

Ariete



Slow cooker



Ariete

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CE EAC

2908

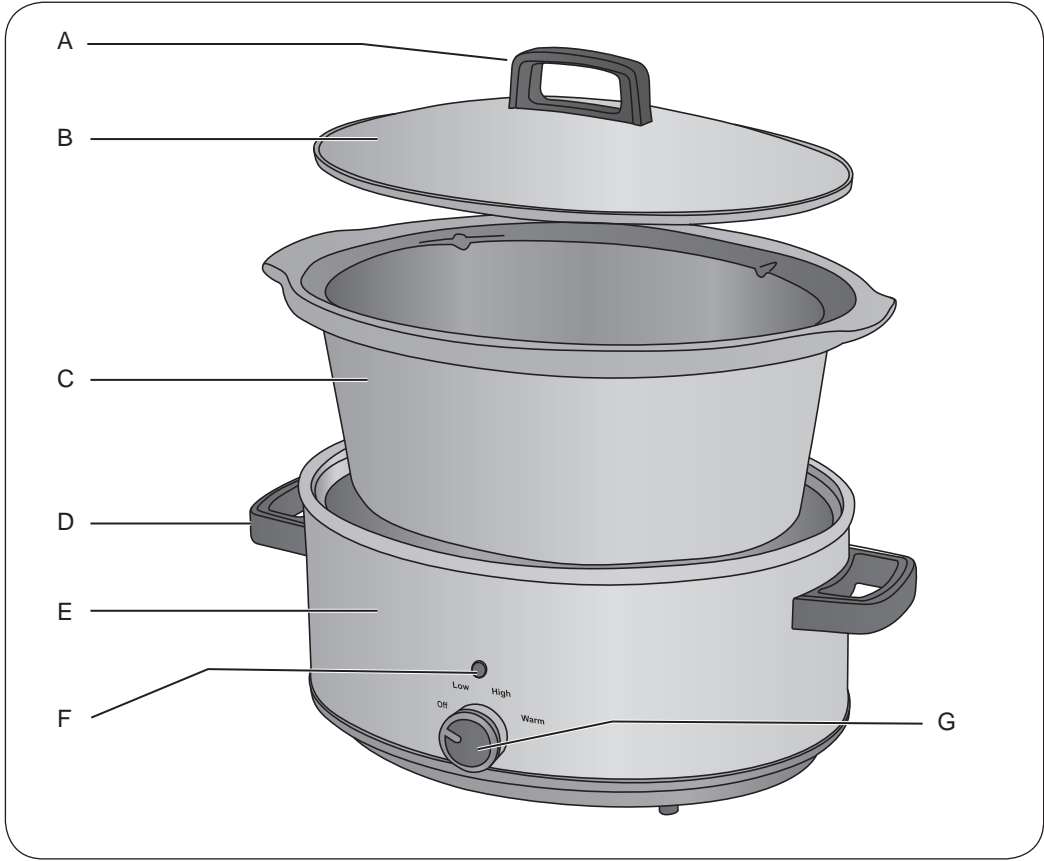


Fig. 1



Fig. 2

DESCRIPTION OF THE APPLIANCE

- A - Lid handle
- B - Lid
- C - Cooking pot
- D - Handles
- E - Appliance body
- F - Power indicator light
- G - Control knob

Identification data

The following identification data of the appliance are reported on the data plate under the base of the appliance:

- manufacturer and CE marking
- model [Mod.]
- serial number [SN]
- power supply voltage [V] and frequency [Hz]
- electrical power consumption [W]
- assistance toll-free phone number

For any requests to the Authorized Service Centres, specify model and serial number.

ABOUT THIS MANUAL

The appliance has been manufactured in compliance with the specific European Standards in force and all the potentially dangerous parts are protected. Read this manual carefully before use. Use the appliance only for its intended use to avoid possible injury and damage. Keep this manual handy for future reference. Should you decide to give this appliance to other people, remember to include these instructions as well.

The information provided in this manual is marked with the following symbols, which mean:



Danger for children



Burn hazard



Risk of electric shock



Product handling guidelines and risks



Other potential hazards

INTENDED USE

The appliance can be used to slow cook foods.

This appliance shall not be used for commercial and industrial purposes.

Any other use of the appliance is not intended by the Manufacturer, which is exempt from any liability for damage of any kind, generated by improper use of the appliance.

Improper use also results in voiding any form of warranty.

SAFETY WARNINGS

READ THE INSTRUCTIONS CAREFULLY BEFORE USE.

- The appliance has been designed to be used for household purposes or similar, such as:
 - on farms and private residences
 - hotels, motels, bed & breakfasts and other residential facilities (for use by guests).
- Do not use the appliance for purposes other than those described in this manual. The manufacturer declines any responsibility for misuse or for any use other than those specified in this manual. Improper use also results in voiding any form of warranty.
- We suggest keeping the original packaging, as free assistance is not provided for failures resulting from inadequate packaging of the product at the time of shipping to an authorised service centre.
- In order not to compromise the safety of the appliance, use only original spare parts and accessories authorized by the manufacturer.
- The appliance complies with the Regulation (EC) No. 1935/2004 of 27/10/2004 concerning the materials intended to come into contact with food products.




Danger for children

- The appliance can be used by persons (including children) with reduced physical, sensory or mental capacities, or who lack experience or knowledge, only if they are supervised by a responsible person or if they have received and understood the instructions and the existing dangers when using the appliance.
- Children should not play with the appliance.
- Cleaning and maintenance by the user shall not be carried out by children unless they are supervised during the operation.
- Always keep the appliance and the power cord out of the reach of children.
- Do not let the power cord hang in a place where it could be grasped by a child.
- Position the appliance so that children cannot reach the hot parts.
- Do not leave the packaging near children as it is a potential source of danger.
- If you decide to dispose of this appliance as waste, it is recommended to make it inoperative by cutting the power cord. It is also recommended to make harmless the parts of the appliance which could constitute a danger, especially for children who could use the appliance as a game.



Burn hazard

- Unplug the appliance and wait for the hot parts to cool down before carrying out any cleaning and maintenance operations.
- Danger of burns. The cooking pot, the appliance body and the heating element become very hot. Do not touch during use and for a few minutes after turning off the appliance.
- During operation, steam is produced by the appliance. Beware of hot steam when opening the lid. Danger of burns.
- Do not touch hot surfaces. Use pot holders or tea towels.
-  Warning: hot surface.



Risk of electric shock

- Before connecting the appliance to the power supply, check that the voltage shown on the data plate under the appliance matches the local voltage supply.
- The use of extension cords not authorized by the manufacturer can lead to damages and accidents.
- Always connect the appliance to an earthed socket.
- Do not connect any other high-power equipment (such as stoves, irons, radiators) to the same power outlet. Danger of electric overload.
- Never pull the power cord or the appliance to disconnect the plug from the power outlet.
- Never put live parts in contact with water: risk of short circuit and/or electric shock.
- Do not leave the power cord against sharp parts or sharp edges.
- The power cord shall not touch hot surfaces.

- Unplug the appliance from the power outlet and wait for the hot parts to cool down before carrying out any cleaning and maintenance operations.
- Always turn off the appliance and unplug the power cord from the mains socket before filling the inner pot with water.
- Make sure your hands are dry before using or adjusting the switches on the appliance, or before touching the plug and power connections.
- Never immerse the appliance, the plug and the power cord in water or other liquids.
- Do not use the appliance if your hands are wet or if you are barefoot.
- If the appliance is left unused, also for a short period of time, turn it off and always unplug the power cord from the power outlet.
- Do not leave the appliance unattended while connected to the power supply.



Product handling guidelines and risks

- The appliance shall be used and left at rest on a stable surface.
- Do not place the appliance on very hot surfaces or near open flames to prevent the coating from being damaged.
- Do not place the appliance near inflammable materials (such as fabrics, curtains).
- Do not place the appliance or the power cord near or over hot electric or gas stoves, or near a microwave or electric oven.
- Fully unwind the power cord before use.
- The appliance must not be power supplied by external timers or separate remote-controlled systems.
- Make sure the heating element and the external surface of the cooking pot are clean and dry before plugging in the appliance.
- Caution. To prevent damage or shock hazard do not cook on the heating element. Cook exclusively in the provided pot.
- Make sure you have correctly placed the lid on the pot before turning on the appliance.
- Do not use the cooking pot directly on stoves.
- When filling the cooking pot, do not exceed 2/3 of its capacity.
- Never place frozen meat into the appliance.
- Never place plastic or paper materials into the appliance. Risk of fires.
- Do not operate the appliance empty.
- Do not use the appliance outdoors.
- Do not leave the appliance exposed to weathering (such as rain or sun).
- After unplugging the appliance and when hot parts have cooled down, the appliance shall only be cleaned using a non-abrasive cloth slightly dampened with water and a few drops of mild, non-aggressive detergent. Never use solvents that damage plastic parts.



Other potential hazards

- Place the appliance in an environment that is sufficiently lit, clean and where the power outlet is easily accessible.
- Make sure the appliance is off before removing the cooking pot from the appliance body.
- Do not use the appliance on an inclined surface.
- Place the appliance on a flat, stable and heat resistant surface.
- The appliance shall not be used if it has been dropped or if there are visible signs of damage. Do not use the appliance if the power cord or the plug are damaged, or if the appliance is faulty. All repairs, including the power cord replacement, shall be carried out only by authorized Service Centres or technicians, in order to prevent any risk.



For the proper disposal of the product in accordance with the European Directive 2012/19/EU, please read the leaflet attached to the product.

•ALWAYS KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

BEFORE USE

Appliance start-up

- Before plugging the appliance into the mains socket, ensure the voltage shown on the rating plate matches the local voltage supply.
- Place the appliance on a horizontal and stable surface.



Warning!

Do not place the appliance or its power cord close to or on top of hot electric or gas cookers, or close to a microwave oven.

Do not let the power cord dangle from the table. Prevent children from grabbing the cord, thus tripping over the appliance.

The power cord shall not touch the hot parts of the appliance.

Place the appliance so that children cannot reach hot parts.



Warning!

When filling the pot, do not exceed 2/3 of its capacity. Never place frozen meat into the appliance.



Warning!

Danger of burns. During operation, the cooking pot, the appliance body, the lid and the heating element become very hot: do not touch during use and for the minutes following shutdown. Use gloves or tea towels to remove the cooking pot and avoid the risk of burns.

When opening the lid, hot air and steam escape. Keep your hands and face away to avoid getting burned.

- 1 Open the lid (B).
- 2 Remove the cooking pot (C) from the appliance body (E).
- 3 Place the ingredients into the cooking pot.
- 4 Fill the cooking pot with water, if needed.
- 5 Place the cooking pot (C) into the appliance body (E). Make sure the cooking pot touches the heating element.
- 6 Close the lid (B).
- 7 Plug the power cord into the mains socket.
- 8 To turn on the appliance, set the control knob (G) to the desired position:

| | |
|------|--|
| Off | To turn off the appliance |
| Low | To slow cook food |
| High | To cook food at high temperatures in about half the traditional time |
| Warm | To keep food warm after cooking, or to warm up food |

- Choose the desired cooking mode following the times given in the table below:

| Traditional cooking times | LOW mode cooking times | HIGH mode cooking times |
|---------------------------|------------------------|-------------------------|
| 15 – 30 minutes | 4 – 6 hours | 1 ½ - 2 hours |
| 35 - 45 minutes | 6 – 10 hours | 3 – 4 hours |
| 50 minutes – 3 hours | 8 – 18 hours | 4 – 6 hours |

- The power indicator light (F) turns on and the appliance starts cooking.

- 9 When cooking is complete, turn the appliance off.
- 10 To keep warm food, set the control knob (G) to WARM.



Warning!

Never keep the appliance in WARM mode for more than 4 hours.

- 11 Unplug the appliance from the mains socket. The power indicator light (F) turns off.



Warning!

Danger of burns. The cooking pot, the appliance body and the heating element become very hot. Do not touch during use and for a few minutes after turning off the appliance.

When opening the lid, hot air and steam escape. Keep your hands and face away to avoid getting burned.

- 12 Open the lid (B).
- 13 Remove the cooking pot (C) from the body of the appliance (E).
- 14 Remove food from the cooking pot.



Warning!

Do not use abrasive detergents or metal utensils.

- Let the appliance cool down completely.

CLEANING THE APPLIANCE



Warning

All cleaning operations described below shall be carried out when the appliance is off and unplugged from the mains socket.

Do not plunge the appliance in water or other liquids.



Warning!

Regular maintenance and cleaning preserve and keep the appliance efficient for a longer period of time. Never wash the appliance components in the dishwasher. Do not use direct water jets.

Cleaning and maintenance operations shall only be carried out after the appliance has completely cooled down.

Do not wash the appliance and its components in the dishwasher.

- Clean the appliance and the cooking pot using a damp, non-abrasive cloth so as not to damage the body. Dry thoroughly using a soft cloth.
- Clean the lid with water. Dry thoroughly using a soft cloth.

TROUBLESHOOTING

| Issue | Solution |
|--|--|
| Food does not cook evenly | To ensure even cooking, cut foods such as vegetables into small, evenly shaped pieces. |
| | Foods such as root vegetables need to be placed at the bottom of the cooking pot so that they are in direct contact with the heating base. |
| Food is too watery | Too much liquid has been added to the appliance. Do not add an excessive quantity of liquid into the cooking pot. |
| | If you notice throughout cooking that too much liquid has been added, remove the lid approximately an hour before finishing cooking, and set the control knob to HIGH mode. |
| Smoke comes out of the cooking pot when first turning on the appliance | This transitory effect is perfectly normal and is due to the fact that some components have been slightly lubricated. This effect will soon disappear. |
| | Check there are no food residues on the heating element. Unplug the appliance and let it cool down. Clean thoroughly. |
| Food sticks to the bottom of the cooking pot or burns | Add liquid ingredients to the cooking pot. |
| | When in LOW mode, keep the lid closed during cooking. |
| Can I cook a roast into the appliance without adding water? | Yes, when the appliance is set to LOW mode. Only add liquids to soften and cook vegetables properly. |
| How can I remove hard water stains from the appliance? | To remove persistent stains, fill the cooking pot with hot water. Add a small amount of washing-up liquid and about 250 ml of vinegar. Let the mixture soak for at least 2 hours. Empty the cooking pot. Rinse and dry. |

French onion soup

Serves 6-8

- 7 cups beef stock
- 3 cups onions, thinly sliced
- ¼ cup butter
- 1 ½ teaspoons salt
- 1 tablespoon sugar
- 2 tablespoons flour
- ¼ cup dry vermouth or brandy

Pour stock (or water and beef bouillon cubes) into the Slow Cooker, cover and set to High. Cook onions slowly in butter in a pan. Cover and allow to cook for about 15 minutes. Uncover and add salt, sugar and flour. Stir well. Add to the stock in the Slow Cooker. Cover and cook on Low for 6 – 8 hours, or on High for 3 hours. Add vermouth or brandy, stir and serve. Top each serving with grated Parmesan cheese.

Minestrone soup

Serves 6

- 6-8 cups water
- 1.5kg shin of beef, cut into 5cm slices
- 1 medium onion, diced
- 2 carrots, diced
- 2 stalks celery, sliced
- 1 cup leeks, diced (optional)
- 1 cup canned tomatoes (drained)
- 1 small package frozen vegetables
- 2 tablespoons salt
- 1 tablespoon dried basil
- 1 clove garlic, minced
- ½ cup vermicelli
- 1-teaspoon oregano

Prepare the stock a day in advance; place water, beef shank and bones in the Slow Cooker, cover and cook overnight (8-12 hours) on Low. Next day, remove the meat and bones from the liquid.

Cool. Scoop marrow from the bones and return it with the lean meat to the stock.

(This can be done in advance and refrigerated). Add all remaining ingredients to 6 cups of stock in the Slow Cooker. Cover and cook on Low for 6 – 8 hours or High for 4 hours. Ladle into bowls and sprinkle with grated Parmesan cheese. Serve with crusty bread.

Tarragon chicken

Serves 4

- 1 ½ - 1 ¾ kg Roasting chicken
- 60 g butter
- 1 strip orange rind
- 1 teaspoon dried tarragon
- ½ clove garlic, crushed
- Salt and pepper to taste
- Chicken stock cube
- ½ cup hot water
- ½ cup cream

Tie the chicken's legs together. Mix together half the butter, the chopped tarragon and the crushed garlic. Season with salt and pepper and place inside the bird with the orange rind. Spread the breast thickly with the remaining butter. Place the chicken in the Slow Cooker. Dissolve chicken stock cube in hot water. Pour stock around the chicken, cover and cook on Low for 6 – 8 hours or High for 4 – 6 hours.

Remove the chicken from the Slow Cooker, take off the trussing string and keep the chicken hot. Spoon off the fat, add the cream and heat on High for 10 minutes to make the gravy. Stir and season to taste then strain into a gravy boat. Serve chicken garnished with parsley and accompanied with the gravy served on a bed of cooked noodles or rice. A can of baby potatoes, drained may be added during the last hour of cooking.

Beef pot roast

Serves 4

- 1 ½ - 2 kgs Chuck, topside or rump roast
- 1 clove garlic, crushed
- Salt and pepper to taste
- 1 carrot, chopped
- 1 stalk celery, chopped
- 1 small onion, stuck with 3 cloves
- ¾ cup sour cream mixed with 3 tablespoons flour
- 1 cup red wine

Rub beef roast with garlic and season with salt and pepper. Place roast in the Slow Cooker and add all the remaining ingredients. Cover and cook on Low for 10 – 12 hours. Excellent served with hot buttered noodles.

Corned beef

Serves 4

- 3 carrots cut into small chunks
- 1 ½ - 2kg Silverside
- 2 – 3 medium onions, quartered
- 1 – 2 cups water

Place all ingredients into the Slow Cooker in the order listed. Cover and cook on Low for 12 – 14 hours, or High for 7 – 10 hours. Serve hot with plain boiled potatoes and cabbage wedges.

Braised beef in red wine

Serves 4

- 1 ½ kg Blade or chuck steak, cut thick
- ½ cup seasoned flour
- 90gms Butter
- ½ cup onions, finely chopped
- ½ cup leeks, finely chopped
- ½ cup carrots, finely chopped
- 1-teaspoon salt
- 1 clove garlic, crushed
- 1-tablespoon parsley chopped
- 1-tablespoon chives, chopped
- 2 tablespoons brandy
- 1 bouquet garni
- ½ bottle burgundy

Trim meat, cut into cubes and toss in seasoned flour to coat lightly. Heat butter in a heavy frying pan and brown the meat quickly over as high heat. Remove the meat and place in the Slow Cooker. Add onion, leek, carrot, garlic, salt, parsley and chives. Gently warm the brandy and ignite. While burning, pour into the Slow Cooker. Add bouquet garni and season with freshly ground pepper. Pour burgundy into the frying pan used for browning the meat and bring to the boil stirring to collect the crustiness from the bottom. Pour into the Slow Cooker, cover and cook on Low for 6 – 8 hours or High for 3 – 4 hours.

Pork chops in cider

Serves 6

- 6 pork chops
- Salt and pepper to taste
- ½ cup plain flour
- 3 onions, finely sliced
- Sprig of parsley and oregano
- ½ cup apple cider
- ¼ cup waster
- 2 apples, peeled and quartered

Trim the excess fat off the chops and set aside. Season the chops on both sides with salt and pepper. Coat with flour. Heat fat trimmings in a heavy frying pan until the fat starts to run then add chops and fry one side at a time until brown on both sides. Remove from the frying pan. Add onions and cook over gentle heat, stirring occasionally until golden brown. Place chops in the Slow Cooker and add onions, herbs, cider and water. Arrange the peeled and quartered apples on top of the chops and cook on Low for 6 – 8 hours. Remove the herbs and skim any fat from the top. Serve with boiled potatoes or fluffy boiled rice.

Beef curry

Serves 6

- 1 kg. Blade bone or chuck steak
- 3 tablespoons flour
- 3 tablespoons curry powder
- 2 tablespoons vegetable oil
- 1 large onion, finely chopped
- 4 cloves garlic crushed
- 1 piece fresh ginger, grated 2 teaspoons salt
- 1-tablespoon vinegar
- 1 stick cinnamon
- 1 strip lemon rind
- ½ cup water

Cut steak into 2.5 cm cubes, toss in the flour and curry powder and brown lightly with the onions in a frying pan with the oil. Remove from the frying pan, drain and place in the Slow Cooker with the other ingredients. Mix well, cover and cook Low for 8 – 9 hours, or High for 4 hours. Serve with boiled rice.

Hungarian goulash

Serves 4

- 1kg Round steak or veal fillet, cut into 8mm cubes
- 1cup onion, chopped
- 1 clove garlic, minced
- 2 tablespoons flour
- 1-teaspoon salt
- ½ teaspoon pepper
- 1-tablespoon paprika
- ¼ teaspoon dried thyme crushed
- 1 bay leaf
- 1 cup canned tomatoes
- 1cup sour cream

Place steak cubes, onion, garlic in the Slow Cooker. Stir in the flour and mix to coat the steak cubes. Add all remaining ingredients except sour cream. Stir well. Cover and cook on Low for 7 – 10 hours or High for 5 – 6 hours. 30 minutes before serving thoroughly blend in the sour cream. Stir occasionally. Serve over hot buttered noodles.

Chicken marengo

Serves 4

- 1 ¾ - 2kg Chicken or chicken pieces
- Salt and pepper to taste
- 1-tablespoon plain flour
- 1-tablespoon vegetable oil
- 1-tablespoon butter
- 2 cloves garlic, finely chopped
- 1cup hot water
- 2 tablespoons brandy
- 2 large tomatoes, peeled and chopped
- 12 mushrooms, peeled and chopped
- 1 bouquet garni
- 1 sprig parsley, chopped.

Cut chicken into serving pieces. Pat each piece dry and season with salt and pepper and roll in flour. In a heavy frying pan, heat the oil and butter. Add the chicken pieces and cook over a medium heat until golden, turning frequently. Remove from the frying pan drain and place in the Slow Cooker. Add the garlic, bouquet garni, hot water, brandy tomatoes and mushrooms. Cover and cook on Low for 6 – 8 hours or High for 4 – 6 hours. Serve on a bed of hot fluffy rice and sprinkle with chopped parsley. To thicken the sauce, blend together 1 tablespoon of flour and 1 tablespoon of butter until smooth. After the chicken has been removed, turn the Slow Cooker to High and drop the butter mixture into the Slow Cooker in small pieces. Stir and allow to simmer about 10 minutes.

Chicken parisienne

Serves 6

- 6 medium chicken breasts or chicken pieces
- Salt, pepper and paprika to taste.
- ½ cup dry white wine or vermouth
- 1 can condensed cream of thickened soup
- 1 small can sliced mushrooms, drained
- 1cup sour cream.

Sprinkle chicken breasts lightly with salt, pepper and paprika. Place chicken breasts in the Slow Cooker. Mix white wine, soup mushrooms and sour cream until well combined and pour over the chicken breasts. Sprinkle with paprika, cover and cook on Low for 6 - 8 hours, or High for 4 – 6 hours. NOTE: If cooking on High, do not add the sour cream until the last 30 minutes of cooking time. Stir occasionally. Serve the sauce over the chicken with rice or noodles.

Baked potatoes

These are perfect for the barbecue.

Fill the Slow Cooker with scrubbed and buttered medium sized potatoes (it will hold about 10). Sprinkle with salt, cover and cook on Low for 8 – 10 hours, or until the potatoes are tender. For family meals, just cook the required number of potatoes – you get the same excellent result.

Scalloped potatoes

Serves 4 – 6

- 6 rashers bacon
- 8-10 medium potatoes, peeled and thinly sliced
- 2 onions, peeled and thinly sliced
- Salt, pepper and paprika to taste
- 1 cup cheddar cheese, grated
- 1 - 284 g can cream of celery or mushroom soup.

Cut bacon into pieces. Place half the bacon, potatoes and onion into the Slow Cooker. Sprinkle with salt, pepper, then grated cheese. Repeat with the remaining bacon, potatoes and onions. Spoon undiluted soup over the top. Sprinkle with paprika, cover and cook on Low for 8 – 10 hours or High for 4 – 6 hours.

Tatatouille

Serves 4 – 6

- 2 medium eggplants, cubed but not peeled
- 4 small zucchini (baby marrow) sliced
- 2 red peppers sliced
- 4 tomatoes sliced
- 2 onions cut into fine rings
- 2 cloves garlic crushed
- Salt to taste
- Freshly ground pepper to taste
- ½ cup oil.

Place onions into the Slow Cooker first. Then add remaining ingredients. Cover and cook on Low overnight for 7 – 8 hours. Vegetables should be soft, but not mushy. Mix lightly and add more salt and pepper if necessary. Serve Ratatouille hot or cold as a first course, or as a filling for omelettes or as an accompaniment with grills, meat, fish or eggs.

Baked custard

Serves 6

- 3 eggs
- 2 tablespoons sugar
- 2 cups milk
- ½ teaspoon vanilla essence
- Nutmeg

Beat eggs with sugar and then add remaining ingredients. Place in a heat-proof bowl or dish that will fit into the Slow Cooker. Cover the custard with foil or a small heat-proof plate. Pour 1 cup of water into the Slow Cooker and add the custard in bowl. Cover and cook on Low for 6 – 8 hours. Serve warm or cold.

Creamy rice pudding

Serves 6

- 2 ½ cups cooked rice
- 3 – 4 tablespoons brown sugar
- 1-cup milk
- 2 tablespoons butter
- 1-teaspoon nutmeg
- ½ cup raisins
- ½ cup cream

Thoroughly combine rice with other ingredients. Pour into a slightly greased Slow Cooker. Cover and cook on Low for 4 – 6 hours, or High for 1 – 2 hours. Stir several times during the first 30 minutes.

Baked apples

Serves 6 – 8

- 6 – 8 medium baking apples, washed and cored
- 3 tablespoons dried fruits
- ¼ cup sugar
- 1-teaspoon cinnamon
- 2 tablespoons butter

Make a cut around the top skin of the apples and remove the core. Mix dried fruits and half the sugar; fill the center of the apples. Sprinkle with cinnamon and the remaining sugar and dot with butter. Place in the Slow Cooker and add ¼ cup of water. Cover and cook on Low for 8 hours.

Hot fruit compote

Serves 4

- 1 cup dried prunes
- 1 cup dried apricots
- 1 can pineapple chunks, un-drained (optional)
- 2 cups water

Put all ingredients in the Slow Cooker. Cover and cook on Low for 7 – 8 hours, or High for 3 – 4 hours. Serve warm. Good with cream and a dash a cinnamon or nutmeg.

Poached pears in red wine

Serves 6 – 8

- 2 cups dry red wine
- 1-cup sugar
- 6 – 8 medium pears, peeled with the stems on
- 4 tin strips lemon peel

Put wine and sugar in the Slow Cooker.

Cover and cook on High until the sugar is dissolved. Place the pears into the Slow Cooker turning them well to fully coat them with the wine mixture. Add lemon peel, cover and cook on Low for 4 – 6 hours, turning them occasionally to coat them with the wine mixture. After serving pour the wine mixture over the pears.

Slow cooker yoghurt

First sterilize the cooker using a commercial sterilizing solution. Pour 600ml milk into the cooker and gently whisk in 30ml of plain yoghurt (use a wire whisk), cover cooker with a tea towel and then with the lid. Set on Low for 1 hour. Switch cooker off and allow to stand for 2 hours without stirring, until it is soft set. Transfer to a clean container and refrigerate until required.

Beef pot roast

- 3lb (1.4kg) pot roast
- 1 tsp. (5ml) vegetable oil
- 1-1/2 tsp. (8ml) salt
- ¼ tsp. (1.2ml) pepper
- 4 apples, cored and cut in large chunks
- 1 onion sliced
- ½ cup (125ml) apple juice
- 3 tbsp. (45ml) flour
- 3 tbsp. (45ml) water

Trim excess fat from the roast and coat meat with oil. Sprinkle with salt and pepper. Place apples and onions in the bottom of the ceramic casserole, then place roast on top of mixture. Pour in apple juice. Cover and cook on Low setting for 8-10 hours. Remove the roast. Make a paste with the flour and water, stir into the ceramic casserole to make the gravy and cook until thickened. Slice the roast and serve with gravy.

Chicken and vegetable casserole

- 6 half chicken breasts, bone in (1.4 -1.8kg)
- ¼ tsp. (1.5ml) paprika
- 1 tsp. (5ml) salt
- ¼ (1.5ml) white pepper
- 2 tsp. (10ml) chicken stock powder
- 2 cups (500ml) mushrooms, sliced
- 1 small onion, small dice
- 1 cup (250ml) small baby carrots
- ½ cup (125ml) evaporated milk
- 2 tbsp. (30ml) cornstarch

Remove skin from chicken. Mix the paprika, salt and pepper together. Sprinkle on chicken. Place chicken in ceramic casserole. Add chicken stock powder, mushrooms and onion. Do not stir. Cover and cook on High for 2 ½ to 3 hours. Remove chicken and vegetables and keep warm. In a small pot combine evaporated milk and cornstarch until becomes smooth. Gradually stir in 2 cups of the cooking liquid. Stir over medium heat until mixture comes to a boil and thickens. Serve with chicken and vegetables.

Chicken noodle soup

- 3 lbs (1.4kg) chicken, cut up
- 2 l water
- 1 tbsp salt
- ½ tsp. (3 ml) pepper
- 1 onion, diced
- 2 stalks celery, diced
- 2 carrots, diced
- 1 bay leaf
- 1/3 cups (85ml) parsley
- 6 oz (140g) small pasta noodles

Place all ingredients except the noodles in the ceramic casserole. Cover and cook on Low for 7 hours. Remove the chicken. Remove any bones, discard bones and cut chicken into bit size pieces. Return chicken to broth and add the noodles. Cook for 30 minutes on High. Remove bay leaf and serve.

WARRANTY

PLEASE AFFIX YOUR RECEIPT/PROOF OF PURCHASE HERE.

IN THE EVENT OF A CLAIM UNDER THIS WARRANTY THE AFORESAID RECEIPT/PROOF OF PURCHASE MUST BE PRODUCED TOGETHER WITH THIS WARRANTY.

| | |
|-------------------|----------------|
| Mode number | (Lot number:) |
| Product name | |
| Date of purchase | |
| Place of purchase | |

1. The party selling the product ("the seller") to the original purchaser of this product ("the customer") hereby warrants that this product will be of good quality and, in good working order and, free of defects and suitable for its intended purpose under normal household use, for a period of 1 (one) year from the date of purchase ("warranty period") of this product.
2. In the event that the warranty period has not lapsed and the product is not of a good quality, or in good working order or, is defective or is not suitable for its intended purpose under normal household use, the customer may, subject to paragraph 3 below, return the product to the seller and have the following options available:
 - 2.1 Within the first 6 (six) months of the warranty: to receive a refund of the actual price paid or exchange the product for the same or similar product of the same purchased value;
 - 2.2 Within the second 6 (six) months of the warranty: to have the product exchanged for the same or similar product of the same purchased value.
3. The seller will not replace the product or refund the customer in terms of this warranty if the product:
 - 3.1 has been altered contrary to the instructions provided in the product manual;
 - 3.2 has been misused, abused or tampered with;
 - 3.3 is defective or not in working order due to ordinary wear and tear;
 - 3.4 is damaged resulting from the customer's gross negligence, recklessness, malicious behavior or criminal conduct;
 - 3.5 has been utilised for commercial use.
4. This warranty applies only to the product that has been purchased from the seller and not to any expendables attached to or installed on the product by the customer.
5. Any claim in terms of this warranty must be supported by the original proof of purchase.
6. Note that the exchange item will only carry the balance of the warranty period as from the original date of purchase.
7. Spares:

Selected spares can be purchased from:

ServiceTec
10 Saddle Drive
Woodmead Office Park
Woodmead

Email: spares.za@delonghigroup.com
Tel: +27 11 474 0153