

ELBA



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**ELECTRIC PURPLE CLAY
SLOW COOKER**

MODEL : EPCC-J5033 (GR)

Owner's Manual

Please read this manual carefully
before operating your set.

Retain it for future reference.

Record model number and serial
number of the set.

See the label attached on the set and
quote this information to your de aler
when you require service.

For The Warranty Terms & Conditions, Please Reter To Warranty Certificate.

IMPORTANT SAFEGUARDS

When using this appliance, base precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not operate the appliance with damaged power cord or plug, after the appliance malfunction, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized dealer or after-sales service centre for examination, repair, electrical or mechanical adjustment.
3. Do not use the appliance if the plug, the mains cord or any other parts are damaged.
4. When removing the plug from wall outlet, grasp the plug to pull and not the cable.
5. Do not let the power cord hang over edge of table or counter or hot surface.
6. Do not expose the appliance to high temperature, direct sunlight nor place it on or near gas stove or electric burner, or in a heated oven.
7. Place the appliance on a stable, horizontal and level surface.
8. Do not power on the appliance if the purple clay pot is empty as this could cause a malfunction.
9. Do not cover the appliance while it is in use as the appliance may reach at high temperature.
10. Never use any accessories or parts that ELBA does not specifically recommend.
11. Extreme caution must be exercised when removing the appliance that containing hot food, water, or any other hot liquids.
12. Beware while removing the purple clay cover after cooking as hot steam will escape from the purple clay pot.
13. Always thaw frozen meat before cooking. Do not insert frozen or cold food into the crock-pot.
14. Do not operate the slow cooker under a wall cupboard, shelves or any overhanging objects or near flammable materials such as curtains.
15. Do not operate the appliance without supervisions.
16. Do not place the purple clay pot directly over an open fire for cooking.
17. Do not use the purple clay pot if it has cracked.
18. Do not place the cooking utensils inside the purple clay pot while cooking.
19. Always let the appliance to cool off before starting the cleaning process.
20. Do not clean any part of the appliance in the dishwasher.
21. Should the product body become moist or wet, remove the plug immediately from the wall outlet.
22. Never touch the outer product body during cooking or before it cools off. Use the handle and control knob only. Use the oven gloves to remove the purple clay pot from the product body.
23. **Never immerse any part of the outer product body in water or any other liquids nor rinse it under the tap. Use only a moist cloth to clean the outer product body and dry thoroughly.**
24. Children should be supervised to ensure that they do not play with the appliance.
25. Do not operate the appliance for other than its intended use. It is not intended for commercial or industrial use. This appliance is for domestic use only. Do not use this slow cooker outdoors.
26. This appliance is not intended for used 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 use of the appliances by a person responsible for their safety.
27. Save these instructions for future reference.

CLEANING AND MAINTENANCE

1. Always unplug the appliance and allow to cool off before cleaning.
2. Wash the purple clay pot with warm soupy water. Do not use abrasive cleaners to wash this part. Wash the purple clay cover by sponge or dish cloth. Rinse and dry thoroughly.
3. Do not immerse the product body in water or any other liquids. Use only a moist cloth to clean the outer product body and dry thoroughly. Wipe the parts of the product body with dry clean cloth.

ENVIRONMENT-FRIENDLY DISPOSAL



You can help to protect the environment!
Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal centre.

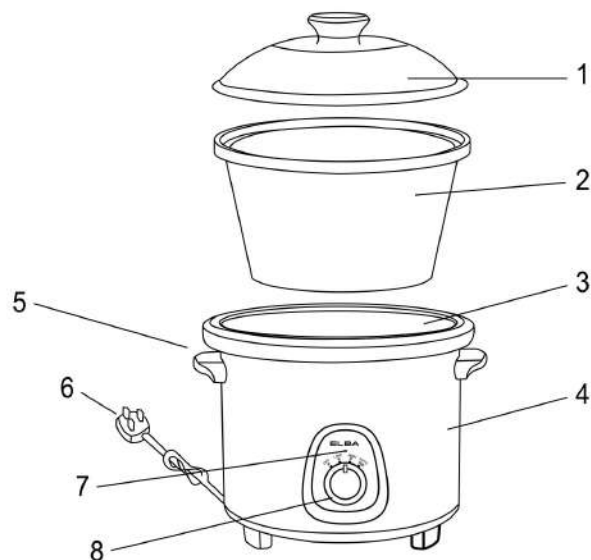
TIPS FOR SLOW COOKING

1. The purple clay cover of the slow cooker does not form a tight fit on the purple clay pot but should be centered on the purple clay pot for best result. Frequent removing of the purple clay cover will result in heat loss and delay the cooking time. Do not cook without the purple clay cover in place.
2. Stirring is generally not necessary when using a slow cooker. If cooking on "HIGH" setting, you may want to stir the ingredients occasionally.
3. Slow cooking retains most of the moistures in food. If a recipe results in too much liquids at the end of cooking time, remove the purple clay cover and then turn the control knob on "HIGH" setting to reduce the liquids by simmering. This will take approximately 30-45 minutes.
4. The slow cooker should be use at least half full of the purple clay pot for best result.
5. If cooking soups or stews, leave a 2 inch space from the top of the purple clay pot to allow room for simmering.
6. Many recipes require cooking the whole day, you can prepare the ingredients at night time on "LOW" or " AUTO" setting, to serve in the morning or vice versa.
7. Meat and poultry require at least 8 to 10 hours if cook in "LOW" setting. Do not insert frozen meats directly into the purple clay pot for cooking. Thaw the meat before slow cooking.
8. Trim all visible fat from meat before cooking.
9. When cooking curries and casseroles, more intensive flavours can be developed if the initial steps are prepared by traditional methods. For example, brown the onions or cooked spices under open fire using a non-stick pan before inserting the ingredients into the purple clay pot for cooking.
10. When cooking a meat and vegetable combination, place the meat near the bottom within the purple clay pot.
11. Cook dried beans for 1-2 hours on high setting. Add remaining ingredients and cook on "LOW" setting for the remaining time.

DO'S AND DON'TS FOR CROCK POT

1. The purple clay cover and purple clay pot are fragile, handle them with care.
2. Use oven gloves when lifting the purple clay pot containing hot food, water or any other liquids.
3. Avoid sudden and extreme temperature changes in the purple clay pot or to the purple clay cover. For example, do not add frozen food into the heated purple clay pot or run the purple clay cover under cold water while still hot.
4. Do not use the purple clay pot if chipped or cracked.
5. Do not operate the slow cooker without the purple clay pot in place.
6. Do not place the hot purple clay pot on a wet surface.
7. Do not use frozen meats or food in the slow cooker. Always defrost them firstly.
8. Do not place the purple clay cover in oven or microwave.
9. Do not use abrasive cleaners or metal scouring pads when cleaning the purple clay pot.
10. Never put cold water in a heated purple clay pot as the pot may crack.
11. Do not immerse the power cord, plug or the product body in water.
12. Do not touch the hot surface of the slow cooker with hands.
13. Never cook directly in inner metal housing. Always use the removable purple clay pot.

PRODUCT DESCRIPTION



1. Purple clay cover
2. Purple clay pot
3. Inner metal housing
4. Product body
5. Handle
6. Power cord
7. Power indicator light
8. Control panel

CONTROL KNOB

There are LOW, HIGH and AUTO temperature settings that allow you to adjust the cooking level according to you desired level.

Control button	Description
OFF	To cancel the cooking function.
HIGH	This setting is to shorten the cooking time. It is best for cooking dried beans or pulses. As food will boil when cooked on "HIGH" setting, it is necessary to adjust the amount of liquid and cooking time depending on one's recipe. Food should be monitored when using on "HIGH" setting. Occasional stirring of stew food and casseroles will enhance the flavours.

LOW	<p>This setting is for gently simmering food for an extended period of time without overcooking or burning. No stirring is required when using this setting.</p> <p>This setting is ideal for vegetable dishes and re-heating food.</p>
AUTO	<p>This setting is suitable for cooking on "HIGH" setting until a sufficiently high temperature is reached, and then automatically switching to "LOW" setting for completion of cooking.</p> <p>This setting is ideal for gradually cook throughout the day or night.</p>

OPERATING THE SLOW COOKER FOR THE FIRST TIME

1. Remove the purple clay pot and purple clay cover. Wash these parts in soapy water. Rinse and dry thoroughly.
2. Do not use harsh abrasive cleaners or chemicals to clean the slow cooker.
Note: Do not immerse the outer product body in water or any other liquids.

OPERATING THE APPLIANCE

1. Position the removable purple clay pot into the product body. Insert the ingredients into the purple clay pot and cover with purple clay cover. Do not place food or any other liquids into the inner base of the slow cooker and cook only with purple clay pot in its position.
2. Connect the plug to the wall outlet and power on. Adjust the control knob according to desired settings (refer to control knob table).
3. It is not necessary to stir the ingredients. Leave the cooker to slow cooking and note the time differs according to the amount of ingredients, room temperature and etc.
4. Frequent removing the purple clay cover will decrease the temperature in the purple clay pot. Certain dishes may not cook if it is in the temperature below 5°C or 41°C.
5. Beware while removing the purple clay cover as hot steam may emit from the purple clay pot or trap under the purple clay cover.
6. You can serve the cooked food directly from the removable purple clay pot. Do not place the heated purple clay pot on any uneven or heated surface. Let the purple clay pot to completely cool off before cleaning.
Note: The purple clay cover and purple clay pot may become very hot after use. Use an oven glove to remove the purple clay cover to avoid burns. After operating, adjust the control knob to "OFF" setting and power off the appliance. Remove the plug from the wall outlet.

BASIC GUIDE TO SLOW COOKING

1. As most food is cooked over a period of 6-10 hours on "LOW" or "AUTO" setting, it can be prepared in advance the evening before serve on the next day.
2. Always allow sufficient time for the food to cook. It is almost impossible to overcook in the slow cooker, particularly when using on "LOW" setting.

ADAPTING COOKING TIME

Table below are some suggested cooking times and settings. This table serves as a guide only. Times may vary depending on one's own recipe and ingredients. All food should be cooked with ceramic cover in place. Each time when the ceramic cover is lifted, both the heat and moisture in the food will escape. Cooking times should thus be extended by approximately 30 minutes.

Traditional recipe time	Slow cooker recipe time
15-30 minutes	1-3 hours on "LOW" setting
60 minutes	4-6 hours on "LOW" setting
1-3 hours	6-8 hours on "LOW" setting

Very little liquid boils away in the slow cooker. Hence, it is advisable to halve the liquid amount for traditional recipes when cooking using slow cooker. However, if the liquid is excessive after cooking, remove the ceramic cover and adjust the control knob to "HIGH" setting for 30-45 minutes or until the liquids reduces by the desired amount.

When using on "LOW" or "AUTO" setting, no frequent stirring is required. On "HIGH" setting requires stirring to ensure even evenly distributed flavors.

BASIC COOKING TIME

Heat setting	LOW	HIGH
3-4 Lb Chicken	8-10 hours	4-6 hours
3-4 Lb Pot Roast	8-10 hours	4-6 hours
3 Qt. Beef Stew	8-10 hours	4-6 hours
3 Qt. Vegetable Soup	8-10 hours	4-6 hours

Note: This table serves as a guide only. When using this slow cooker for cooking based on one's own recipe, the cooking result may vary from the original recipe. In this case, adjust the setting accordingly for optimum cooking result.