



DeLonghi

L I V E N Z A

S L O W C O O K E R

Get Started

This short guide is not intended to explain all the functions of the appliance.

Please read all the owner's instruction booklet before use.



CKS1660D

LIVENZA SLOW COOKER

IN THE BOX



How do great cooks bring their best to the table? They select the finest, freshest ingredients. And they rely on appliances that help make the cooking process quicker and easier – convection ovens that maintain constant, even heat to bring out all the subtle flavors of a roast chicken. Indoor grills that can sear everything from porterhouse steaks to paninis. Cookers with intuitive design that craft meals with precision. Deep fryers that conserve oil while turning foods a golden brown that's pleasing to the eye as well as the palate.

Introducing the Livenza Collection of beautifully engineered counter top appliances from De'Longhi. Transforming great ingredients into exceptional food.



Stovetop-Safe Cookpot

Sear, braise and sauté in the removable stovetop-safe pot, then return it to the cooker to complete your meal.



Easy, Intuitive Design

Simply choose temperature setting and cook time – up to 24 hours – and the programmable, intuitive controls do the rest.



Precision Cooking Control

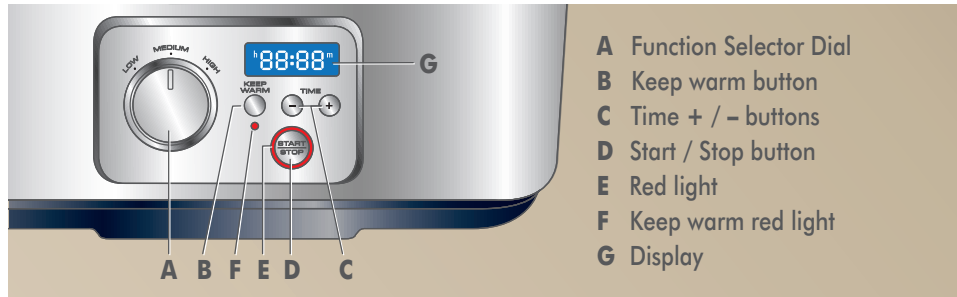
ExacTemp technology guarantees the best results with carefully regulated temperature settings.

- A1. Control panel
- A2. Function display
- A3. Pot
- A4. Lid



Get Started & Owner's Instructions Booklets

CONTROL PANEL



BROWNING & SEARING in the ALUMINUM POT

1. Lightly coat the pot with cooking oil or butter.
2. Remove the aluminum pot from the slow cooker, and place it directly on the stovetop.

WARNING: Use proper gas burner or electric stovetop suitable for the pot base. Not induction stove.

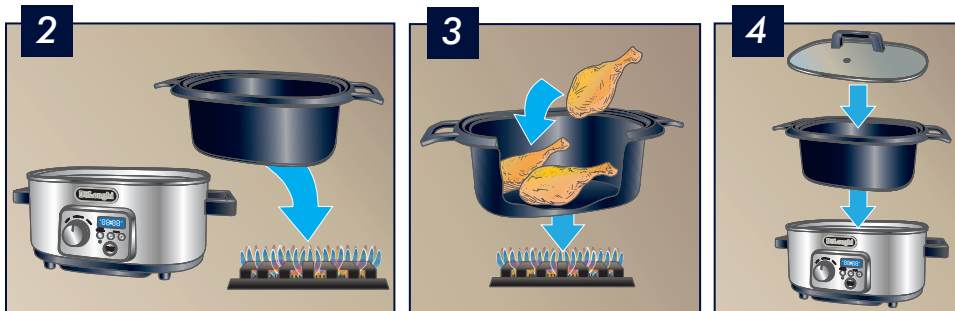
3. When the oil is simmering hot, add meat to the aluminum pot, fat-side down; place poultry skin-side down. Sear meat for a few minutes until brown, then turn food until all surfaces are browned.
4. After all food is browned, drain any excess grease before returning the pot to the slow

cooker base to complete your recipe.

CAUTION: Use protective oven mitts when removing aluminum pot from stovetop to bring back to slow cooker body.

WARNING: To avoid scratching the non-stick coating, never use sharp utensils when stirring foods in the aluminum pot.

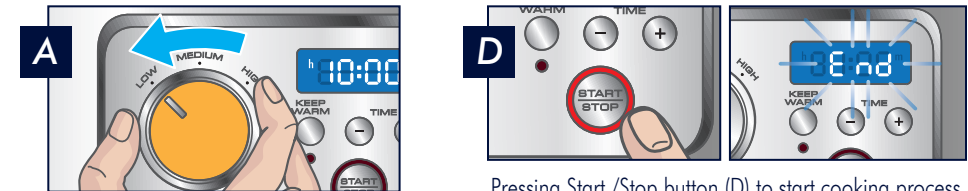
5. Prepare ingredients according to recipe instructions. Place food into the aluminum pot. **DO NOT FILL THE POT TO THE TOP WITH FOOD.** For best results, the aluminum pot should be at least half-filled to the max fill level.



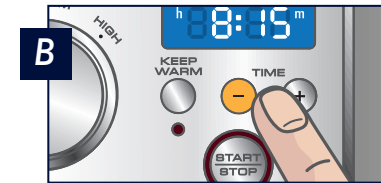
COOKING with LOW/MED/HIGH FUNCTION

Slow Cooking

Slow cooking is perfect for foods that require long, slow simmering, such as soups, stocks, stews, and dried beans. Slow cooking is also ideal for specific types of meat such as chuck roasts, short ribs, pork shoulders and lamb shanks. The Medium and Low settings are usually used for recipes that cook longer. When starting a dish later in the day, select the High setting to ensure that food is cooked, warm, and ready when you'd like to eat.



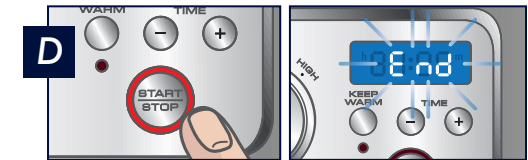
From stand-by mode, turn the Function Selector Dial (A) to select **LOW** function / **MED** function / **HIGH** function.



The display will default to Low h10:00m / Med h08:00m / High h04:00m flashing, then adjust cooking time by pressing Time + / - push buttons (C). Each pressing of + / - button will increase / decrease the time in increments of 15 minutes, for a minimum / maximum set time of h00:30m to h24:00m.



Keep + / - button pressed for 2 seconds and the display will automatically increase or decrease the time, in increments of 30 minutes until the button is released.



Pressing Start/Stop button (D) to start cooking process. It is possible to stop the function anytime by pressing Start/Stop button (D). Once set time is elapsed, the red light around Start / Stop button will shut off, the display will show "End" flashing for 5 minutes.



If no action is taken after 5 minutes of flashing, the control will automatically default to KEEP WARM function. Keep warm red light (F) will illuminate, the red light (E) around Start / Stop button will illuminate for up to 12 hours.

Keep warm manual selection

Keep Warm function can be also manually activated pressing Keep Warm button (B).

Changing Function While Cooking Process is Running

You can change the current cooking function (low, medium, high) when it has already started by turning the Function Selector Switch (A). The display will continue the countdown previously selected if it did not exceed the maximum time of the newly selected function. If not, it will default to the maximum time for the new selected function.

De'Longhi Recipe App



Put our products to the test, explore their great features and cook an unlimited number of menus!

The De'Longhi Recipe Book is the new, free App – for smartphones and tablets – collecting all the recipes for your De'Longhi cooking appliances.



Loaded Mashed Cauliflower Casserole



Ingredients

- 2 heads of cauliflower, remove the cores and cut into florets
- 3/4 cup vegetable stock
- 1 1/2 cups shredded cheddar cheese, divided
- 1/2 cup sour cream
- 4 oz. cream cheese, softened
- 3 tablespoons butter, melted
- 1 garlic clove, minced
- 1 tablespoon fresh chives, chopped
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 6 bacon slices, cooked and crumbled
- 1/4 cup fresh chives, chopped

Serves: 8

Prep: 10 minutes

Cook: 2 hours + 3 hours

Total time: 5 hours 10 minutes

Directions

1. Place the cauliflower florets and vegetable stock in the slow cooker pot. Cover and set the slow cooker to cook on High for 2 hours.
2. At the end of the cook time, coarsely mash the cauliflower with a potato masher (the cooked cauliflower may need to be removed from the slow cooker insert to another container to mash so as not to damage the surface of the insert).
3. Once the cauliflower is mashed, return it to the slow cooker insert if it was mashed in a separate container. To the cauliflower, add 1/2 cup cheddar cheese and the next 7 ingredients. Stir to thoroughly combine.
4. Cover and set the slow cooker to cook on Low for 3 hours. Sprinkle top of casserole with remaining 1 cup of cheese, bacon and chives.

Vegetarian Chili



Ingredients

- 2 tablespoons vegetable oil
- 1 red onion, chopped
- 1 large red pepper, diced
- 1 large green pepper, diced
- 4 cloves garlic, minced
- 1 1/2 tablespoons chili powder
- 1 1/2 teaspoon cumin
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 1 teaspoon cocoa powder
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon salt
- 2 cans (14.5 oz) diced tomatoes with juices
- 1 cup frozen corn
- 1 can (15 oz) black beans, drained and rinsed
- 1 can (15 oz) kidney beans, drained and rinsed
- 1 can (15 oz) pinto beans, drained and rinsed
- 1 cup vegetable broth
- 1 1/2 teaspoons Worcestershire sauce
- 1 bay leaf

Serves: 4

Prep: 20 minutes

Cook: 6 hours

Total time: 6 hours 20 minutes

Garnish: chopped cilantro, avocado slices, raw diced onion, Mexican cheese blend, sour cream, tortilla chips, etc.

Directions

1. Place the slow cooker pot on the stove top. Add the oil and heat over medium high heat. Add the onion and peppers. Cook, stirring occasionally, until the vegetables are tender – approximately 5 minutes.
 2. Add the garlic and the next 7 ingredients through the salt. Cook an additional minute, stirring constantly, until fragrant.
 3. Place the pot back into the slow cooker. Add the tomatoes, corn, beans, broth, Worcestershire sauce and bay leaf to the sautéed vegetables and spices. Stir thoroughly to combine.
 4. Cover and cook on Low for 6 hours. Prior to serving, stir and add more salt to taste.
- To serve, portion the chili into bowls and serve with assorted garnishes.



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