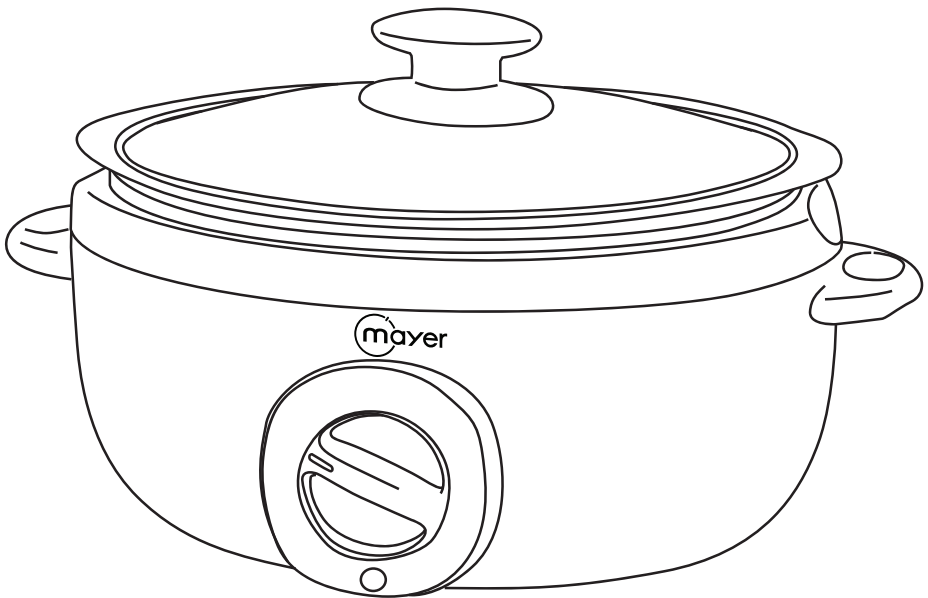




# Slow Cooker MMSC35



## **SLOW COOKER**

Please read this instruction manual thoroughly before operating and keep it for future reference

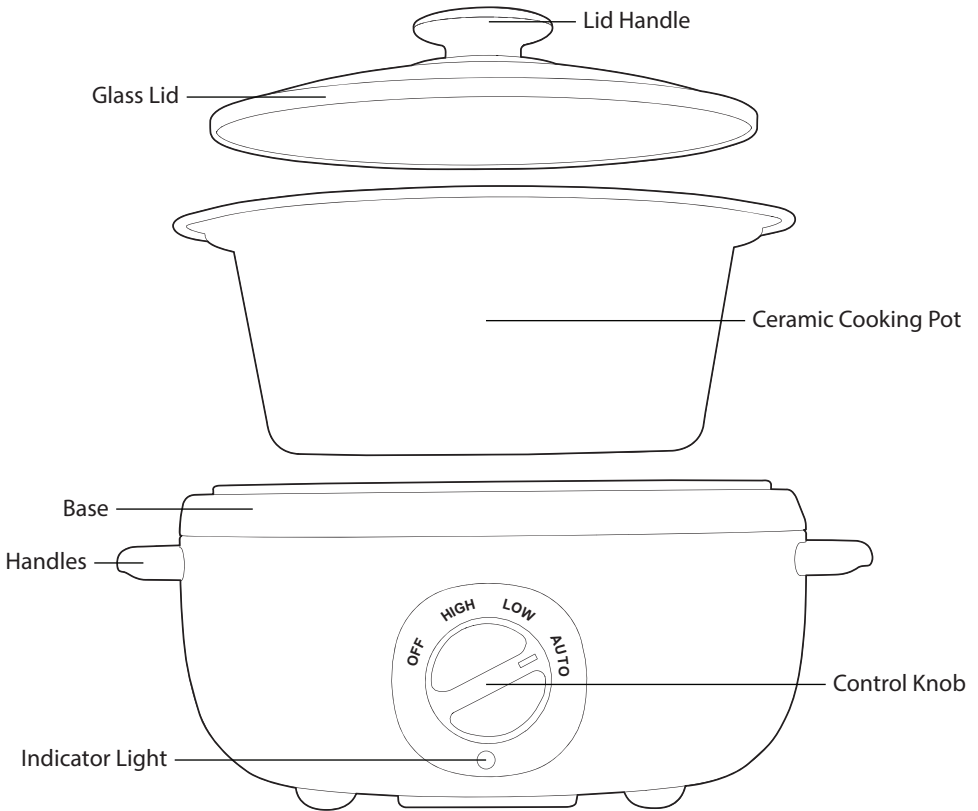
## IMPORTANT SAFETY INSTRUCTIONS

- This appliance is not intended for use 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 the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. If the power cord is damaged, it must be replaced at the Service Centre to avoid a hazard.
- When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury.
- Do not immerse appliance, cord or plug in water or any other liquid.
- Unplug from the outlet when not in use and before cleaning.
- Do not unplug the appliance by pulling on the cord.
- Use the accessories from the appliance only, as other accessories not from the appliance may cause fire, electric shock or injury.
- Do not use the power cord for other heated appliances.
- Place the slow cooker on a stable surface and keep it away from flammable materials.
- Do not place your face or hands near the outlet during use to avoid burns.
- Do not cover or block the outlet with cloth, towels, etc., to avoid distortion of the lid.
- Do not place the slow cooker in a flammable or humid environment.
- Do not violently hit the pot, otherwise the pot may be damaged.
- Never use an abrasive tool to clean the pot to avoid damaging the pot.
- Only use the supplied pot.
- Do not use other pots, to avoid product failure or danger.
- After use, the slow cooker heating element will be hot, do not touch it to avoid burns.
- The appliance has a heating element which is subject to residual heat after use.
- Always locate your appliance away from the edge of the worktop.
- Do not use the appliance outdoors or near water.
- Do not switch on the Slow Cooker if the Cooking Pot is empty.
- Allow the Glass Lid and Cooking Pot to cool before immersing in water.
- Never cook directly on the Base Unit. Use the Cooking Pot.
- Do not switch on the Base Unit without the Cooking Pot in place.
- Switch off the Base Unit before removing the Cooking Pot.
- Do not use the Cooking Pot or Glass Lid if cracked or chipped.
- Do not switch on the appliance when it is upside down or laid on its side.
- The Glass Lid and Cooking Pot are fragile. Handle them with care.
- Do not place on or near a hot gas or electric burner or in a heated oven.

## PRODUCT TECHNICAL PARAMETERS

| MODEL  | RATED VOLTAGE | RATED POWER | GROSS CAPACITY |
|--------|---------------|-------------|----------------|
| MMSC35 | 230V, 50/60Hz | 170W        | 3.5L           |

## INTRODUCTION OF PARTS



# CONTROLS AND OPERATIONS

## Before first use

- Before plugging in the appliance, please confirm that the power supply voltage matches the product specifications.
- Before using for the first time, please remove all the packaging materials from the product, remove the pot, and then wash ceramic pot and lid under the tap. Do not immerse outer body in water to wash. Outer body can be wiped with a soft damp cloth.
- Please check if there is any food residue on the bottom of the heating base before placing the food into it. If there is, please remove it first, then place the ceramic pot in it.

## Operating the appliance

1. Place food ingredients and water into the ceramic pot. Make sure that the ingredients and water fills at least half of the pot, but has to fill no more than 80% of the pot.
2. Place the ceramic pot into the outer body, on the heating element. Make sure that there is nothing on the base of the outer body on the heating element before placing the ceramic pot in it.
3. Ensure that the control knob is in the OFF position. Plug in the power cord into the main switch and turn on the appliance.
4. Turn the control knob to the heating level of your choice (High / Low / Auto), and the appliance will start to cook.
5. Once cooking is completed, turn the control knob to OFF to turn off the appliance. Turn off the main switch and plug out the power.

## Note

- This appliance does not have a countdown timer. Please monitor your own cooking time and turn it off accordingly when time is up.
- The food ingredients and water in the pot should be no less than 50% of the pot capacity and no more than 90%, in case of water drying or food overspilling.
- The pot handle would be very hot after cooking, please use a cloth to cover the handle and then take out the pot.
- Do not heat food that has no water in it, the water should be lower than 70 degrees in case the ceramic pot temperature changes too suddenly, which may cause the pot to damage.
- Do not place the ceramic pot into cold water or put cold food into the pot immediately after cooking as the pot would be damaged.
- Ceramic Pot is strictly for use with the electric slow cooker only. Using the ceramic pot over the hob is not allowed.
- The ceramic pot is not recommended to use over fire or stove.
- Overheating will cause the ceramic pot to crack if mishandled.

## Cooking Information

|                  |      |      |      |
|------------------|------|------|------|
| Heating Mode     | High | Low  | Auto |
| Temperature (°C) | 100  | 94   | 96   |
| Duration (Hours) | 4-6  | 8-10 | 6-8  |

This table above helps you to select the basic settings for the ingredients you want to prepare. Note: Keep in mind that these settings are just a general guideline. Duration time may vary depending on the type of food cook, and the amount of food you cook.

### Cooking guide & Tips on using Slow Cooker

- Ensure all frozen ingredients are thoroughly defrosted prior to cooking.
- Cut root vegetables into small, even pieces, as they take longer to cook than meat. They can be gently sautéed for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the Cooking Pot and all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking, as the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to reduce the amount of liquid used. The liquid will not evaporate from your Slow Cooker to the same extent as conventional cooking.
- Never leave uncooked food at room temperature in your Slow Cooker.
- Uncooked kidney beans must be soaked overnight and boiled for at least 10 minutes to remove toxins before use in a Slow Cooker.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk and cream should be added towards the end of the cooking time.
- Pieces of food cut into small pieces will cook quicker.
- A degree of 'trial and error' will be required to fully optimize the potential of your Slow Cooker.
- All food should 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 Cooking Pot.
- When cooking joints of meat, ham, poultry etc, the size and shape of the joint is important.
- Try to keep the joint in the lower 2/3 of the pot. If necessary, cut into two pieces. Joint weight should be kept within the maximum limit of 1kg.
- For ham and brisket fill with hot water to just cover the joint. For beef, pork or poultry cover to 1/3 depth.
- Insert a meat thermometer into joints of roasts, hams or whole chickens to ensure they are cooked to the desired temperature.
- Do not use your Slow Cooker to reheat food.
- The Slow Cooker must be at least half full for best results.

- Slow cooking retains moisture. If you wish to reduce the liquid, remove the lid after cooking and turn the control to High. Reduce the moisture by simmering for 30 to 45 minutes.
- If cooking soups, leave a 10% gap from the rim of the Cooking Pot and the food surface to allow for simmering. The water and ingredients should be no more than 90% of the pot, and no less than 50% of the pot.
- Removing the Lid will allow heat to escape, reducing the efficiency of your Slow Cooker and increasing the cooking time. If you remove the lid to stir or add ingredients, it is recommended to allow 10-15 minutes extra cooking time for each time you remove the Lid.
- Many things can affect how quickly a recipe will cook, including water and fat content, initial temperature of the food and the size of the food. Ensure that food is thoroughly and fully cooked before serving.
- Many recipes will take several hours to cook. If you don't have time to prepare food in the morning, prepare it the night before, storing the food in a covered container in the fridge.
- Transfer the food to the Cooking Pot and add boiling liquid/stock. In most of the recipes in this book, the meat ingredients are browned first to improve their appearance and flavour.
- If you are short on preparation time and would prefer to skip the searing stage, simply add your meat and other ingredients into your Slow Cooker and cover with boiling liquid/stock.

## CLEANING AND MAINTENANCE

- Turn off and unplug out the appliance and allow it to cool down completely before cleaning.
- Do not immerse the outer body in water.
- Wipe the slow cooker outer body with a soft and damp cloth.
- If there is water at the bottom, please dry it with a cloth.  
If there is food left, please use a cloth.
- Do not use metal utensils, metal scouring pads, or abrasive cleaners when cleaning, use a soft sponge at all times.
- The Glass Lid and Cooking Pot can be clean in hot soapy water. Please handle the Glass Lid and Cooking Pot carefully to ensure long life.
- Avoid sudden, extreme temperature changes to the Glass Lid. For example, do not place a hot lid into cold water or onto a wet surface.
- Avoid hitting the Glass Lid against any hard surfaces, do not use if chipped, cracked or severely scratched.
- Do not place the Glass Lid or Cooking Pot under a grill, in the oven, in a microwave, toaster oven, or directly on a burner or hob.
- Do not heat the Cooking Pot when empty, when searing or browning add the meat as soon as the oil is hot.
- Do not use metal utensils when searing or to stir food in the Cooking Pot as this will scratch and remove the non stick coating.
- Use either wooden or silicone plastic utensils.

# ANNEX - RECIPES

The cooking times given in the following recipes are for the Auto setting. If you want to increase or decrease the cooking time, please refer to the cooking guide below:

**High Setting: 4 - 6 hours | Low Setting: 8 - 10 hours | Auto Setting: 6 - 8 hours**

\*See the individual recipes for the best cooking settings.

Please note that these cooking times are for guidance only and may vary depending on food type and personal tastes.

For example:

- If the recipe says cook for 4 - 6 hours on Auto and you require the cooking time to be a shorter, cook on High, which will reduce the cooking time to 3 - 4 hours.
- To increase the cooking time, choose Low which increases the cooking time to 6 - 8 hours.

## Soups

### Vegetable Soup

#### Ingredients

- Butter
- Mixed Vegetables
- Vegetable Stock 30g
- Mixed Herbs 1.25kg (e.g. potatoes, onions, carrots, parsnips, celery, leeks, tomatoes)
- Salt 1.1L
- Pepper 1 tsp
- Flour 30g

#### Method

1. Peel, wash and cube or slice all the vegetables.
2. Melt butter in a frying pan and gently fry the vegetables for 2 - 3 minutes.
3. Add the hot stock.
4. Stir well and bring to the boil.
5. Season to taste and add mixed herbs.
6. Transfer the mixture to the Cooking Pot.
7. Cover with the Glass Lid and cook for approximately 6 - 8 hours on the Auto setting.

## Minestrone Soup

### Ingredients

- Butter 30g
- Streaky Bacon 60g
- Onion 1 Large Chopped
- Garlic 1 Clove Crushed
- Celery 3 Chopped Sticks
- Potatoes 300 Peeled and Cubed
- Carrots 2 Medium, Peeled, and Diced
- Cabbage 3 Shredded Leaves
- Tomatoes 3 Skinned and Chopped
- Chicken Stock 1.2L
- Tomato Puree 1 ½ tbsp
- Worcestershire Sauce 1 ½ tsp
- Parsley 1 ½ tbsp, Chopped
- Pasta Shells 75g
- Parmesan Cheese 2 - 3 tbsp
- Salt
- Pepper

### Method

1. Melt the butter and fry the bacon and vegetables until soft.
2. Transfer the ingredients into Cooking Pot and add the stock.
3. Add remaining ingredients except the parsley, pasta shells and parmesan cheese.
4. Cover with the Glass Lid and cook for approximately 4 - 6 hours on the Auto setting.
5. 45 minutes before serving, add the pasta shells and parsley.
6. When cooked, season to taste and sprinkle with parmesan cheese just before serving.

## Lentil Soup

### Ingredients

- Smoked Bacon 125g
- Onion 1 Large Chopped
- Carrots 3 Diced
- Celery 2 Sticks, Finely Sliced
- Orange Lentils 200g
- Tomatoes 400g Chopped
- Chicken Stock 1.1L
- Worcestershire Sauce 3 tsp
- Bay leaf 1
- Basil 1 tsp
- Parsley 1 tbsp
- Nutmeg Powder A Pinch
- Salt
- Pepper

### Method

1. Gently fry the bacon in a frying pan until the fat begins to run.
2. Add the onion, carrot and celery and fry until soft.
3. Add the remaining ingredients except the parsley and bring to boil, simmer for 2 minutes.
4. Transfer into the Cooking Pot. Cover with the Glass Lid and cook for approximately 4 - 6 hours on the Auto setting. If a smoother consistency is required, leave to cool then liquidise the soup.
5. Reheat the soup in a pan.
6. Sprinkle with parsley and serve.

## **Poultry**

### **Chicken Casserole**

#### Ingredients

- Chicken Leg Quarters 4
- Butter 30g
- Onion 100g Diced into Large Chunks
- Mushroom 200g Wiped and Halved
- White Wine 125ml
- Chicken Stock 875ml
- Cornflour 2½ tbsp
- Mixed Herbs 1 tsp

#### Method

1. Heat the butter and brown the chicken legs in batches until sealed.
2. Remove and set aside.
3. Add the onions and mushrooms to soften.
4. Add the rest of the ingredients, stir until slightly thickened.
5. Transfer all the ingredients into the cooking pot.
6. Place the Cooking Pot in the Base Unit.
7. Place the chicken into the Cooking Pot and select desired setting.

## **Meat**

### **BBQ Spare Ribs**

#### Ingredients

- Pork Spare Ribs 750g
- BBQ Sauce 300ml

#### Method

1. Marinade the ribs in the sauce in a covered dish in the fridge for several hours or overnight. Next day, transfer to the Cooking Pot and cover with the Glass Lid.
2. You may cook under High, Low, Auto settings with the different timings:  
High 4 - 6 hours | Low 8 - 10 hours | Medium 6 - 8 hours
3. Serve hot or cold.

## Boiled Ham

### Ingredients

- Gammon Joint 1.3 kg

IMPORTANT: When buying a joint of meat, ensure it will fit into the Cooking Pot. The joint must not protrude above the rim of the Pot. The shape of the meat is just as important as the weight.

### Method

1. Remove the outer packaging from the joint leaving any collar in place. Rinse the joint with cold running water and then place into the Cooking Pot.
2. Place the Cooking Pot into the Base Unit.
3. Pour boiling water from the kettle into the Cooking Pot to just cover the joint, cover with the Glass Lid.
4. You may cook under High, Low, Auto settings with the different timings:  
High 4 - 6 hours | Low 8 - 10 hours | Auto 6 - 8 hours
5. Discard the cooking liquid.
6. Carving the joint will be easier if it is allowed to rest before serving.

## Bolognese

### Ingredients

- Minced Beef 750g
- Onions 150g Chopped and Peeled
- Celery 150g Thinly Chopped
- Garlic Clove 1 Crushed
- Canned Tomatoes 400g Chopped
- Tomato Puree 3 tbsp
- Beef Stock 250ml
- Mushrooms 125g Sliced
- Mixed Herbs 1 tsp
- Salt
- Pepper

### Method

1. In a separate pot, brown the mince on the hob without adding any oil or fat.
2. When the fat has started to run from the meat, add the onions, celery and garlic, stirring occasionally.
3. After a couple of minutes, add the remaining ingredients, stir well.
4. Transfer into the Cooking Pot and cover with the Glass Lid.
5. You may cook under High, Low, Auto settings with the different timings:  
High 4 - 6 hours | Low 8 - 10 hours | Auto 6 - 8 hours

## Sausage Pot

### Ingredients

- Sunflower Oil 1 tbsp
- Pork Sausages 800g Good Quality and Thick
- Onions 200g Chopped and Peeled
- Carrots 200g Sliced and Peeled
- Leeks 250g Washed and Sliced
- Beef Stock 600ml
- Chutney 3 tbsp
- Worcestershire Sauce 2½ tbsp
- Plain Flour 1½ tbsp
- Salt
- Pepper

### Method

1. In a separate pot, sear the sausages over the hob in two batches until browned.
2. Remove and set aside.
3. Add the vegetables to the same pot and sauté for a couple of minutes.
4. Add the remaining ingredients and stir well.
5. Replace the sausages into the Cooking Pot and stir gently.
6. Transfer everything into the ceramic cooking pot and cover with the Glass Lid.
7. You may cook under High, Low, Auto settings with the different timings:  
High 4 - 6 hours | Low 8 - 10 hours | Auto 6 - 8 hours
8. **Any excess fat may be removed from the surface of the Cooking Pot after cooking.**  
Note: The recipe is best cooked for the minimum time for the setting. Use good quality sausages made with a high percentage of meat.

## Beef Curry

### Ingredients

- Sunflower Oil 3 tbsp
- Apples 300g Peeled, Cored, and Thickly Sliced
- Onions 200g Peeled and Chopped
- Stewing Steak 800g Cubed
- Curry Powder 3 tsp
- Mango Chutney 3 tbsp
- Sultanas 75g
- Canned Tomatoes 200g Chopped
- Lemon Juice 2 tbsp
- Cornflour 3 tbsp
- Beef Stock 400ml

### Method

1. Place 1 tbsp oil into a separate pot on the hob and gently fry the apples and onions for a few minutes without browning.
2. Remove and set aside.
3. Add 1 tbsp oil to the Cooking Pot and brown the meat in 2 batches, adding the remaining oil for the second batch.
4. Add the remaining ingredients and stir well.
5. Transfer into the ceramic cooking pot and cover with the Glass Lid.
6. You may cook under High, Low, Auto settings with the different timings:  
High 4 - 6 hours | Low 8 - 10 hours | Auto 6 - 8 hours

## Dessert

### Rice Pudding

#### Ingredients

- Butter 25g
- Pudding Rice 100g
- Granulated Sugar 100g
- Whole Milk 1L
- Ground Nutmeg ½ tsp

### Method

1. Butter the sides and base of the Cooking Pot.
2. Add all the ingredients and stir well.
3. Transfer the Cooking Pot into the Base Unit, cover with the Glass Lid.
4. You may cook under High, Low, Auto settings with the different timings:  
High 2½ - 3 hours | Low 4 - 4½ hours | Auto 3 - 3½ hours

## Poached Pears in Mulled Wine

### Ingredients

- Red Wine 500ml Strong (Shiraz or similar)
- Firm Pears 6
- Cinnamon Stick 1
- Vanilla Pod 1
- Water 200ml
- Fructose 150g
- Orange Peel ½

### Method

1. Place the Cooking Pot into the Base Unit.
2. Pour the wine into the Cooking Pot and then place in the pears, making sure that they are sitting upright.
3. Add the remaining ingredients, cover with the lid and cook for approximately 5 hours on the Auto setting.
4. Once cooked, remove the pears, cinnamon stick and vanilla pod and set a side.
5. Transfer into a separate cooking pot, cook over the hob, and briskly reduce by half or until you have a consistency of double cream.  
(Bear in mind that the more you reduce the liquid, the sweeter it will become.)
6. Serve with vanilla ice cream or fromage frais.

## Fruit Compote

### Ingredients

- Dried Mixed Fruit 275g (e.g. Apples, Prunes, Pears, Apricot, Sand Peaches)
- Sultanas 30g
- Raisins 30g
- Flaked Almonds 20g
- Caster Sugar 3 tbsp
- Water 625ml
- Cointreau 3 tbsp

### Method

1. Place all ingredients, except the Cointreau, in the Cooking Pot.  
(As the apple rings tend to float to the surface and may discolour, put them at the bottom.)
2. Cook for approximately 5 - 7 hours on the Auto setting.
3. Allow the fruit to cool before putting into a cut-glass serving dish.
4. Stir in the Cointreau and serve chilled.