# **KAMBROOK®**

Culinary



## **Important**

# Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 2738 45 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au or www.kambrook.co.nz

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#### **Kambrook Recommends Safety First**

# IMPORTANT: READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

At Kambrook, we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

# Important Safeguards For Your Kambrook Slow Cooker

- Carefully read all instructions before operating the Kambrook slow cooker for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the slow cooker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this slow cooker.
- When unpacking the slow cooker, check to see you have received all the items listed in the parts list, before discarding the packaging.
- Always ensure the slow cooker is properly assembled before use.
   Follow the instructions provided in this book.

- Always operate the slow cooker on a stable and heat resistant surface.
- Do not place the slow cooker near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water and other substances.
- Do not operate the slow cooker on a sink drain board.
- Do not place the cooker directly on a heat sensitive bench top, such as a stone bench top, when cooking. This type of bench top is heat sensitive to uneven heat and may crack if heated locally. To cook on a heat sensitive bench top, place a chopping board or heat proof mat underneath the cooker.

- Do not operate the slow cooker on an incline plane. Do not move the slow cooker while it is switched on.
- Use the removable crockery bowl supplied with the slow cooker. Do not use any other bowl inside the slow cooker housing.
- Do not use a damaged or cracked removable crockery bowl. If damaged or cracked, replace bowl before using.
- Position the lid so that the steam vent is directed away from you. Lift and remove the lid carefully to avoid scalding from escaping steam.
- Never plug in or switch on the slow cooker without having the removable crockery bowl placed inside the slow cooker housing.
- Ensure the removable crockery bowl is correctly positioned in the slow cooker base before you commence cooking.
- Do not place food or liquid in the slow cooker housing. Only the removable crockery bowl is designed to contain food or liquid.
- Never operate the slow cooker without food and liquid in the removable crockery bowl.
   Ensure the crockery bowl is at least ½ to ¾ full of food or liquid before switching on the slow cooker.
- Always slow cook with the glass lid on for the recommended cooking time.
- Do not lock the glass lid onto the slow cooker with the lid clips when operating. The locking

- clips are for transporting the slow cooker after use and when the slow cooker has had time to cool.
- Do not place anything on top of the lid when assembled, when in use and when stored.
- Do not place anything, other than the lid, on top of the slow cooker when assembled, when in use and when stored.
- Always have the lid placed correctly into position on the removable crockery bowl throughout operation of the slow cooker unless it states in the recipe to have it removed.
- Do not allow water from the lid to drip into the slow cooker housing, only into the removable crockery bowl.
- Do not touch hot surfaces.
   Use the handles for lifting and carrying the slow cooker and use dry oven mitts to remove the lid and/or removable crockery bowl. Lift and remove the lid carefully and angled away from you to avoid scalding from escaping steam. Allow the slow cooker to cool completely before moving or cleaning any parts.
- The glass lid has been specially treated to make it stronger, more durable and safer than ordinary glass, however, it is not unbreakable. If struck hard, it may break or weaken, and could later, shatter into many small pieces without apparent cause.
- Extreme caution must be used when the slow cooker contains hot food and liquids.

- The temperature of accessible surfaces will be high when the slow cooker is operating and for some time after use.
- Do not place the removable crockery bowl when hot on any surface that may be affected by heat.
- To prevent scratching the surface of the removable crockery bowl, always use wooded or plastic utensils.
- High humidity, altitude, cold tap water, ingredients and minor fluctuations may slightly affect the cooking times in the slow cooker.
- The recommended cooking times are approximate. Cooking times can vary depending on ingredients and quantities in recipes.
- Avoid sudden temperature changes. Do not place frozen or very cold foods into the removable crockery bowl when it is hot.
- Do not place removable crockery bowl or glass lid into or under cold water while still hot.
- Do not use the removable crockery bowl for food storage.
   The removable crockery bowl is not suitable for storing food in the freezer.
- Do not reheat food using your removable crockery bowl.
- Care should be taken when handling the slow cooker after cooking, ensuring that the slow cooker body and parts are not touched as these may still be hot due to residual heat.

- It is best not to leave the slow cooker unattended when in use.
- If you are not home during the slow cooking process and the power goes out, throw away the food even if it looks done.
- If you are at home during the slow cooking process and the power goes out, finish cooking the ingredients immediately by some other means such as on a gas stove, on the outdoor grill or at a house where the power is on.
- When you are at home, and if the food was completely cooked before the power went out, the food should remain safe up to two hours in the slow cooker.
- The slow cooker is not intended to be operated by means of an external timer or separate remote control system or any other device that switches the slow cooker on automatically.
- Do not use the removable crockery bowl in a conventional oven or microwave oven.
- Do not place the removable crockery bowl on a gas burner or electric hotplate.
- To avoid an electrical overload, it is recommended that no other appliances are plugged into the same circuit as your slow cooker when it is in use.
- Do not use chemicals, steel wool, metal scouring pad or abrasive cleaners to clean the outside of the slow cooker housing or crockery bowl as these can damaged the housing or the coating of the crockery bowl.

 Keep the slow cooker clean.
 Follow the cleaning instructions provided in this book.

# Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.
- The appliance must be used on a properly grounded outlet.
   If it is not sure, please consult a qualified electrician.
- Do not, under any circumstances, modify the power plug or use a power plug adapter.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.

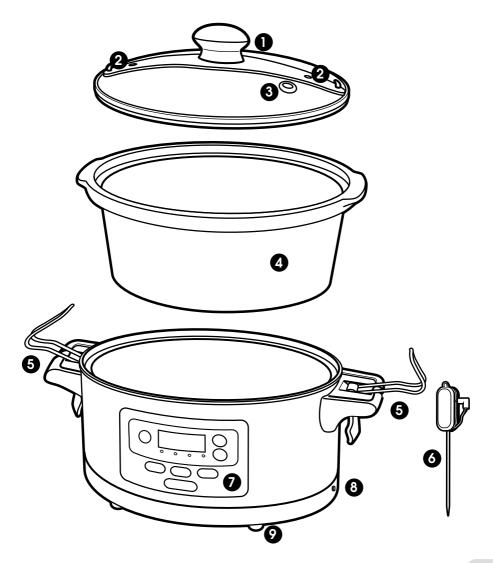
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the parts, unless it is recommended in the cleaning instructions.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.

- It is recommended to regularly inspect the appliance. To avoid a hazard, do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See a qualified electrician for professional advice.
- During electrical storms, the appliance should be disconnected from the power source at the wall socket to prevent any electrical surges that may arise during the storm and which may inadvertently cause damage to the appliance and its electronic componentry.

#### **Your Kambrook Slow Cooker**

- 1. Dishwasher-safe toughened glass lid
- 2. Dishwasher-safe crockery bowl
- 3. Steam vents
- **4.** Full-grip, cool-touch handles with clip latches
- 5. Control panel

- 6. Temperature probe
- 7. Temperature probe jack
- 8. Temperature probe insertion hole
- 9. Non-slip feet



#### **⚠** WARNING

Always operate the slow cooker on a stable and heat resistant surface.

#### **MARNING**

Do not place the slow cooker directly on a heat sensitive bench top, such as a stone bench top, when cooking. This type of bench top is heat sensitive to uneven heat and may crack if heated locally. To cook on a heat sensitive bench top, place a chopping board or heat proof mat underneath the slow cooker.

#### **A** CAUTION

Do not touch hot surfaces. Use the handle for lifting and carrying the slow cooker and use oven mitts to remove the lid and or crockery bowl. Lift and remove the lid carefully and angled away from you to avoid scalding from escaping steam. Allow the slow cooker to cool completely before moving or cleaning any parts.

#### **MARNING**

Do not reheat food using your crockery bowl.

#### **A** WARNING

If you are not home during the slow cooking process and the power goes out, throw away the food even if it looks done.

#### riangle CAUTION

To prevent scratching the surface of the crockery bowl, always use wooden or plastic utensils.

#### Before first use

Wash the lid and crockery bowl in hot, soapy water. Rinse and dry thoroughly.

Crockery bowl capacity: For best results, fill the crockery bowl no more than 2.5 cm from the rim. If only half-filled, check for doneness 1 to 2 hours earlier than the recipe states.

- Plug into a 230V or 240V power outlet.
- Add ingredients into the crockery bowl.
- Place the lid on the crockery bowl. The lid should sit level on the crockery bowl for even cooking and to prevent heat loss.

# Clipping/Unclipping the Lid for Transport

The slow cooker has clip latches built into the carry handles to assist with spill-resistant transport. Engaging the latches will help keep the lid locked in place when moving, however, it is not leak-proof so all care should be taken to keep the slow cooker level when moving, especially if the content contains a large quantity of liquid.

- Place the crockery bowl in the slow cooker. Then place the glass lid on top.
- Place the clip latches up and over, until they fit into the hooks on the lid.
- Once the latches are in the hooks, the handles on the cooking base will be in the open, unlocked position.
- Lock both the handles by pushing down on them. This will lock the lid in place. Always make sure the handles are securely in the locked position before moving the slow cooker.

#### **■** NOTE

Always carry the slow cooker from the cooking base handles. Make sure to securely grasp the bottom portion of the handles to avoid the handles separating or unlocking unexpectedly while carrying. Never lift the slow cooker by the lid handle. Detach temperature probe before carrying slow cooker.

 To unlock, push up the top part of the handles into the open, unlocked position. Then swing the locking wires down and around to the slow cooker.

#### **■** NOTE

When unlocking, keep your fingers from between the top part of the handles and the edge of the crockery bowl.

#### **A** CAUTION

Never lock lid into place while cooking. The locking lid clips are only to be used to transport your slow cooker from one place to another after cooking is complete.

#### COOKING SETTINGS

The Temp Control<sup>TM</sup> Slow Cooker has three cooking settings to make cooking anything you plan to cook, easy.

- PROGRAM SETTING Program your preferred amount of cooking time and the slow cooker automatically shifts to Keep Warm at the end of the selected cooking time.
- PROBE SETTING Perfect If you are cooking a large cut of meat or using a recipe that requires food to reach a certain temperature.
- MANUAL SETTING To slow cook the traditional way without setting a time, select traditional High or Low slow cook settings.

#### **■** NOTE

Although Keep Warm will operate for up to 14 hours, it is not recommended to keep food warm on this setting for more than 4 hours.

#### **Food Safety Tips**

Do not use frozen, uncooked meat in the low Cooker. Thaw any meat or poultry before slow cooking.

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Food must be hot enough to prevent bacterial growth before using Keep warm setting. The Keep warm setting should only be used after a recipe has been thoroughly cooked. Do not reheat food on Keep warm setting. If food has been cooked and then refrigerated, reheat it on LOW or HIGH and then switch to Keep warm.

For more information, visit: Australia: foodsafety.com.au New Zealand: mpi.govt.nz/food-safety/

To store leftovers after cooking, do not place the entire crockery bowl in the refrigerator since contents will take too long to cool. Instead, divide leftovers into smaller containers and place into refrigerator.

Never allow undercooked or raw meat to sit at room temperature in the slow cooker. Once meat is placed into the crockery bowl, it should be cooked immediately

#### **SLOW COOK SETTINGS**

This slow cooker can cook on a either HIGH or LOW heat setting. It also has a WARM setting to keep already cooked foods warm for a set period of time.

#### **'LOW' Heat Setting**

The Low setting gently simmers food for an extended period of time without overcooking or burning. Generally, no stirring is required when using this setting.

#### **'HIGH' Heat Setting**

The High setting is used when cooking dried beans or pulses and will cook food in half the time required for the Low setting.

Some foods may boil when cooked on the High setting, so it may be necessary to add extra liquid. This will depend on the recipe and the amount of time in which it is cooked. Occasional stirring of stews and casseroles will improve the flavour distribution.

#### 'WARM' Setting

The KEEP WARM setting automatically switches on after slow cooking in both the PROGRAM and PROBE setting and can be manually turn on when using the Manual setting after cooking has finished.

#### PROGRAM SETTING

The Program setting gives you more control over slow cooking, allowing you to select between High or Low heat and also to adjust your desired cooking time.

- Press the (m) button once to turn the slow cooker on to Standby. "SEL" will display ready to select.
- Press PROGRAM button, "Cooking Time" will change. Press the Up or Down arrow to change the cooking time from 30 mins to 12:00 hours.

#### **■** NOTE

When choosing the cooking time, ensure you have allowed enough time to thoroughly cook your food content, especially if using Low heat which takes much longer to bring food up to temperature.

- 3. Press (START) button, "Heat Setting" will illuminate.
- Press the Up or Down arrow to select the desired heat setting, High or Low.

#### **■ NOTE**

Do not select Warm to cook food when using the Program setting. Select the High or Low heat setting to cook food.

 Press (SELECT) button. "COOK" will display and a 3-second beep will sound.

#### **■ NOTE**

The Slow Cooker will automatically start after 20 seconds if the (SLEC) button is not pressed. The display will alternate between the heat setting and the remaining cooking time.

6. At the end of the cook time, the slow cooker will automatically switch to WARM setting. The slow cooker will turn off and display "OFF" after a total of 14 "ON" hours if the (m) button is not pressed.

#### **⚠** CAUTION

Extreme caution must be used when the slow cooker contains hot food and liquids.

#### **⚠** CAUTION

The temperature of accessible surfaces will be high when the slow cooker is operating and for some time after use.

#### **⚠** CAUTION

Do not place crockery bowl or glass lid into or under cold water while still hot.

#### MANUAL SETTING

In the Manual setting, select between High or Low heat, then you decide when the slow cooker is finished cooking and turn off manually. Keep Warm is not automatic and needs to be manually turned on after cooking, if desired.

- Press the button once to turn the slow cooker on to standby.
   "SEL" will display ready to select.
- 2. Press MANUAL button, "Heat Setting" will illuminate.
- Press the Up or Down arrow to select between High or Low heat setting.

#### **■** NOTE

Do not use WARM setting to cook food.

4. Press (SEECT) "COOK" will display and a 3-second beep will sound.

#### **■** NOTE

The slow cooker will automatically start after 20 seconds if the (SEEC) button is not pressed. The display will alternate between showing "COOK" and the selected heat setting.

5. Press the (a) button to turn off the slow cooker when food is cooked. If the (a) button is not pressed,, the slow cooker will continue to cook at the selected heat setting, but will turn off and display "OFF" after a total of 14 "ON" hours if the (a) button is not pressed.

#### PROBE SETTING

The Integrated Temperature Probe cooks to a precise, selected temperature.

The Probe setting is great when cooking large cuts of meat like roasts, chicken, turkey, and pork, to temperature. The internal temperature is the best test for doneness.

Set the slow cooker to the desired temperature, insert the probe into the meat, actual temperature of meat is displayed as it cooks, and the slow cooker will automatically shift to Keep Warm when the desired internal food temperature is reached.

#### **■ NOTE**

The actual temperature may display higher than set temperature in probe setting. This is normal. The temperature will return to the set temperature as the unit calibrates.

#### TEMPERATURE PROBE GUIDELINES FOR DONENESS

FOOD	MEDIUM-RARE	MEDIUM	WELL-DONE
Beef	60°C	65°C	75°C
Lamb	60°C	65°C	75°C
Pork		65°C	75°C
Whole Chicken/Turkey		65°C	75°C
Fish		55°C	65°C

### INTEGRATED TEMPERATURE PROBE Cont'd

 Add meat to the crockery bowl and cover with the glass lid.

#### **■** NOTE

Do not lock the glass lid into place.

- Insert the jack of the temperature probe into the port on the right, bottom side of the slow cooker.
- Insert the end of the probe through the probe hole on the glass lid and into the thickest part of the meat, but not touching the bone.

#### **■** NOTE

While meat is cooking, the muscle fibres contract and start to push out the probe. Check the position of the probe tip during cooking and reposition as needed. Press the ON/OFF button once to turn the slow cooker on to standby. "SEL" will display ready to select.

- Press PROBE button and "Heat Setting" will illuminate. If the probe is not plugged into the slow cooker, PROBE/PLUG will display as a reminder.
- Press the Up or Down arrow to select the desired setting, High or Low.

#### **■** NOTE

Do not use WARM setting to cook food.

- Press (SLECT) button, "Set Temp" will display with a default temperature of.
- Press the Up or Down arrow to select the desired temperature between 60 °C to 80 °C. The temperature in °C will now be displayed.
- To switch between °C temperature display, press and hold the PROBE button, then press the (SELET) button.

#### **■** NOTE

The slow cooker will automatically start in 20 seconds if (Sider) button is not pressed. The display will alternate between the set Probe temperature and the current Probe temperature.

When the set Probe temperature is reached, the slow cooker will switch to WARM. The slow cooker will automatically turn off and display "OFF" after a total of 14 "ON" hours if (a) button is not pressed.

#### **Tips for Slow Cooking**

- The crockery bowl should be at least half-filled for best results.
- If only half-filled, check for doneness 1 to 2 hours earlier than recipe time.
- Stirring is not normally necessary when slow cooking. Removing the lid results in heat loss and the cooking time may need to be extended. However, if cooking on 'HIGH', you may wish to stir occasionally.
- If cooking soups or stews, leave a 5cm space between the top of the crockery bowl and the food so that the recipe can come to a simmer.
- Some foods are not suited for extended cooking in a slow cooker. Pasta, seafood, milk, cream, or sour cream should be added 2 hours before serving. Evaporated milk or condensed soups are perfect for slow cooking.
- The higher the fat content of meat, the less liquid is needed. If cooking meat with a high fat content, place thick onion slices underneath so meat will not sit on (and cook in) fat.

- Slow cookers allow for very little evaporation. If making your favourite soup, stew, or sauce, slightly reduce the amount of liquid called for in original recipe. If too thick, liquid can be added later.
- If cooking a vegetable-type casserole, there will need to be liquid in the recipe to prevent scorching on the sides of crockery bowl.
- If cooking a recipe with root vegetables, cut into smaller evensized pieces, then place in the bottom of the crockery bowl.
- To prevent lingering food smells, clean rubber lid gasket with hot, soapy water after each use. Do not clip the lid on during storage. Store with lid ajar.

#### Care, Cleaning and Storage

#### **⚠ WARNING**

Electrical Shock Hazard.
Disconnect power before
cleaning. Do not immerse cord,
plug, or stainless-steel housing in
any liquid.

**MARNING** 

Do not use chemicals, steel wool, a metal scouring pad or abrasive cleaners to clean the outside of the slow cooker housing or crockery bowl as these can damage the housing or the coating of the crockery bowl.

Wipe the stainless-steel housing with a soft, damp cloth and dry thoroughly.

#### Storage

Store the slow cooker in a dry, stable surface with the lid ajar. Do not clip glass lid during storage.

#### Care and Cleaning

- Before cleaning, switch off the slow cooker at the power outlet and unplug.
- 2. Always allow the slow cooker to cool before cleaning.
- Wipe the metal end of the probe with hot, soapy water. Rinse and dry.
- The crockery bowl and glass lid are both dishwasher-safe or can be washed in hot, soapy water using a mild household detergent. Rinse and dry thoroughly.



If your dishwasher is equipped, DO NOT use the "HEATED RINSE" setting when washing in the dishwasher. "HEATED RINSE" cycle temperatures could damage your product.

# **■** NOTES



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