

**Cook Pro Pot**  
Professional slow cooker



# INSTRUCTION MANUAL

TT-SC6D



Thank you for choosing **Cook Pro Pot** Professional Slow Cooker by **TurboTronic®**. Slow cooking in your **Cook Pro Pot** Slow Cooker provides you the flexibility to prepare a meal early and then have it cook all day. You can carry out your full day's activities and still enjoy a nutritious, home-cooked meal in the evening.

**Cook Pro Pot** X-Large capacity is also perfect for larger families or entertaining! It's a healthier, more cost-efficient and convenient way to serve tasty, satisfying meals. This Crockpot Manual Slow Cooker cooks on HIGH or LOW settings and the WARM setting can be used to keep your dish at an ideal serving temperature.

## SPECIFICATION

Brand:	<b>TurboTronic®</b>
Model:	TT-SC6D
Rated voltage:	220-240V/ 50/60Hz
Power:	320W
Capacity:	6.5L

## IMPORTANT SAFEGUARDS

When using the SLOW COOKER, basic safety precautions should always be followed, including the following:

1. Read all the instructions.
2. To protect against the risk of electrical shock do not put base in water or in any other liquid.
3. Close supervision is necessary when appliance is used near children.
4. **NEVER ALLOW A CHILD TO USE THIS PRODUCT.**
5. Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
6. The use of attachments or tools not recommended by supplier may cause fire, electric shock or injury.
7. Do not use outdoors.
8. DO NOT let the power cord hang over the edge of the table or kitchen countertop. Keep it away from any hot surfaces.
9. KEEP YOUR APPLIANCE AWAY FROM ANY HOT PLATES, BURNERS AND HEATED OVENS.
10. Extreme caution must be used when moving the slow cooker when it contains hot food, water, or other hot liquids.
11. Do not use the slow cooker other than for its intended use.

12. Do not switch on the slow cooker if the ceramic pot is empty.
13. Allow lid and ceramic pot to cool down first before cleaning with water.
14. Never touch the outer enclosure of the slow cooker during its operation or before it cools. Use the handles or knobs. Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling contents.
15. Never cook directly in the base unit. Use the ceramic pot.
16. Do not use ceramic pot or ceramic lid if cracked or chipped.
17. Do not leave the slow cooker connected to the socket outlet when not in use.
18. Do not switch on the slow cooker when it is upside down or laid on its side.
19. The ceramic lid and ceramic pot are fragile. Handle them with care.
20. The appliance must not be immersed in water.
21. This 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.
22. Children should be supervised to ensure that they do not play with the appliance.
23. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacture or its service agent.
24. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

## SAVE THESE INSTRUCTIONS

### USING FOR FIRST TIME

Before using the SLOW COOKER for the first time:

Remove all labels and tags from the product.

Wash the ceramic pot and ceramic lid in hot soapy water with a sponge or a dish cloth, rinse thoroughly and dry.

**IMPORTANT: DO NOT IMMERSE THE SLOW COOKER BASE IN WATER.**

***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.*

### HOW TO USE

- Place the base on a dry, level, heat resistant surface, away from the edge of the work surface. Do not use on the floor.
- Place food and other ingredients into the ceramic pot, and place the pot into the base. Cover with the ceramic lid. If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in the slow cooker.

- Set the control knob the OFF position before plugging the unit into the main socket.
- Switch off and unplug the health cooker after cooking and remove the crock pot using oven gloves.

**CAUTION: BE CAREFUL NOT TO TOUCH THE BASE UNIT AFTER COOKING AS IT REMAINS HOT.**

### ***About slow cooking***

- Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and maximum free time away from the kitchen.
- Traditionally slow cooking has centered on soups and casseroles but with this ceramic pot you can also produce most modern family meals and dinner party dishes. This pot is convenient as well as looking good enough to take straight to the table for serving. (Always place the ceramic pot on a heat proof mat or surface).
- This method of cooking is ideal for preparing tougher cuts of meat, giving them the long, gentle simmering that ensures that they become tender and full of flavor.

### **Suitable foods for slow cooking & preparation:**

Most foods are suited to slow cooking methods; however, there are a few guidelines that need to be followed.

- Cut root vegetables into small, even pieces, as they take longer to cook than meat. They should be gently sautéed for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the pot and all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking, since the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.
- Never leave uncooked food at room temperature in the slow cooker.
- Do not use the slow cooker to reheat food.
- Uncooked red beans must be soaked and boiled for at least 10 minutes to remove toxins before use in a health cooker.
- Authentic stoneware is fired at high temperatures; therefore, the ceramic pot may have minor surface blemishes and the ceramic lid may rock slightly due to these imperfections. Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear through the products life, the outer surface may start appearing “crazed”.

- Do not put the ceramic pot or ceramic lid in an oven, freezer, and microwave or on a gas/electrical hob.
- Do not subject the ceramic pot to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.
- Do not allow the pot to stand in water for a long time (You can leave water in the pot to soak).
- There is an area on the base of the ceramic pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous and will soak up water when immersed in it. This should be avoided.
- Do not switch the cooker on when the ceramic pot is empty or out of the base.

## **Tips for slow cooking**

- The slow cooker pot must be at least half full for best results.
- Slow cooking retains moisture. If you wish to reduce moisture in the cooker, remove the lid after cooking and turn the control to high (if set to low or WARM) and simmer for 30 to 45 minutes.
- The lid is not a sealed fit. Don't remove unnecessarily as the built-up heat will escape. Each time you remove the lid, allow an additional 10 minutes to the cooking time.
- If cooking soups, leave a 5 cm space between the top of the cook pot and the food surface to allow simmering.
- Many recipes demand all day cooking, if you do not have time to prepare food that morning prepare it the night before and store the food in a covered container in the refrigerator. Transfer the food to the ceramic pot and add liquid/gravy. Select the setting low, high or WARM.
- Most meat and vegetable recipes require 8-10 hours on low. 4-6 hours on high and 5-7 hours on WARM.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk, and cream should be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook, water and fat content, initial temperature of the food and the size of the food.
- Food cut into small pieces will cook more quickly. A degree of 'trial and error' will be required to fully optimize the potential of your slow cooker.
- Root vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot.
- After food is cooked, switch cooker off and leave covered with the lid. There will be enough heat in the ceramic pot to keep warm for 30 minutes. If you require longer to keep warm switch to the low setting.
- All food may be covered with a liquid, gravy or sauce. In a separate pan or jug prepare your liquid, gravy or sauce and completely cover the food in the ceramic pot.

- Pre-browning meat and onions in a pan to seal in the juices also reduces the fat content before adding to the ceramic pot. This improves the flavor but is not necessary if time is limited.
- When cooking joints of meat, ham, and poultry etc the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot and fully cover with water. If necessary, cut in two pieces. Joint weight should be kept within the maximum limit.

## CARE & CLEANING

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.

## WARNING

1. NEVER SUBMERGE THE ENTIRE SLOW COOKER INTO WATER OR ANY OTHER LIQUID, OTHERWISE IT MAY DAMAGE THE SLOW COOKER.
2. NEVER PUT THE CERAMIC LID AND CERAMIC POT INTO THE DISHWASHER TO CLEAN, OTHERWISE BOTH OF THEM MAY CRACK
3. NEVER PUT THE CERAMIC LID IN THE REFRIGERATOR, OTHERWISE IT MAY CRACK.
4. WHEN THE CERAMIC POT TAKEN OUT FROM REFRIGERATOR, PLEASE DO NOT USE IT IMMEDIATELY UNTIL IT DRYING AFTER ABOUT 40MIN., OTHERWISE IT MAY CRACK.
5. NEVER PUT THE CERAMIC POT ON THE GAS STOVE TO USE, OTHERWISE IT MAY CRACK.
6. PLEASE DO NOT DO THE COOKING UNTIL THE FOOD UNFROZEN.

## DISPOSAL OF OLD ELECTRICAL APPLIANCES



The European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimize the recovery and recycling of the materials they contain, and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance, it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

## LIMITED WARRANTY

Limited Warranty applies to purchases made from authorized retailers of **TurboTronic®**.

**TurboTronic®** Warranty coverage applies to the original owner and to the original product only and is not transferable.

**TurboTronic®** warrants that the unit shall be free from defects in material and workmanship. Limited Warranty apply only when it is used under normal household conditions and maintained according to the requirements outlined in the Owner’s Guide, subject to the following conditions and exclusions:

### **What is covered by this warranty?**

1. The original unit and/or non-wearable parts deemed defective, in **TurboTronic®** sole discretion, will be repaired or replaced
2. **TurboTronic®** reserves the right to replace the unit with one of equal or greater value.

### **What is not covered by this warranty?**

1. Normal wear and tear of wearable parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by **TurboTronic®**. These defects include damages caused in the process of shipping, altering, or repairing the **TurboTronic®** product (or any of its parts) when the repair is performed by a repair person not authorized by **TurboTronic®**.
6. Products purchased, used, or operated outside Europe.

Illustrations may differ from actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

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