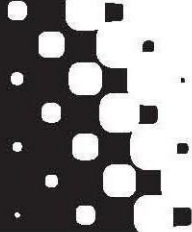


CORNELL®



User Manual



**Slow
Cooker**

CSC150

CSC350

CSC500

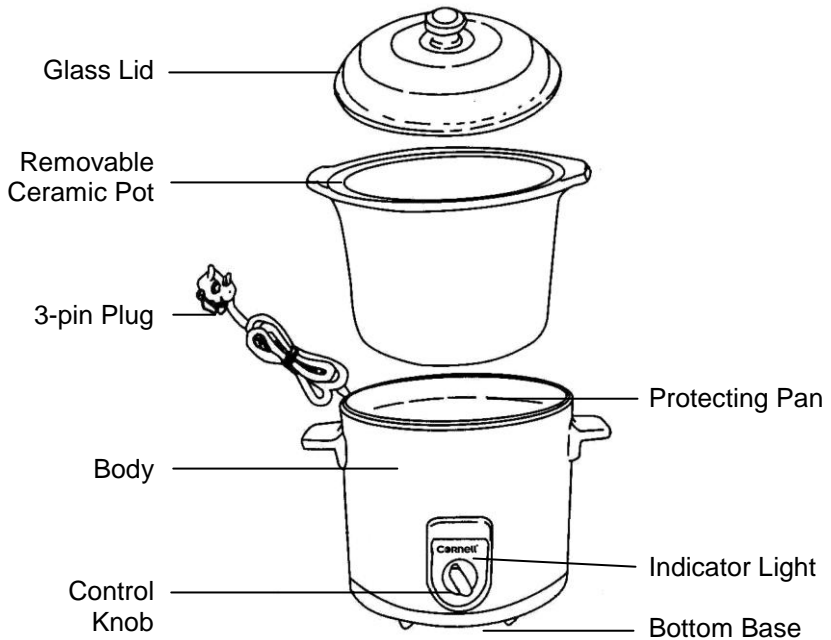
General Safety Precautions

1. Thank you for your purchase of this appliance. Read all instructions carefully. Keep this User Manual for future reference.
2. Always switch off and unplug the appliance from the electrical outlet BEFORE cleaning and also when not in use.
3. If it is a detachable power cord, always connect the power cord to the appliance BEFORE plugging it into the electrical outlet. To disconnect the appliance, switch off the power on the electrical outlet before removing the power plug.
4. Close supervision is necessary when operating the appliance near children. Ensure that the power cord does not hang over the work surface.
5. Do not use this appliance for any purposes other than its intended use.
6. Do not operate the appliance with a damaged power cord set or plug. Any repairs should always be carried out by an authorized service centre.
7. Always place the appliance on a flat sturdy surface. When moving it, always ensure not to touch the hot surfaces and avoid spilling any hot liquids it may contain.
8. Do not immerse the appliance or its electrical parts into water or any other liquids.
9. Use of accessories or equipments not supplied by the manufacturer may result in damages or malfunction on the appliance or injuries to the user.
10. This appliance should not be used by people who are physically or mentally impaired (including children) unless proper guidance is provided during operation.

Specifications

Model No.	CSC150	CSC350	CSC500
Voltage / Frequency	220-240V~ / 50/60Hz		
Power	100-120W	170-200W	250-300W
Capacity	1.5L	3.0L	5.0L

Parts Identification



Operating Instructions

Before Using

- Please read these instructions carefully before using this appliance and keep them for future reference.
- Ensure that the local mains voltage is same as stated on the appliance.
- Never use the appliance near to the sink, bathtub, shower or any other places that may contain water.
- Remove any protective films or stickers from the appliance before using it for the first time.
- Boil and discard the water at least twice without adding any chemicals or other additives.
- Ensure that the power switch is at the “OFF” position before plugging the appliance to the electrical outlet.

Operating Instructions

- There are two temperature settings. “LOW” is recommended for slow “all-day” cooking. 1 hour of cooking at “HIGH” setting is equivalent to about 2 – 2½ hours of cooking at “LOW” setting.
- To cook frozen meats, you must add at least 1 cup of warm liquid into the pot. It helps to cushion the sudden temperature change. Recipes containing frozen meats require 4 – 6 hours of cooking at “LOW” setting or 2 hours of cooking at “HIGH” temperature setting.
- When cooking, make sure the ceramic pot covered with the glass lid.
- Do not use the ceramic pot to store foods.
- Do not reheat foods with the slow cooker.
- The glass lid and ceramic pot are fragile. Please handle with care.

Slow Cooking - Tips

Most foods are suitable for slow cooking. You can make soups, stews, curries, milk puddings etc. Below are some cooking guidelines:-

- Make sure all frozen ingredients are properly thawed. Always ensure frozen poultry are thoroughly defrosted and ice crystals melted.
- Cut the root of vegetables into small pieces as they take longer time to cook. If possible, they should be gently sautéed for 2 to 3 minutes before slow cooking.
- Ensure the root of vegetables are always put at the bottom of the ceramic pot and immersed in the cooking liquid.
- Trim excess fats from meat before cooking because the slow cooking method does not allow fats to 'evaporate'.
- Add cream, milk, eggs and other dairy products to the pot within the last 2 hours of cooking. Then cover with the glass lid as quickly as possible. It will prevent curdling.
- Uncooked ingredients can be gathered the night before cooking but must be kept covered and put into the fridge.
- Never leave uncooked foods at room temperature in the slow cooker.
- Do not use the slow cooker to reheat foods.
- Recipes that require ingredients to be sautéed first (Eg: onions, ginger etc.) should be done in a separate saucepan on a hob or stove. After that, transfer them to the ceramic pot.
- When adding liquid to the pot, always use boiling liquid to shorten the cooking session.
- If you want to thicken the liquid by the end of the cooking session, turn the control knob to "HIGH". Stir well with diluted corn flour.
- Remember to wear a mitten. The glass lid and steam vapours may be hot!
- Do not fill the pot more than $\frac{2}{3}$ its capacity.

Slow Cooking Time Guide

IF RECIPE SAYS:	COOK ON LOW;	COOK ON HIGH;
15 to 30 minutes	4 to 6 hours	1½ to 2 hours
35 to 45 minutes	6 to 10 hours	3 hours
50 minutes to 3 hours	8 to 18 hours	4 to 6 hours

Most uncooked meats will require at least 8 hours on “LOW” temperature setting.

Care and Cleaning

Before commencing to clean the appliance, ensure that the power is switched OFF and the power cord is removed from the appliance. Wait until the appliance is at room temperature before commencing to clean it.

- Never immerse the appliance into water, or allow moisture to come to contact with it.
- When it is necessary, the exterior surfaces may be cleaned with a soft damp cloth. Never use any chemical or abrasive solution to clean the appliance.
- Wash the ceramic pot and glass lid with hot soapy water or with dishwasher. Rinse and dry thoroughly.
- Use a dry cloth for cleaning the slow cooker interior base-heating unit.

How to Care for Removable Ceramic Pot

As with the nature of fine ceramic, the pot will not be able to withstand the sudden temperature change.

- Do not put cold foods into the pot when it is hot.

- The pot should be at room temperature before adding hot foods into it.
- If you need to wash your pot right after cooking, use hot water. Do not wash with cold water.

