



Owner's Handbook

XJ-13220C0
Slow Cooker
5.5 Litre

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Please keep your sales docket, including cash register receipt, in a safe place as the docket will prove the commencement of the period of this warranty. If you wish to make a claim specifically under this manufacturer's warranty, you will be required to provide proof of purchase, preferably your sales docket.

IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully before using the appliance for the first time.

- Always use the appliance from a power outlet of the same voltage (A.C. only) marked on the appliance.
- This appliance includes an earthed pin and must be used with a power outlet with earthed connection.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use the appliance with an extension power board.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- The appliance shall not be operated by means of an external timer or separate remote control system.
- Do not let the power cord of the appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not place the appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- For additional protection, it is recommended to use the appliance with a residual current device (safety switch) with a tripping current not exceeding 30mA in the power socket which supply power to the appliance.

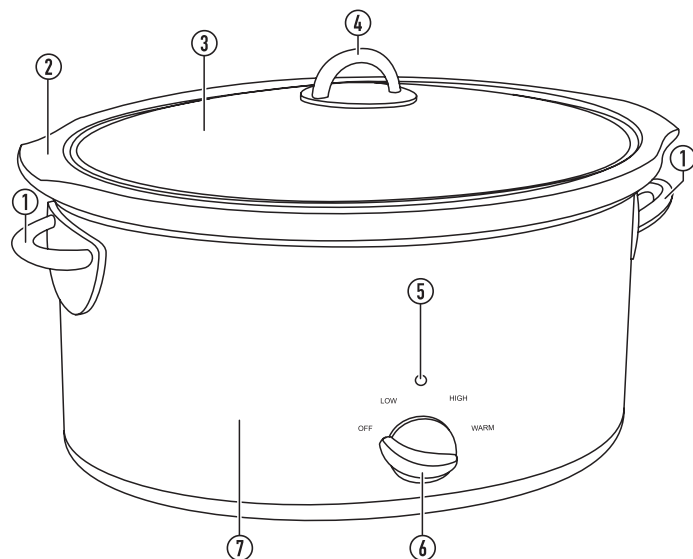
IMPORTANT SAFETY INSTRUCTIONS

- Do not leave the power cord near the edge of a bench top where children may touch or pull it.
- Children should be supervised to ensure they do not play with the appliance.
- Do not touch the surface of the appliance when in use as it is hot.
- This appliance is not suitable for use by persons (including children) who have limited physical, sensory or mental abilities, or by persons who have a lack of experience and/or lack of knowledge unless they are supervised by a person in charge for their security or receive instructions by them on how to use the appliance.
- Do not move the appliance while switched on or when it is still hot.
- Always switch the power off and unplug the cord while the appliance is NOT in use.
- Always operate the appliance on a flat, level surface.
- Do not use the appliance for any purpose other than its intended use.
- The appliance is for household use only and should not be used outdoors.
- Do not immerse the cord, plug or base in water or any other liquid.
- The use of accessories or attachments not supplied with the appliance is not recommended
- Do not place food or liquid in the body of the slow cooker. Only the removable cook pot is designed to contain food or liquid.
- Handle the ceramic cook pot with care. The cook pot should not be used if it is cracked or chipped.

IMPORTANT SAFETY INSTRUCTIONS

- Never stand the hot cook pot on cold surfaces. Avoid sudden changes of temperature.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the nearest authorised service facility for examination, repair or electrical or mechanical adjustment.
- Store the appliance away from direct sunlight in use, when not in use and out of the reach of children.
- Use oven gloves to remove the lid and be careful to avoid scalding from escaping steam. Do not allow water from the lid to drip into the housing.
- Never operate the slow cooker without food and liquid in the removable cooking pot.
- Check the glass lid to make sure there are no signs of cracks or damage prior to each use.

CONTROLS AND FEATURES



- | | |
|---------------------|--------------------|
| 1. Cooker handles | 5. Power indicator |
| 2. Ceramic cook pot | 6. Function switch |
| 3. Glass lid | 7. Slow cooker |
| 4. Lid handle | |

UNPACKING

Unpack the slow cooker and accessories from the carton.

Retain the carton and packing for future use. If you have to dispose of the carton and packing, please do so responsibly.

The carton should contain -

- 1 x XJ-13220C0 Slow cooker.
- 1 x Glass lid.
- 1 x Cook pot.
- 1 x Owner's handbook.

BEFORE YOU START

Location for your slow cooker

- Choose a flat, stable location within reach of a mains power outlet.

Placement cautions

Ensure that the slow cooker is located out of the reach of children when operational.

Never place the slow cooker under a cupboard or overhanging surface. Exposure to heat or steam during the cooking process may damage the surface.

OPERATION

First use

Before using your slow cooker for the first time you should ensure that it is thoroughly cleaned.

- Hand wash the cook pot and glass lid in a mild detergent solution before they are first used.
- Dry the cook pot and lid thoroughly.
- Place the cook pot into the base. Pour four cups of cold water into the cook pot.
- Plug the appliance into a mains outlet and turn the Function Switch to the 'HIGH' setting.
- After 30 minutes, switch off and unplug the appliance. Remove the cook pot and discard the water.
- Rinse the cook pot and dry thoroughly.

Your slow cooker is now ready to use.

OPERATION

What is slow cooking?

Slow cooking is a traditional one-pot method of cooking meals such as casseroles, soups, pot roasts and curries. The ingredients may include meat and/or vegetables and water or stock for the cooking process. The ingredients are added into the cook pot, then gentle heat is applied to the cook pot during the cooking process.

Ingredients can be prepared in advance the evening before and refrigerated overnight in the cook pot. The slow cooker can then be switched on in the morning and left to cook all day to provide a tasty meal in the evening.

There are many slow cooking recipe books available.

OPERATION

Cooking temperatures

You can select one of two cooking temperatures. The best setting depends on the food you are cooking and the cooking time you require.

- Choose the 'LOW' setting to gently simmer food for a long period. You should not need to stir the food if you select this setting.
- Choose the 'HIGH' setting if you are baking or cooking dried beans or pulses. Food will boil if you select this setting so you may need to stir the food and add extra liquid during cooking. Food should be monitored when cooking with this setting.
- The 'WARM' setting will keep your meal warm once cooked.

CAUTION: Do not attempt to use the 'WARM' setting to cook food.

Cooking times

Cooking times are not critical when slow cooking. It's almost impossible to overcook food, particularly when using the 'LOW' setting.

The table below provides an approximate comparison between traditional cooking recipe times and slow cooking times.

Traditional cooking time	Slow cooker cooking time
15 - 30 minutes	4 - 6 hours on LOW heat setting
30 - 60 minutes	6 - 8 hours on LOW heat setting
1 - 3 hours	8 - 12 hours on LOW heat setting

OPERATION

Slow cooking

- Prepare the food for your meal.
 - Cut meat and vegetables into pieces and place them in the cook pot. Fry meat to brown it if you will be using the 'LOW' heat setting.
 - Layer meat over vegetables to improve the flavour.
 - Cut food into larger pieces for recipes with longer cooking times.

Never use frozen food for slow cooking.

- Add water or stock and season as required for the recipe.
- Place the cook pot into the slow cooker.
- Put the lid on the cook pot.
- With the Function switch set to 'OFF', connect the power cable to a mains outlet.
- Turn the Function switch to the 'LOW' or 'HIGH' position when you are ready to start cooking.

The power indicator will light and the cooker will start to heat up.

- Check cooking progress occasionally through the glass lid. Avoid removing the lid if possible as heat and cooking liquid will be lost from the cook pot.

If the food dries out before cooking is finished, stir in a little water or stock.

If there is too much liquid present at the end of the cooking time, remove the lid and set the Function switch to the 'HIGH' setting for about 30 minutes. Check progress occasionally. This should reduce the liquid content.

- When cooking is complete, turn the Function switch to the 'OFF' position.
- The food can now be served from the cook pot. Alternatively, the cook pot can be lifted out of the cooker and carried to the table.

If you are removing the cook pot after cooking, it will be heavy and very hot. Always lift the cook pot carefully with oven gloves/mitts as it will be full with hot food.

Place the cook pot on a heat-proof mat, ready to serve your meal.

Keep warm

The keep warm feature can be used to keep your meal warm once cooked.

- When your meal has cooked, set the Function switch to the 'WARM' position.

A gentle heat will keep your meal warm.

AFTER USE

- Disconnect the cooker from mains power and allow it to cool.
- Follow the instructions in the Cleaning and Care section to clean the cook pot and lid.
- Dry the components completely and reassemble the cooker.
- Loosely coil the cable and store the cooker safely out of reach of children.

CARE AND CLEANING

- Unplug the cooker and allow it to cool.
- Remove the cook pot.
- If food is burned onto the surface of the cook pot, fill it with hot, soapy water and leave it to soak.
- Hand-wash the cook pot and lid with a mild detergent solution.

The cook pot and lid are dishwasher-safe so you can wash them in the dishwasher if you prefer after removing any stubborn deposits.

- Wipe the main body of the cooker with a damp cloth and dry well. Never immerse the cooker in water.

Take care when handling the ceramic cook pot. It should not be used if it is cracked or chipped.

Never clean any component of the cooker with scourers, abrasive pads or chemicals.

SPECIFICATIONS

Power supply..... 220 - 240V~, 50/60Hz

Power consumption..... 260W

IMPORTANT: THIS APPLIANCE MUST BE EARTHED.



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WARRANTY

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. Where a failure does not amount to a major failure, BIG W is entitled to choose between providing you with a repair, replacement or refund. To obtain compensation, you would need to provide documentary evidence of the loss or damage suffered, and documentary evidence that such loss or damage was a reasonably foreseeable consequence of a failure by BIG W to comply with a consumer guarantee under the Australian Consumer Law. Such evidence may include photographs, statutory declarations, receipts or reports (eg from your doctor), depending on the loss or damage.
2. In addition to all rights and remedies to which you may be entitled under the Competition and Consumer Act 2010 (Commonwealth) and any other relevant legislation, the manufacturer warrants this product to be free from defects in materials or workmanship for a period of 24 months from the date of purchase.
3. In order to claim under this warranty you will need to bring the product to any BIG W store, along with proof of purchase (typically this will be a receipt). Any cost incurred by you in bringing the product to the service desk will be borne by you. We will then, at our option, either repair or replace the product, or refund your money and take back the product – in accordance with our Returns Policy, a copy of which is available at our return desk
4. Our liability under this manufacturer's warranty is subject to us being satisfied that a defect was caused by defective workmanship or materials, and was not caused by or substantially contributed to by other factors, or circumstances beyond our control, including (but not limited to) defective installation, maintenance or repair, alteration or modification of the product in a manner not recommended by the manufacturers or any neglect, misuse or excessive use.
5. The benefits conferred by this manufacturer's warranty are in addition to all rights and remedies conveyed by the Competition and Consumer Act 2010 (Commonwealth), and any other statutory rights to which you may already be entitled, and this warranty does not exclude, restrict or modify any such rights or remedies that are implied by law.
6. This warranty is provided by BIG W of 1 Woolworths Way, Bella Vista NSW 2153, Phone: 1300 244 999.

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1 Woolworths Way
Bella Vista NSW
2153 Australia

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