

# SLOW COOKER

## User Manual



SCM3622X

EN

01M-8814143200-1918-01

**beko**

# Please read this manual first!






Dear Customer,

Thank you for selecting a Beko product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between the models are explicitly described in the manual.

## Meanings of the symbols

Following symbols are used in the various section of this user manual:

	Important information and useful hints about usage.
	Warnings for dangerous situations concerning the safety of life and property.
	Warning for hot surfaces.
	Suitable for contact with food.
	Do not immerse the appliance, power cable, or power plug in water or any other liquids.



This product has been manufactured in environmental friendly modern plants without giving any harm to the nature.

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# Important safety and environmental instructions

Please read this instruction manual thoroughly prior to using this appliance! Follow all safety instructions in order to avoid damages due to improper use!

Keep the instruction manual for future reference. Should this appliance be given to a third party, then this instruction manual must also be handed over.

## 1.1 General safety

- This appliance is intended for private domestic use only and is not suitable for professional catering purposes. It should not be used for commercial use.
- Do not use the appliance for anything other than its intended use.
- Never use the appliance in or near to combustible, inflammable places and materials.
- Do not use the appliance outdoors or in the bathroom.
- Check if the mains voltage on the rating label corresponds to your local mains supply. The only way to disconnect the appliance from the mains is to remove the plug from the mains socket.
- Do not immerse the appliance, power cord or power plug in water or in other liquids.
- Disconnect the power plug after using the appliance, before cleaning the appliance, before leaving the room or if a fault occurs.
- Do not disconnect the plug by pulling on the cord.
- Prevent damage to the power cord by not squeezing, bending or rubbing it on sharp edges. Keep the cord away from hot surfaces and open flames.
- Do not use an extension cord with the appliance.
- Never use the appliance if the power cord or the appliance is damaged.
- Our Household Appliances meet applicable safety standards, thus if the appliance or power cord is damaged, it must be repaired or replaced by a service centre to avoid any dangers. Faulty or unqualified repair work may cause danger and risks to the user.

# 1 Important safety and environmental instructions

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Children should be supervised to ensure that they do not play with the appliance.
- Always keep the appliance out of the reach of children.
- Do not leave the appliance unattended as long as it is in use. Extreme caution is advised when the appliance is being used near children and people with limited physical, sensory or mental capabilities.
- Before using the appliance for the first time, clean all parts which come into contact with water carefully. Please see full details in the "Cleaning and Care" section.
- Dry the appliance before connecting it to mains supply.
- Never operate or place any part of this appliance on or near hot surfaces such as gas burner, electric burner or heated oven.
- Operate the appliance with delivered parts only.
- Do not use the appliance with damp or wet hands.
- Always use the appliance on a stable, flat, clean and dry surface.
- Make sure that there is no danger that the power cord could be accidentally pulled or that someone could trip over it when the appliance is in use.
- Position the appliance in such a way that the plug is always accessible.
- Do not stick any foreign objects on the appliance.
- Do not touch hot surfaces. Use handles or knobs. Use pot holders when removing lid or handling hot containers.

# 1

## Important safety and environmental instructions

- To protect against electrical hazards, do not immerse cord, plugs, or the Base in water or other liquid.
- Unplug from outlet when not in use or before putting on or taking off parts. Allow unit to cool before cleaning.
- 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 appliance to the manufacturer, for examination repair or adjustment. See Warranty section.
- The use of accessories or attachments, not recommended or sold by the manufacture, may cause fire, electric shock or injury.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place appliance base on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "OFF", then remove plug from wall outlet.
- This appliance generates steam. Do not operate uncovered.
- Do not block steam from venting around edges of lid. Never block any steam vent holes.
- Lift and open Lid carefully to avoid scalding and allow water to drip into the Casserole.
- Containers are designed for use with this appliance only. They must never be used on a range top. Do not set a hot container on a wet or cold surface. Do not use a cracked container.
- Any other servicing should be performed by an authorized service representative.
- Do not wrap the power cord around the appliance.
- Do not dismantle the appliance under any circumstances. No warranty claims are accepted for damage caused by improper handling.
- If the appliance is damaged in any way do not use it. Report the damage to your dealer who will take the necessary corrective action.

# 1

## Important safety and environmental instructions



The manufacturer strives for continuous improvement. For this reason, the text and illustrations in this manual are subject to change without notice.

### 1.2 Compliance with the WEEE Directive and Disposing of the Waste Product:

This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).



This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

### 1.3 Compliance with RoHS Directive

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

### 1.4 Package information



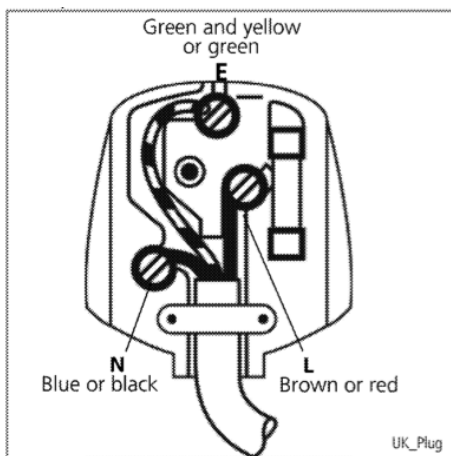
Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

### 1.5 Plug Wiring

The moulded plug on this appliance incorporates a 13 A fuse. Should the fuse need to be replaced an ASTA approved BS1362 fuse of the same rating must be used. Do not forget to refit the fuse cover. In the event of losing the fuse cover, the plug must not be used until a replacement fuse cover has been fitted. Colour of the replacement fuse cover must be the same colour as that visible on the pin face of the plug. Fuse covers are available from any good electrical store.

#### • Fiting a different plug

- As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals on your plug, proceed as follows:
- Brown cable = L (Live)
- Blue cable = N (Neutral)
- Green/yellow cable must be connected to ground (E)  $\equiv$  line
- With the alternative plugs a 13 A fuse must be fitted either in the plug or adaptor or in the main fuse box. If in doubt contact a qualified electrician.



## 2 Your Rice Cooker

### 2.1 Overview



1. Cooking base
2. Handles
3. Ceramic casserole
4. Glass lid
5. Digital display
6. Indicator lights (low, high & warm)
7. Time button
8. Select (Cook Mode/Temperature Button)

### 2.2 Technical data

<b>Power supply</b>	220-240V~ 50/60HZ
<b>Rated power(w)</b>	185-220 W

Technical and design modifications reserved.

The values which are declared in the markings affixed on your product or the other printed documents supplied with it represent the values which were obtained in the laboratories pursuant to the pertinent standards. These values may vary according to the usage of the appliance and ambient conditions.



## 3 Operation

### 3.1 Before Use

1. Unpack and remove all parts and packaging materials from the carton.
2. Do not plug the power cord into any outlet before reading these instructions.
3. Wash the Casserole and Lid in warm, soapy water. Rinse and dry thoroughly.
4. Wipe the interior and exterior of the Base with a clean, damp cloth. Dry thoroughly with a soft polishing cloth.
5. Place the Slow Cooker on a dry, level surface. Place Casserole in Base and add 2 cups (500 ml) of water. Cover with Lid and plug cord into wall outlet. Follow the instructions in the "How to Use the Slow Cooker" section and allow the unit to cook on high for 30 minutes.
6. Once the time has elapsed, push the Off Button, unplug the Slow Cooker and allow it to cool. Remove the Casserole and discard water.
7. Rinse Casserole and Lid. Dry thoroughly and place back in the Base.



Do not use harsh detergents or abrasive cleansers on any parts of the appliance.



Do not immerse the Base or power cord and plug in water or any other liquid.



The Ceramic Casserole may be used in a conventional, convection, or microwave oven so long as it is not heated under a broiler or top browning element.



Never use the Glass Lid in any type of oven.



Both the Glass Lid and Ceramic Casserole can be cleaned in a dishwasher and also be used to store food in the refrigerator or freezer.



Use only wooden or plastic utensils. Metal utensils can scratch or mark the ceramic. The Casserole can be washed by hand or in a dishwasher.



- Do not allow the Ceramic Casserole to soak or stand in water for an extended period of time. Heating the Casserole after soaking may cause the surface to crack. If scouring is required use only plastic or nylon pads with non-abrasive cleansers.
- Never subject the Casserole to sudden temperature changes such as moving it from the refrigerator directly into the oven or immersing it in water when it is hot.
- Never add cold water to a hot Ceramic Casserole.
- Never place it in contact with direct intense heat such as on a range burner or under a broiler element.
- Never heat the Casserole when it is empty.
- Never preheat the Base.
- Never add cold food from the refrigerator directly to the Casserole.
- Never unplug the Base and always allow the Casserole to cool before cleaning.

## 3 Operation

### 3.2 How to use the glass lid important precautions:



The Glass Lid may shatter if exposed to direct heat or sudden temperature changes. Chips, cracks or deep scratches may also weaken the Lid. If the Lid becomes chipped, cracked or scratched, do not use it. Discard it and order a replacement.

- Always allow the Lid to cool on a dry heat resistant surface before handling.



Never place it on a cold or wet surface as this may cause it to crack or shatter. Never use the Glass Lid in a conventional, convection or microwave oven.

### 3.3 How to use the slow cooker

A Slow Cooker is easy to use but it is different from conventional cooking. This booklet is intended to be used as a general guideline and contains several suggestions and helpful hints for successful slow cooking.

One of the benefits of slow cooking is that meals can be prepared in advance and the cooking time can be set so that the food is ready to serve at the appropriate time.

There is an abundance of recipes specifically designed for slow cooking that can be easily found on the internet or in recipe books at your local bookstore or library.

1. Place the Slow Cooker on a dry, level surface. Add recipe ingredients to the Ceramic Casserole and cover with Lid. Place Ceramic Casserole in Slow Cooker base.
2. Plug unit into the wall outlet. The digital display will flash "----".

3. Press the Cook Mode Button to select Low, High or Warm. (Press once for Low, 2 times for High and 3 times for Warm. The default setting of 6 hours (6 00) will be shown in the Digital Display if you have selected Low, High or Warm. After 3 seconds the Indicator Light will illuminate beside Low, High or Warm, depending on your selected setting.
4. Set the required amount of time by pressing the "Cook Time" Button. Each time you press the Cook Time Button the time will increase by 30 minutes, to a maximum of 10 hours. If you don't press the Cook Time Button for 3 seconds the cooking time will be the time showing in the Display Window.



If you would prefer less cooking time than the default setting of 6 hours, continue to press the Cook Time Button past 10 hours and the Cook Time will display 30 minutes. Press to increase the time by 30 minute increments.

5. Once the Cooking Time is finished, the unit will switch to "Warm." The default time of the Warm cycle is 6 hours.



If you would prefer less warming time than the default 6 hours, continue to press the Cook Time Button past 10 hours and Cook Time will display 30 minutes. Press to increase the time by 30 minute increments.

6. Once the 6 hours has elapsed, the slow cooker automatically switches Off. The indicator lights will go out and the Digital Display shows "----". Unplug the Slow Cooker from the wall outlet.



To stop heating during the cooking process, press the Off Button. The Digital Display flashes "- - - -". Unplug the Slow Cooker.

## 3 Operation

### 3.4 Helpful hints using the slow cooker

- The Lid does not form a tight seal with the Casserole. However, it should be centred on the Casserole for best results.
- Stirring is not required while slow cooking. However, when cooking on High, stirring occasionally will help distribute flavours.
- For best results the Casserole should be at least half full.
- For soups and stews, leave a 2" (5 cm) space between the food and the top to allow ingredients to simmer. When cooking on the High setting, keep checking from time to time as some soups and stews may come to a boil.
- When slow cooking it is more appropriate to use less tender, cheaper cuts of meat than the more expensive varieties. Remove excess fat before cooking and if called for, brown the meat on a range top using a metal frying pan before adding meat to the Casserole.
- The greater the fat content in the meat the less liquid is required. When cooking meat with high fat content, place thick slices of onion under the meat so that it will not sit and cook in the fat.

Roasts, when cooked on Low, may be prepared without adding any liquid.

- Use a meat thermometer to determine if the meat has been cooked to your taste.
- Fresh or thawed fish or seafood should be added to the Casserole only 1 hour before serving as they may fall apart during prolonged cooking.
- Since raw vegetables take longer to cook than meat, cut them into small pieces 1/2" (12mm) diameter before adding to the Casserole.

- Milk, sour cream or other dairy products should be added just before serving as these tend to break down during prolonged cooking.
- To thicken juices or make gravy at the end of the cooking cycle, make a smooth mixture of 2 to 4 tbsps. (30 - 60 ml) of corn starch, 1/4 cup (60 ml) of water, and 2 tbsps. (30 ml) of butter. Remove cooked food from Casserole. Add the mixture to the juices remaining in the Casserole, set to High and stir until liquid thickens.
- Do not worry if the food remains in the Slow Cooker longer than planned. The Slow Cooker cooks very slowly and will be very forgiving if you are running a little late.

### 3.5 General recipe instructions

1. Prepare recipe according to directions.
2. Place food in Ceramic Casserole and cover with Lid.
3. Use the following chart to help adapt your favourite recipes to the Slow Cooker. These times are approximate and should be used only as general guidelines.

Regular cooking	Slow cooker time	
	Low	High
30 min.	7-8 hours	3-4 hours
35-60 min.	8-9 hours	4-5 hours
1-3 hours	9-10 hours	5-6 hours

4. Follow the instructions in the "How to Use the Slow Cooker" section.
5. Using a potholder or oven mitt, carefully remove Lid.

## 3 Operation



When removing the Lid, grasp the knob and slowly lift the side that is away from you to allow the steam to escape before setting the Lid aside. To avoid burns, always hold the Lid so that escaping steam flows away from your hands, arms and face.

- Using pot holders or oven mitts grasp the Ceramic Casserole by the handles on either end and remove from the Base.
- Always place a trivet under the Casserole before placing on table or countertop. Serve contents.

### 3.6 Helpful hints for adapting recipes

- The Low setting is recommended for all day cooking. Most meat and vegetable combinations require at least 7 hours on Low.
- For best flavour use whole leaf herbs and spice during the initial preparation. If ground herbs and spices are used, stir in during the last hour of cooking.
- The time required to cook is affected by many factors. The water and fat content of the food, its starting temperature, and the size of the pieces will all affect the cooking time. For example, meat cut into pieces will cook faster than a whole roast. Adjust the time accordingly.
- Recipes for vegetable casseroles must contain liquid to prevent scorching of the sides of the Casserole.
- You may choose to substitute ingredients in a recipe. For example, a 12 oz. can of chicken broth could be replaced by a 10 oz. can of tomato soup and 2 oz. of another liquid such as water or grape juice.
- Canned beans may be added directly to any recipe. However, dried beans (especially red kidney beans) should be soaked in water and boiled first. After boiling in 3 times their volume of unsalted water, discard water and add beans to recipe.



Beans must be softened completely before they are combined with sugary and/or acidic foods, as these have a hardening effect on beans. In this case, beans should be allowed to simmer until tender after boiling (about 1-1/2 hours).

### 3.7 Recipes

#### Beef pot

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

Trim excess fat from 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 and stir into the dripping in the ceramic casserole to make the gravy and cook until thickened. Slice the roast and serve with gravy.

## 3 Operation

### Chili

- 2 lbs. (900 g) ground beef
- 2 cans kidney beans, washed and drained
- 1 large can tomatoes, drained
- 2 onions, large dice
- 1 green pepper, large dice
- 2 garlic cloves, peeled and minced
- 2 tbsp. (30 ml) chili powder
- 1 tsp. (5 ml) cumin
- 1 tsp. (5 ml) pepper
- 1/2 tsp. (3 ml) salt

In a large skillet, brown the ground beef and drain the fat.

Add all ingredients into the ceramic casserole and stir. Cover and cook on low for 9-10 hours.

### BAKED CUSTARD

Serves 6: 3 eggs, 2 tablespoons of sugar, 2 cups of milk, 1/2 teaspoon of 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.

### Chicken and vegetable casserole

- 6 half chicken breasts, bone in (3 - 4 lbs, 1.4 - 1.8g)
- 1/4 tsp. (1.5 ml) paprika
- 1 tsp. (5 ml) salt
- 1/4 (1.5 ml) white pepper
- 2 tsp. (10 ml) chicken stock powder
- 2 cups (500 ml) mushrooms, sliced
- 1 small onion, small dice
- 1 cup (250 ml) small baby carrots
- 3/4 cup (180 ml) white grape juice
- 1/2 cup (125 ml) evaporated milk
- 2 tbsp. (30 ml) 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. Pour white grape juice over top. Do not stir. Cover and cook on high for 2-1/2 to 3 hours. Remove chicken and vegetables and keep warm. In a small pot combine evaporated milk and cornstarch until smooth.

Gradually stir in 2 cups of the cooking liquid.

Stir over high heat until mixture comes to a boil and thickens. Serve with chicken and vegetables.

## 3 Operation

### Chicken noodle soup

3 lbs. (1.4 kg) chicken, cut up

2qts.(2L) water

1 tbsp. (15 ml) salt

1/2 tsp. (3 ml) pepper

1 onion, diced

2 stalks celery, diced

2 carrots, diced

1 bay leaf

1/3 cup (85 ml) parsley

6 oz. (140 g) small pasta noodles

Place all ingredients except the noodles in the ceramic casserole. Cover and cook on low for 7 hours. Remove the chicken, and pull meat from the 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.

## 4 Care and maintenance

### 4.1 Cleaning and care



Never use petrol, solvents or abrasive cleaners, metal objects or hard brushes to clean the appliance.

Never put the appliance, base or power cord in water or any other liquid.

1. This appliance should be cleaned after every use. Before cleaning, unplug the Base and allow the appliance to cool. DO NOT use harsh detergents or abrasive cleansers on any part of the appliance.
2. Wash the Casserole and Lid in warm soapy water. Rinse well and dry. If food sticks to the surface of the Casserole, fill it with warm soapy water and let it stand for an hour before cleaning. Casserole and Lid may be washed in a dishwasher. To prevent damage place them carefully in a rack so that they do not touch each other or any other object during cleaning cycles.
3. Wipe the exterior and interior of Base with a soft damp cloth. Dry with a soft cloth. DO NOT immerse the Base or power cord and plug in water or any other liquid.
4. To remove any stains from the Ceramic Casserole, clean with a non-abrasive cleanser or apply a thin paste of baking soda to the affected areas. To remove water spots or mineral deposits wipe with distilled white vinegar. Clean in warm soapy water, rinse and wipe dry with a soft cloth.
5. Store all parts of the Slow Cooker only once they are clean and dry. Never store when the Casserole is wet. To store, place the Casserole inside Base and wrap Lid in a soft cloth or towel before storing upside down on the Casserole. Never wrap the power cord around the Base.

### 4.2 Storage

- If you do not plan to use the appliance for a long period of time, please store it carefully.
- Make sure the appliance is unplugged and completely dry.
- Store the appliance in a cool, dry place.
- Make sure the appliance is kept out of the reach of children.

## Product Guarantee

### **12 months breakdown and repair guarantee**

Guarantor: **Beko plc, 1 Greenhill Crescent, Watford, Hertfordshire. WD18 8UF**

The guarantee does not in any way diminish your statutory or legal rights.

Your **appliance** has the benefit of our manufacturer's guarantee which covers the product for 12 months from the date of original purchase.

This gives you reassurance that if within that time, your **appliance** is proven to be defective because of either workmanship or materials, we will at our discretion either repair or replace your **appliance**.

The **appliance** must be correctly installed, located and operated in accordance with the instructions contained in the user manual. The guarantor disclaims any liability for accidental or consequential damage.

The Guarantee is subject to the following conditions:

- Documentary proof of the original purchase date is provided.
- The appliance has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The appliance is used only on the electricity supply on the rating plate.
- The appliance has only been used for normal domestic purposes.
- The appliance has not been altered, serviced, dismantled or otherwise interfered with by any person.
- The appliance is used in the United Kingdom or Republic of Ireland.
- Any parts removed during repair work or any product that has been replaced becomes our property.
- The guarantee is not transferrable if the product is resold.

The Guarantee does not cover:

- Transit, installation or delivery damage.
- Accidental damage.
- Misuse or abuse.
- Replacement of any consumable item or accessories. These include but are not limited to: plugs, cables, light bulbs, knobs, filters and flaps.
- Repairs or replacements required as a result of unauthorised repairs or inexperienced installation that fails to meet the requirements contained in the user guide or instruction book.
- Repairs to products used in commercial or non-residential household premises.

### **How to obtain after sales service, help or general advice**

**Please keep your purchase receipt or other proof of purchase in a safe place as you will need to show us this document if your product requires attention within the guarantee period.**

Please also record your product details below, which will allow you to access our services more quickly and help us identify your product. The model number is printed on the front of the user guide and the serial and model number is shown on your products rating plate.

<b>Model number</b>	<b>Serial number</b>	<b>Purchased from</b>	<b>Date of purchase</b>

Please call our UK based Customer Service department if you need help or advice from us:

United Kingdom and Northern Ireland: **0333 207 9710**

Republic of Ireland: **01 862 3411**

You can also contact us through our website: **[www.beko.co.uk](http://www.beko.co.uk)**









