

The Original
GREEN PAN™



INSTRUCTION MANUAL

6L | SLOW COOKER
(Stainless steel or colour coated steel)

**LOWER THE
TEMPERATURE,
ENHANCE THE
FLAVOUR**



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WARNING

This appliance complies with current Australian safety standards . But inappropriate use can lead to property damage or personal injury.

To avoid these risks and the risk of damage to the appliance itself please read these instructions carefully before you use the appliance for the first time.

Keep these instructions in a safe place and ensure that anyone who uses the appliance is familiar with them.

Before using this appliance, please read the following instructions carefully. We recommend that you keep these instructions. For your own safety, you must follow these safety instructions when using electrical appliances.

Before first use:

- Remove all packaging, stickers and various accessories on the inside and outside of the appliance and check that all items have been received in good condition and check for any defects. Do not use the appliance if you notice any defects, instead contact us for advice.
- Tear up all plastic bags and dispose of properly as they can pose a suffocation or choking risk to children.
- Read the general safety instructions below.
- Clean before first use, wipe the outside of the appliance with a damp cloth. Wash the removable inner pan and lid in hot, soapy water. Rinse and dry them thoroughly before returning them to the base unit. The removable inner pan and glass lid are dishwasher safe.
- Wipe body clean with a damp cloth. **NOTE:** Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on non-stick coatings. A slight discolouration to the removable inner pan may occur if it is washed in a dishwasher. This is cosmetic only and will not affect performance.
- Do not submerge the power cord, electric plugs or appliance in water or any other liquid: this can cause electric shocks.

- Insert the plug into the socket. (Please note: Before connecting the appliance, make sure that the appliance's voltage corresponds with the local power supply and that the power supply is earthed. Voltage: 220-240 Volt / 50-60 Hz).
- Place the removable inner pan inside the base unit, and place the lid on top of the appliance.
- Place the appliance on a stable, flat, even and heatproof surface, away from water splashes. Never place the appliance in the vicinity of flammable materials, combustible gases or an open fire (*see also General Safety Instructions below*).
- Your Slow Cooker is now ready for use.

1) GENERAL SAFETY INSTRUCTIONS

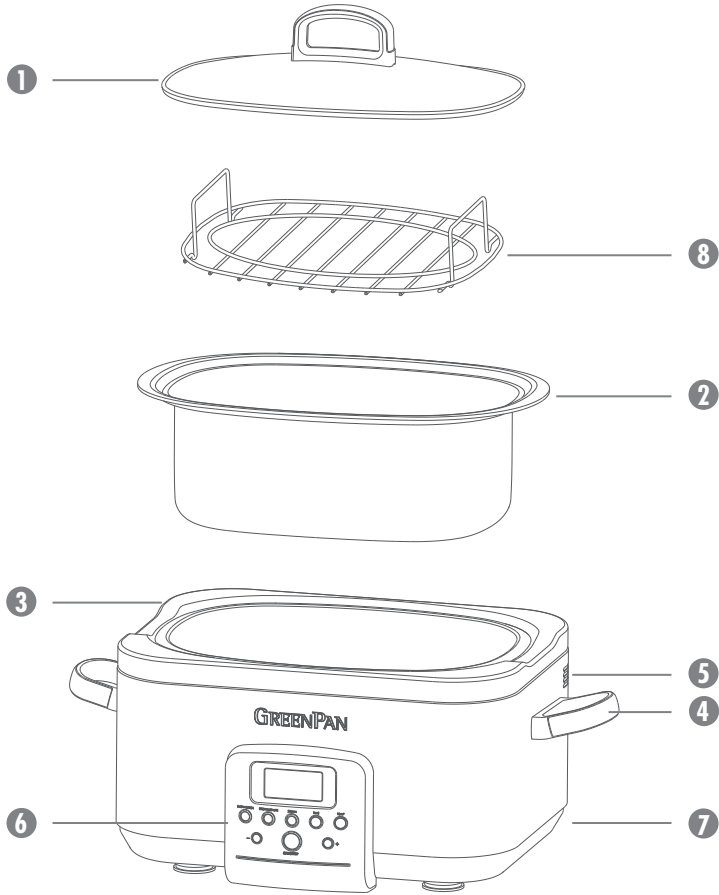
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Appliances can be used by 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.
- This appliance may only be used for domestic purposes and is intended to be used as a Slow Cooker in accordance with this instruction manual and for no other purpose. This appliance is not suitable for outdoor use. The appliance is not designed to be used in the following cases which are not covered by the guarantee: in kitchen areas for staff use in shops, offices or other professional environment; on farms; by customers in hotels, motels or other residential accommodation; in guest house type accommodation. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**
- The appliance may only be used with the accessories provided by the manufacturer.

- You should not allow young children to use this appliance. Older children may only use the appliance when you have explained to them how to use the appliance safely and to recognise the dangers of misuse. All use by children should be supervised. Ensure that children shall not play with the appliance.
- If the power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Never move the appliance by pulling on the power cord. Always pull the plug itself out of the plug socket. Never pull only on the power cord.
- Keep the power cord away from the hot components of the appliance.
- Always take the plug out of the socket and wait until the appliance has cooled down before you clean it.
- Always ensure that the appliance is plugged into an earthed socket.
- Always connect the power cord to the appliance before plugging it in to the socket. Ensure the appliance is switched off before unplugging it.
- Do not use an extension lead. If you choose to do so it is at your own risk, only use an earthed extension lead which is in good condition and appropriate to the power rating of the appliance.
- Do not place the appliance near a heat source or in an oven, this may seriously damage the appliance.
- Use the appliance well away from walls and curtains, and only use in well ventilated rooms and not in a confined space.
- Do not leave the appliance unattended when connected to the power supply.
- **WARNING:** the appliance is hot when in use. Avoid burns. Do not touch the hot surfaces. Use the handles or buttons. Always use oven gloves.
- Take extreme care when lifting the appliance when it contains hot liquids.
- The appliance must not be immersed.
- Always use the appliance with its lid on for the recommended cooking time.

- Follow the recommended cooking times and power settings.
- Do not use the removable inner pan for storing foodstuffs.
- Use only the supplied removable inner pan inside the base unit, and the supplied lid.
- Do not plug in or switch on the base unit without having the removable inner pan inside the base unit.
- Do not place food or liquid inside the base unit. Only place food or liquid inside the removable inner pan.
- Do not operate the base unit without food or liquid in the removable inner pan.
- Do not place the hot removable inner pan on a wooden table or other surface which could burn or melt.
- Do not put the removable inner pan to use in the oven or on the stovetop.
- Do not heat the removable inner pan when empty.
- Never leave uncooked food at room temperature in the removable inner pan. Store ingredients in containers in the fridge beforehand, such as the night before. Do not put the removable inner pan in the fridge with food.
- Any use other than that described in these instructions should be considered improper use and can lead to personal injury or material damage.
- Never take the appliance apart yourself.
- The manufacturer may not be held liable for any damage ensuing from users not following the safety instructions.
- When using several electrical appliances at once, the rule of thumb is that a maximum of 3500 Watts may be connected to the same electrical circuit. No more than two Slow Cookers should therefore be connected to one electrical circuit.
- If the appliance is used in a country other than where it was purchased, have it checked by an approved service centre before use.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- **CAUTION:** To prevent damage to the appliance do not use alkaline cleaning agents.
- When cleaning, use a soft cloth and a mild detergent.

2) DESCRIPTION OF THE PARTS

Slow Cooker

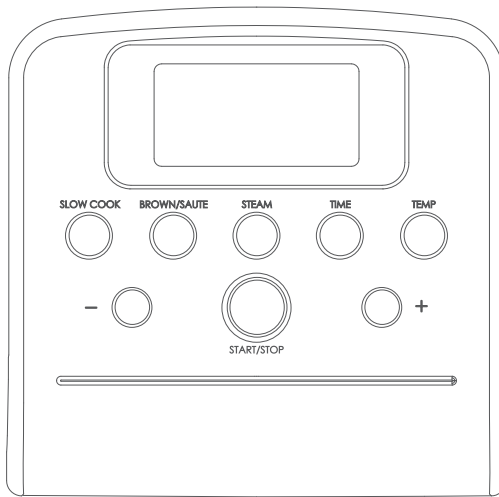


1. Tempered glass lid
2. Aluminium removable inner pan with Thermolon Volt ceramic non-stick coating
3. Base unit with integrated heating element
4. Plastic handles and stainless steel covers
5. Ventilation slots
6. LCD display and control panel
7. Power cord
8. Steam rack

General use:

1. Use

A. Know your Control Panel



- i. **Slow Cook** – Press to begin slow cooking mode
- ii. **Brown/Sauté** – Press to begin high-heat cooking mode
- iii. **Steam** – Press to begin steam mode
- iv. **Time** – Press to adjust the remaining cooking time
- v. **Temp** – Press to adjust the cooking temperature
- vi. **"-"** Reduces time/temperature
- vii. **Start/Stop** – Press to start or stop a cooking function
- viii. **"+"** Increases time/temperature

- B. Your GreenPan Slow Cooker operates once you press the Start button after you set the cooking mode and time. While cooking, the display will count down as time elapses. At the end of the cooking program, the Slow Cooker automatically switches to the Keep Warm setting for up to 8 hours.

2. Operation

A. Before Use

- i. Ensure your Slow Cooker is plugged directly into a grounded wall outlet. Do not use an extension cord.

- ii. Ensure the inner pan is correctly placed within the appliance and the appliance is on a level heat resistant surface.

B. Cooking Modes

i. Slow Cook

Slow cooking works best with foods that require long, low heat cooking. Examples: stews, soups, beans, and fattier meats such as beef brisket, pork shoulder, and ribs.

- a. Use **Brown/Saute** mode to brown meats or to saute vegetables or other ingredients before slow cooking for best results. Add your desired sauce or soup and bring to a boil.
- b. Switch slow cooker to Slow Cook mode. Press the **Slow Cook** button, the button will illuminate and the screen will show "**Slow Cook**" and a sub-function will be displayed (reheat, hi, lo, simmer/buffet)
- c. Press **+/-** to set cooking time
- d. Press **Start** button to begin cooking program.
- e. Time and Temperature can be adjusted during the cooking cycle using the **+/-** buttons.
- f. Press **Start** button to confirm or wait 3 seconds for function to lock in.

Slow Cook Sub-functions:

- f. **LO – 95°C** - For best results, use this mode for recipes that have extended cooking times.
- g. **HI – 99°C** – Use this mode for recipes when a shorter cooking time is needed.
- h. **Reheat – 100°C** – This mode will quickly reheat already cooked food. Not designed for extended cooking time due to the high heat.
- i. **Simmer/Buffer – 85°C** – This mode is for keeping food warm at an elevated temperature during serving.
- j. **Warm – 74°C** – This mode is intended only for keeping already cooked food warm at a lower temperature. It is selectable, or will automatically start after the cooking cycle above has completed and timer will count up to 8 hours.

ii. Brown/Sauté

Use this mode to Brown meats or to sauté vegetables or

other ingredients. Temperature is selectable between 50°C and 205°C.

- a. Press the **Brown/Sauté** button, the button will illuminate and the screen will show "Brown/Sauté" and default temperature of 205°C will flash on the display.
- b. Use **+/-** buttons to increase or decrease temperature.
- c. Press "**Time**" and use **+/-** buttons to adjust cooking time.
- d. Press **Start** button to begin cooking program.
- e. Screen shows "**Preheat**" until cooking temperature is reached. Once temperature is reached, a ready tone will sound for three cycles and "**Preheat**" will disappear from the LCD screen.

iii. Steam

Use this mode along with the steam rack to steam cook your food. Add 2.5 cm of water into the pan, insert steam rack, and then food to be steamed. Longer cook times may require the addition of more water during cooking.

- a. Press the **Steam** button, the button will illuminate and the screen will show "**Steam**".
- b. The timer will flash at the default time. Use **+/-** buttons to adjust cooking time.
- c. Press **Start** button
- d. Screen shows "**Preheat**" until cooking temperature is reached. Once temperature is reached, a ready tone will sound for three cycles and "**Preheat**" will disappear from the LCD screen.

During Cooking Cycles

You can adjust time or temperature or cooking function, simply

- * Press the button of **Slow Cook, Brown/Saute, Steam**, the new selection will be started immediately.
- * Press the button of **TIME** or **TEMP** to adjust, either press **Start/Stop** to confirm or after 3 seconds, the new selection will automatically be accepted.
- * If the **Start/Stop** button is pressed during the cooking cycle, GreenPan Slow Cooker will go into Warm mode. This will shut off if the **Start/Stop** button is pressed one more time.

C. Function Summary Chart

Program		Approximate Temperature	Preset Cooking Time	Cooking Time (MAX)	Cooking Time (MIN)	Preset Keep Warm Time
Slow Cook	LO	95°C	8 hr	24 hr	2 hr	8 hr
	HI	99°C	8 hr	8 hr	1 hr	8 hr
	Reheat	100°C	1 hr	4 hr	30 min	8 hr
	Simmer/ Buffet	85°C	4 hr	24 hr	1 hr	8 hr
	Warm	74°C	N/A	8 hr	N/A	N/A
Brown/Sauté	50°C	15 min	1 hr	10 min	8 hr	
	80°C	15 min	1 hr	10 min	8 hr	
	95°C	15 min	1 hr	10 min	8 hr	
	120°C	15 min	1 hr	10 min	8 hr	
	150°C	15 min	1 hr	10 min	8 hr	
	175°C	15 min	1 hr	10 min	8 hr	
	205°C	15 min	1 hr	10 min	8 hr	
Steam	100°C	15 min	2 hr	10 min	8 hr	

3. Cooking tips

- A. Always use heat-resistant tongs or other utensil to remove food. Do not lift the Slow Cooker to pour.
- B. The Slow Cooker must be placed on a level surface during use – uneven cooking or spilling may result otherwise.
- C. The GreenPan Slow Cooker comes with a 6L pot coated with Thermolon Volt, a special coating design for kitchen appliances. The inner pan can also be used as a serving dish at the dinner table. Because the GreenPan Slow Cooker features One-Step In-Unit Browning, we do not recommend removing the pot to use on the stovetop.

4. One-step browning

- A. When slow cooking, browning or sautéing your ingredients first, it lends extra flavour to your food and can result in a mouthwatering, seared crust on meats and poultry.
- B. Turn on your Slow Cooker and select “**Brown/Sauté**” mode. Leave the lid off when using brown/sauté mode.
- C. Add fattier meats or other ingredients to be browned/sautéed to the pan. Sear for a few minutes on all sides. **NOTE:** the inner pan is especially hot while using the brown/sear mode. Use heat-resistant gloves or oven mitts and keep hands and face away from the pan. Small amounts of smoke may be generated by the browning process. If excessive smoke or splatter develops, turn off and unplug Slow Cooker until it subsides.

NEVER POUR WATER OR OTHER LIQUIDS INTO SLOW COOKER DURING THE BROWN/SAUTÉ PROGRAM.

- D. After browning, switch cooking mode to “Slow Cook” and select desired time and temperature.
- E. Allow pan to cool slightly before adding rest of the ingredients and covering with the lid.

3) MAINTENANCE AND CLEANING

- 1. Before cleaning, always unplug your Slow Cooker and allow it to cool. The inner pot and lid are both safe for dishwasher use.
- 2. If you prefer, you can wash the inner pan and lid with a gentle detergent after removing them from the base.
- 3. Rinse with water and then gently pat dry with a dish towel or cloth.
- 4. Wipe the outside of the Slow Cooker with a damp sponge or cloth. Refrain from using scouring pads, powders or chemical detergents on the Slow Cooker.

5. Summary Chart:

Part	Lid	Removable Inner Pan	Base Unit
Dishwasher Safe	Y	Y	N
Hand Wash Safe	Y	Y	N
Wipe with Damp Cloth Only	N	N	Y

4) TROUBLESHOOTING

Problem	Potential Cause	Solution
Slow Cooker does not turn on	Power Plug	Check whether the power plug is connected to a functional, grounded electrical outlet
Outside of Slow Cooker is hot during use	This is normal, especially after extended use	Do not touch the outside of the Slow Cooker, burns may result
Slow Cooker turns on, but does not get hot during any cooking mode	Control Board problem	Contact Customer Service

5) DISPOSAL OF THE APPLIANCE



EU 2006/95/EC, 2004/108/EC and 2009/125/EC

Once your appliance has reached the end of its service life, do not throw it away with household refuse. Bring it to a central collection point for the recycling of electrical and electronic household appliances. This symbol on the appliance, the instruction manual and the packaging draws your attention to this important point. This appliance contains recyclable materials. By recycling used household appliances, you can make a significant contribution to protecting the environment. Your local council can give you further information on collection points for electrical appliances.

6) COMMERCIAL WARRANTY

We offer a 24-month warranty on the product for defects in materials and workmanship when used for normal domestic use, in accordance with our instruction manual and for the intended use. This warranty is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia).

We will replace or repair (at our discretion) an appliance which is the subject of a valid warranty claim free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

To make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested.

Our customer service in Australia is available to help you with any questions you might have about the product or warranty claims. Please contact our customer service line on our toll-free number: 1800918480 or email us at customercare@greenpan.com.au. For further information you can visit [**www.GreenPan.com.au**](http://www.GreenPan.com.au).

Our replacement or repair warranty only applies where a defect arises because of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction manual), accidental damage, or normal wear and tear.

Our warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage however arising; or
- cover damage caused by:
 - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;
 - servicing or modification of the product other than by GreenPan or an authorised GreenPan service centre;

- use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to GreenPan specifications; or
- exposure of the product to abnormally corrosive conditions.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, please contact our customer service line on our toll-free number: 1800918480 or email us at customercare@greenpan.com.au

GreenPan is a registered trademark.

Made in China.

Due to continued product improvement, the product illustrated in the leaflet may vary slightly from the actual product.

LIMITED WARRANTY

(FOR AUSTRALIA & NEW ZEALAND)

Your GreenPan warranty is only applicable on defects in material or workmanship of the product under normal, non-professional use in accordance with the Care and Use instructions of GreenPan. This warranty is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia).

Within Australia and New Zealand,

if your product is found to be defective during the guarantee period, the original owner may return it to the relevant store, or the owner can contact our customer service line on our toll-free number or email us:

Australia:

1 800 918 480

/ customercare@greenpan.com.au

New Zealand:

1 800 039 838

/ customercare@greenpan.co.nz

In Australia our Product(s) come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage.

You are also entitled to have the Product(s) repaired or replaced if the Product(s) fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

Within Southeast Asia countries,

if your product is found to be defective during the guarantee period, the original owner may return it to the relevant store, or the owner can contact our customer care service via email at info@cookware-co.com.

Please be sure to include your original dated proof of purchase, a photo and description of the defect, your contact details, and any other pertinent information.

We offer a 24-month warranty from date of purchase on your GreenPan product to cover manufacturing defects and defective material. If the product is found to be defective and under a valid warranty claim, GreenPan will replace (at our discretion) free of charge the entire product, or if no longer available, a similar product.

What is not covered by this warranty:

1. Damage from ordinary wear and tear such as scratches, dents, stains or discolouration to all surfaces or other damage that does not impair the function of the product.
2. Damage due to improper handling, overheating, accident, abuse, misuse, fire, flood, theft, acts of God, neglect, corrosion, modification, exposure to extreme temperatures or failure to follow the manufacturer's use and care instructions.
3. Damage or breakage due to dropping or impact.
4. Use of this product in commercial applications.
5. Minor imperfections or blemishes due to variations in paint, enamel, metals, plastic, silicone, ceramic, stoneware, glass, or textile.
6. Surface damage due to chemical interaction or cleaning agents including but not limited to scouring pads, abrasive cleaners, or automatic dishwashers.

The cost of repair or replacement under the excluded circumstances shall be borne by the customer.

For more information on the extended care and use instructions and warranty policy see:

www.greenpan.com

GREENPAN™