

OVENTE®

3.5L Slow Cooker with Heat Tempered Glass

SLO35A Series



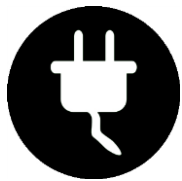
Before using please read the instruction manual and keep it for future.



SLOW COOKER MAINTENANCE

Always make sure the slow cooker is unplugged and in the OFF position before storing away or cleaning. Make sure the unit has cooled down completely before cleaning.

- The stoneware insert is dishwasher safe or can also be cleaned with warm soapy water. To remove any foods that have been cooked onto the bottom of the pot, simply soak overnight in soapy water and rinse the next day.
- The exterior of the slow cooker can be wiped with a damp cloth and dried. **DO NOT** use harsh abrasive cleaner or scouring pad to clean any part of the slow cooker as this will damage the surface.



ELECTRICAL REQUIREMENTS

Rated voltage: 120V

Rated frequency: 60Hz

Rated input power: 200W

MEATS

- For meats, trim fats, wipe or rinse well, and pat dry with paper towels. Browning meat in a separate skillet or broiler allows fat to be drained off before slow cooking and also adds greater depth of flavor to dish.
- Always remember, the size of the meat and the recommended cook time are just estimates. The exact weight of a roast that can be cooked in the slow cooker will depend upon the specific cut, meat configuration, and bone structure.
- Cut meat into smaller pieces when cooking with precooked beans, fruit, or lighter vegetables such as mushrooms, diced onion, eggplant, or finely minced vegetables. This will enable food to cook at the same rate.
- Lean meats such as chicken or pork tenderloin will cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder.
- Meat should be positioned so that it rests in the stoneware and does not touch the lid.

FISH

- Fish cooks quickly and should be added at the end of the cooking cycle, during last fifteen minutes to hour of cooking.

SPECIALTY DISHES

- Specialty dishes, such as stuffed chops or steak rolls, stuffed cabbage leaves, stuffed peppers, or baked apples can be arranged in a single layer so they cook easily and serve attractively.



IMPORTANT SAFEGUARDS

When using slow cooker, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

- **READ ALL INSTRUCTIONS.**

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord.
- This appliance generates heat during use. Do not touch hot surfaces.
Use handles or knobs.
- Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to OFF, then unplug power cord from outlet. Do not disconnect by pulling on cord.
- This appliance can be used by children aged 8 or over and by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, provided 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.
- Keep the appliance and its mains cord out of the reach of children younger than 8 when the appliance is switched on or is cooling down.
- Keep the mains cord away from hot surfaces.

- Do not plug in the appliance or operate with wet hands.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- This appliance is intended for normal household use only.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- The heating base is subject to residual heat from cooking cycle. Do not touch heating base immediately after removing stoneware. Allow to cool before handling.
- Use caution when opening the lid during or after a cooking cycle. Escaping steam can cause burns.
- Intended for household countertop use only. Keep 6 inches (152 mm) clear from the wall and on all sides. Always use appliance on a dry, stable, level surface.
- Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated pot.
- The slow cooker lid is made of tempered glass. Always inspect the lid for chips, cracks or any other damage. Do not use the glass lid if it is damaged, as it may shatter during use.

HERBS AND SPICES

- Fresh herbs add flavor and color when added at the end of the cooking cycle but for dishes with shorter cook times, hearty, fresh herbs such as rosemary and thyme hold up well. If added at beginning, many fresh herbs' flavor will dissipate over long cook times.
- Ground and/or dried herbs and spices work well in slow cooking and may be added at beginning, but use sparingly and taste at end of cook cycle and correct seasonings including salt and pepper. The flavor power of all herbs and spices can vary greatly depending on their particular strength and shelf life and so it is always recommended to taste and adjust seasonings just before serving.

LIQUID

- For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.

MILK

- Milk, cream, and sour cream break down during extended cooking. When possible, add during last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

SOUPS

- Some soup recipes call for 2 to 3 quarts of water. Add other soup ingredients to the slow cooker first; then add water only to cover. If thinner soup is desired, add more liquid at serving time.



TIPS AND HINTS FOR SLOW COOKER

PASTA AND RICE

- If you are converting a recipe that calls for uncooked noodles, macaroni, or pasta, cook them on the stovetop just until slightly tender before adding to slow cooker.

BEANS

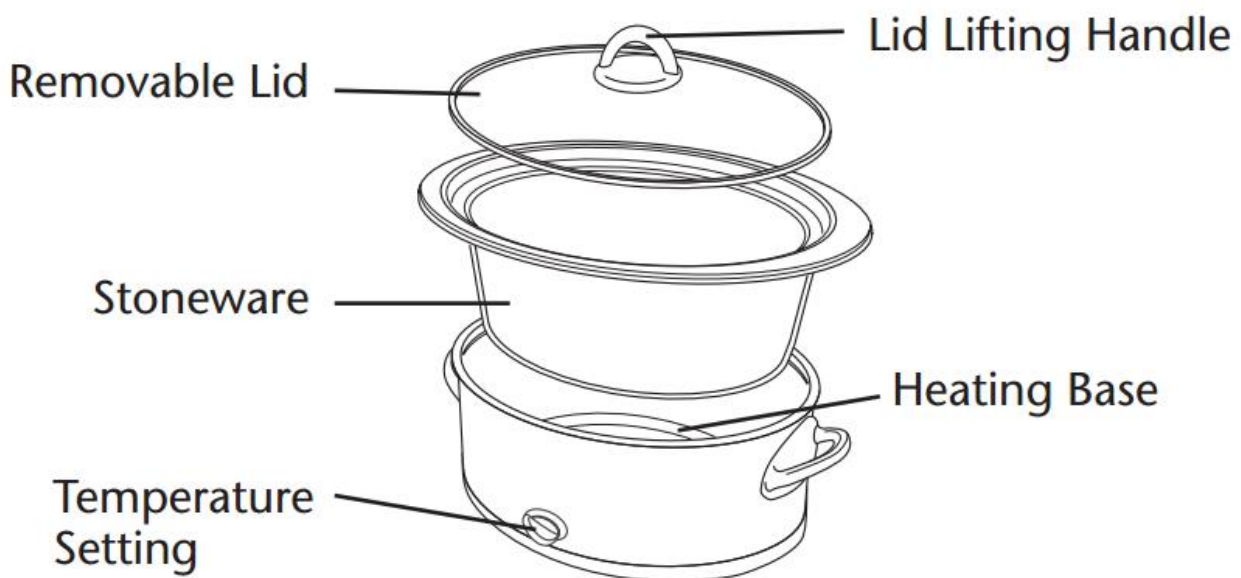
- Beans must be softened completely before combining with sugar and/or acidic foods. Sugar and acid have a hardening effect on beans and will prevent softening.
- Dried beans, especially red kidney beans, should be boiled before adding to a recipe. Cover the beans with three times their volume of unsalted water and bring to a boil.
- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES

- Many vegetables benefit from slow cook times and low temperatures and are able to develop their full flavor, specifically those with roots. They tend not to overcook in your slow cooker as they might in your oven or on your stovetop.
- When cooking recipes with rooted vegetables and meat, place vegetables in slow cooker before meat. Rooted vegetables usually cook slower than meat in the slow cooker.
- Place rooted vegetables near the sides or bottom of the stoneware to facilitate cooking. Stir in chopped or sliced vegetables with other ingredients.
- Because eggplant has a very strong flavor, you should parboil or sauté the eggplant before adding it to the slow cooker.

- **CAUTION:** To protect against electrical shock and product damage, do not cook directly in the heating base. Cook only in the stoneware provided.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not use your slow cooker for other than its intended use.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- To unplug, grasp plug and pull from electrical outlet. Never pull cord.

SLOW COOKER PARTS



PREPARING BEFORE USE

Before you use your slow cooker, remove all packaging components and wash the lid and stoneware with warm soapy water and dry thoroughly.

Assembly

1. Place stoneware into the heating base.
2. Lower the lid horizontally down onto the stoneware.

Note: During initial use you may notice a slight odor due to the burning off of manufacturing residues. This is completely normal and will disappear after using the unit for some time.

USING YOUR SLOW COOKER

The slow cooker can be used to prepare a range of ingredients. The recipe booklet included serves as a guide to using the appliance better.

1. Place the stoneware into the heating base, add your ingredients to the stoneware, and cover with the lid.
2. Plug in the slow cooker.
3. When cooking is done, unplug your slow cooker and allow it to cool before cleaning.

USAGE NOTES:

- If you suspect that the power has gone out during the day, the food may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food inside.
- For recipes that require a range of times, select the mid-range time. For instance, to cook a recipe calling for a cooking time of 7 to 9 hours on LOW, set your slow cooker to 8 hours.
- Do not overfill stoneware.
- Always cook with the lid on for the recommended time. Do not remove the lid during the first two hours of cooking.
- Removable stoneware and heat tempered lid are dishwasher safe. Do not use removable stoneware on gas or electric burner or under broiler.
- ALWAYS turn your slow cooker off, unplug it from the electrical outlet, and allow it to cool before cleaning.
- The lid and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
- As with any fine ceramic, the stoneware and lid will not withstand sudden temperature changes. Do not wash the stoneware or lid with cold water when they are hot.
- The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.

CAUTION: Never immerse the heating base in water or other liquid.