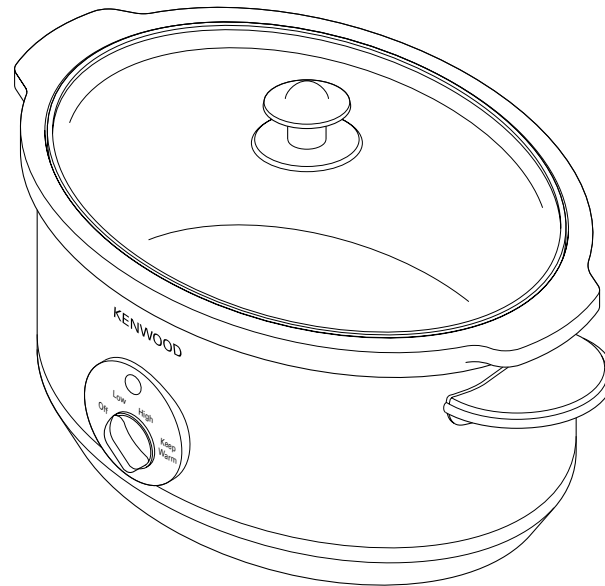
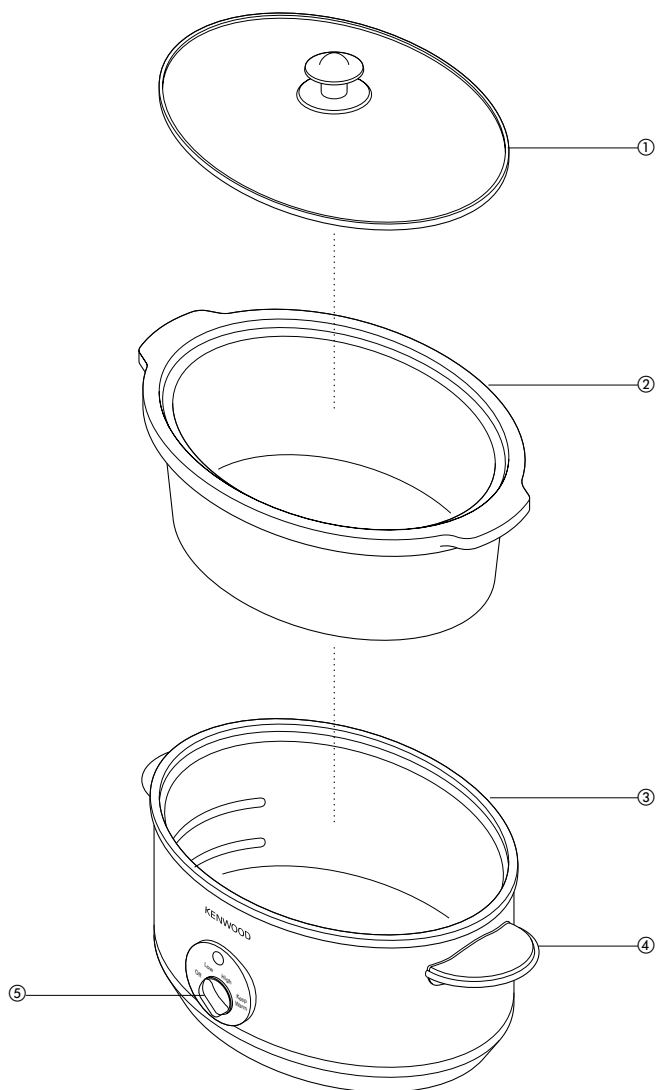


KENWOOD



CP658





before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

safety

- This appliance produces steam which can burn you.
- Don't get burnt by steam coming out of the slow cooker, especially when removing the lid.
- Be careful when handling the slow cooker, all parts get hot in use. Use oven gloves.
- Never use a damaged slow cooker. Get it checked or repaired: see service and customer care'.
- Never put the base unit, cord or plug in water – you could get an electric shock. Keep the controls clean and dry.
- Never let the cord hang down where a child could grab it.
- Always unplug the slow cooker when not in use.
- Never put the appliance or components on a cooker or in an oven.
- Do not use the appliance on heat sensitive surfaces.
- Do not use the slow cooker near or below curtains or other combustible materials.
- Do not let infirm people use the appliance without supervision.
- Do not let children use or play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

food safety

- Cook meat (including poultry), fish and seafood thoroughly. And never cook them from frozen.
- Do not reheat food in the slow cooker.
- Always ensure food is piping hot before eating.
- Never partially cook meat and poultry and then refrigerate for subsequent cooking.
- Follow the cooking advice of the ingredient manufacturer in particular with dried beans. For example dried red kidney beans should be soaked overnight and then fast boiled on a cooker for at least 10 minutes in a pan of fresh cooking water to destroy toxins before straining and adding to the slow cooker.

before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of your machine.

Important – UK only

- The wires in the cord are coloured as follows:
Green and Yellow = Earth,
Blue = Neutral,
Brown = Live.
- The appliance must be protected by a 3A approved (BS1362) fuse.
- **WARNING: THIS APPLIANCE MUST BE EARTHED.**

Note:

- For non-rewireable plugs the fuse cover **MUST** be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).

- If a non-rewireable plug is cut off it must be DESTROYED IMMEDIATELY. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- This machine complies with European Economic Community Directive 89/336/EEC.

before using for the first time

- Wash the parts 'see cleaning'

key

- ① lid
- ② cooking pot
- ③ base unit
- ④ handles
- ⑤ control knob

using your slow cooker

- 1 Follow the recipe and place the ingredients into the cooking pot.
- 2 Place the cooking pot into the base unit.
- 3 Place the lid in position
- 4 Select the desired setting ie High or Low and then plug into the power supply.
- 5 Allow to cook for the desired time.
- 6 After cooking, switch off and unplug the slow cooker.

The following times are a guide only and will vary according to the type of food being cooked

Low Setting will gradually cook food during the day or throughout the night and takes approximately 8 hours. This setting can also be used when cooking more delicate foods which would benefit from a slightly lower rate of cooking such as baked apples, poached fruit.

High Setting will quicken up the cooking process compared to the Low setting with cooking times between 3 and 5 hours.

Keep Warm Setting – Use this setting once food has been cooked to keep food warm. We recommend that food is not kept warm for longer than 1 hour after cooking and then switch off after use.

hints on using your slow cooker

- 1 Prepare and use ingredients at room temperature rather than straight from the refrigerator. However ingredients such as meat and fish should not be left out of the refrigerator for longer than is necessary, so remove from the refrigerator just to take the chill off and keep covered with cling film or plastic wrap.
- 2 Cut root vegetables such as carrots, onions, swedes etc into fairly small pieces as they take longer to cook than meat.
- 3 Cut each type of ingredient into even sized pieces, this will assist with even cooking.
- 4 Browning the meat and sauteing the vegetables first in a separate pan will help to remove a certain amount of fat from the meat and also improve the appearance and flavour of both meat and vegetables. However this is not essential.
- 5 Do not lift the lid more than necessary during cooking as this will cause loss of heat and evaporation of liquid. It may be necessary depending upon how often the lid is removed and for how long, to allow an extra 20 minutes to half an hour cooking time.
- 6 Cooking always takes place in the cooking pot. Never place food directly into the base unit.
- 7 Never plunge the hot cooking pot into cold water immediately after use or pour boiling water into an empty cold cooking pot. Subjecting

- it to a sudden change in temperature could cause it to crack.
- 8 After several months of use the glaze on the cooking pot may become crackled: this is common with glazed stoneware and will not affect the efficiency of the slow cooker.
 - 9 If you are adapting recipes from conventional cooking you may need to reduce the amount of liquid used. In slow cooking liquid does not evaporate as quickly as with conventional cooking although a certain amount of liquid is necessary to help the transfer of heat.
 - 10 Never fill the slow cooker more than 2/3 full.
 - 11 Milk products, including cream, sour cream and yoghurt, should be added towards the end of cooking to help combat any curdling that might take place.
 - 12 Frozen vegetables such as peas should be thawed and added during the last half hour of cooking. This will ensure retention of colour and texture in the vegetables and temperature within the pot.
 - 13 Best results are achieved when the ingredients are covered in liquid.
 - 14 Trim excess fat from meat.
 - 15 Providing that you have suitably sized heat proof dishes, more than one dish can be cooked in the slow cooker at the same time eg steak and kidney pudding, carrots and fruit compote. Cover the dishes with foil sealing tightly and stand them in hot water in the cooking pot.
 - 16 When cooking whole joints make sure they fit comfortably into the cooking pot and always add liquid. Turn part way through the cooking process.
 - 17 Using hot stock will speed up the cooking process.

- 18 To thicken gravy etc., mix some cornflour with a little cold water to form a smooth paste. Add the mixture to the cooking pot towards the end of the cooking time. Cover and cook for additional time until the juices are bubbling and thickened.

care and cleaning

Always switch off, unplug and allow the appliance to cool before cleaning.

base unit

Wipe the outside of the slow cooker with a damp cloth and then dry. Never immerse the base unit in water.

lid, cooking pot

Wash in warm soapy water, rinse and then dry thoroughly. Food that has stuck to the inside of the bowl can be removed with the aid of a soft bristled brush.

The cooking pot and lid can be washed in the dishwasher

service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.

UK

If you need help with:

- using your slow cooker
 - servicing or repairs (in or out of guarantee)
- ☎ call Kenwood Customer Care on **023 92392333**. **Have your model number ready** - it's located on the underside.
- **spares and attachments**
- ☎ call 0870 2413653.

other countries

- Contact the shop where you bought your slow cooker.

guarantee (UK only)

If your slow cooker goes wrong within one year from the date you bought it, we will repair or replace it free of charge provided:

- you have not misused, neglected or damaged it;
- it has not been modified (unless by Kenwood);
- it is not second-hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- **you supply your receipt to show when you bought it.**

This guarantee does not affect your statutory rights.

RECIPES

potato, cheddar and chive soup

6 large potatoes, peeled and sliced
1 large clove garlic, peeled
700ml/1pt 5 fl oz stock
300g/10 oz Cheddar cheese, grated
75g/3 oz fresh chives, chopped
salt and pepper

Place the potatoes, garlic and 500ml/17½ fl oz stock into the cooking pot. Cook on High for 2 hours. Remove the mixture and blend in a liquidiser to the desired consistency. Return the mixture back into the cooking pot and add the cheese, the remaining stock, chives and seasoning. Leave on setting High for a further 30 minutes. Before serving, additional cheese and cream can be added.

beef pot roast with vegetables

15 ml/1 tbsp oil
1.5Kg/3 lb 4 oz joint of topside
1 onion peeled and chopped
4 carrots peeled and cut into 1 cm/½ in thick slices
1 litre/1¾ pts hot beef stock

Heat the oil in a frying pan and then brown the beef on all sides. Add the vegetables and fry until lightly golden. Transfer the mixture to the cooking pot, add the hot stock and seasoning. Place the lid in position and cook on High for 4 – 6 hours or low for 7 – 9 hours.

beef in beer

1.5kg/3lb 4 oz lean casserole steak cut into 1 in/2.5cm cubes
4 large potatoes, each cut into 8 pieces
2 large onions, each cut into eight pieces
4 carrots, cut into 2cm³/₄ in thick pieces
500ml/17½ fl oz beer
300ml/10½ fl oz beef stock
30ml/2 tbsp fresh parsley, chopped
25g/1 oz bunch of thyme, stalks removed
30ml/2 tbsp cornflour
salt and pepper

Place all the ingredients into the cooking pot then cook on High for 4 – 6 hours or Low for 7 – 9 hours. Mix the cornflour with a little cold water to form a smooth paste. Remove the lid and add the mixture to the cooking pot and stir well. Re-cover and cook for additional time until the juices are bubbling and slightly thickened.

bolognaise sauce

Use as a base for Spaghetti Bolognaise or Lasagne

15ml/1 tbsp oil
2 onions, chopped
8 rashers streaky bacon, chopped
1 Kg/2 lb 4 oz lean minced beef
2 x 454g tins chopped tomatoes
1 clove garlic, peeled and crushed
2 level tbsp/30ml tomato puree or to taste
salt and pepper
250g/9 oz mushrooms, finely chopped

Heat the oil in a large frying pan and fry the onion until golden brown and then transfer to the cooking pot. Add the bacon to the frying pan and fry that off and add to the cooking pot. Fry the meat until browned, add the chopped tomatoes and bring the mixture to the boil and then transfer to the cooking pot. Place the remaining ingredients in the cooking pot. Cook on High for 3 - 5 hours or Low for 6 – 8 hours

coq au vin

250g/9 oz bacon, diced
2 medium/large onions, chopped
2 cloves garlic crushed
450g/1 lb button mushrooms, thickly sliced
8 boneless chicken breasts
500ml/17½ fl oz red wine
1 litre 1¾ pts hot chicken stock
salt and pepper
cornflour (optional)

Place all the ingredients into the slow cooker. Cover and cook on High for 3 – 5 hours or Low for 6- 8 hours. If desired, thicken the juices with some cornflour mixed to a smooth paste with water. Remove the lid and add the mixture to the cooking pot and stir well (if necessary remove the chicken breasts and keep warm whilst adding the cornflour). Re-cover and cook for additional time until the juices are bubbling and slightly thickened.

chicken and tarragon casserole

*25g/1oz butter
1 tbsp/15ml oil
6 chicken breasts
1 large onion finely chopped
200ml/7 fl oz dry white wine
200ml/7 fl oz hot chicken stock
6 sprigs tarragon
100ml/3½ fl oz double cream
salt and pepper
1-2tbsp/15-30ml cornflour*

Heat the butter and oil in a frying pan. Add the chicken pieces and brown on both sides. Transfer the chicken to the cooking pot. Fry the onion and place in the cooking pot with the wine, stock, 2 sprigs of tarragon and seasoning. Cover with the lid and cook on High for 3 – 4 hours or Low for approximately 6 hours. At the end of the cooking time, remove the chicken pieces and keep warm. Mix the cornflour with some water to form a smooth paste and add to the slow cooker with the cream, stir well. Return the chicken pieces to the cooking bowl, replace the lid and allow to cook for additional time until the mixture thickens. At completion, finely chop the remaining tarragon and add to the cooking pot. Serve immediately.

baked apples

*5 – 6 Cooking apples (choose ones of a suitable size to fit inside the cooking pot)
150g/5oz mixed dried fruit
5ml/1 level tsp cinnamon
50g/2oz soft brown sugar
125ml/5 fl oz cold water*

Wash and core the apples, then using a sharp knife make a slit in the skin around the middle of each one. Place the apples in the cooking pot. Combine the fruit, cinnamon and sugar then fill the centre of each apple with the mixture. Add the water and put the lid in position. Cook on Low for approximately 4 hours (this will depend upon the size and variety of the apples).

rice pudding

*75g/3oz short grain or pudding rice
50g/2oz caster sugar
1 litre/1¾ pts milk
25g/1oz butter
ground nutmeg*

Place the rice, sugar and milk into the cooking pot and stir well. Top with shavings of butter and sprinkle with nutmeg. Put the lid in position and cook on High for 4 hours or Low for 5 hours. After 1 hour stir the contents of the cooking pot and once again during cooking.

sticky coffee and pear pudding

30ml/2tbsp ground coffee
15ml/1 tbsp near boiling water
4 small ripe pears
juice ½ orange
100g/4 oz softened butter
100g/4oz golden caster sugar plus
15ml/1 tbsp for baking
2 eggs beaten
50g/2oz self raising flour
50g/2oz toasted skinned hazelnuts,
finely ground
45ml/3 tbsp maple syrup
fine strips of orange rind to
decorate.

Pour about 2½ cm /1 inch hot water into the cooking pot. Place an upturned saucer or metal pastry ring in the base, then fit the lid and switch the slow cooker to High. Grease and base line a deep 18cm/7in fixed base cake tin or souffle dish.

Put the ground coffee in a small bowl and pour the water over. Leave to infuse for 4 minutes, then strain through a fine sieve. Peel, halve and core the pears. Thinly slice across the pear halves part of the way through, then brush them all over with the orange juice.

Beat the butter and the larger quantity of caster sugar together in a bowl until light and fluffy. Gradually beat in the eggs. Sieve the flour, then fold into the mixture in the bowl. Add the hazelnuts and liquid coffee. Spoon the mixture into the tin or souffle dish and level the surface.

Pat the pears dry on kitchen paper and arrange in a circle in the sponge mixture, flat side down. Brush them with some of the maple syrup, then sprinkle with 15ml/1tbsp caster sugar.

Cover the top of the tin or souffle dish with kitchen foil and place in the cooking pot. Pour enough boiling water around the tin or dish to come slightly more than halfway up the sides. Cover with a lid and cook for 3 – 3½ hours until firm and well risen. Leave the sponge to cool in the tin for about 10 minutes, then turn over onto a serving plate. Lightly brush with the remaining maple syrup, then decorate with orange rind and serve with cream.

apple chutney

Piece of root ginger about
2.5cm/1inch square
15ml/1 tbsp pickling spice
1.36Kg/3lb prepared sliced cooking
apples eg Bramleys
150g/5oz sultanas
150g/5 oz finely chopped onion
1 large clove garlic, peeled and
crushed
250g/9oz dark brown sugar
250m/9 fl oz malt vinegar

Tie the root ginger and pickling spice into a small piece of muslin.

Place all the ingredients into the cooking pot and stir well.

Place the lid in position and cook on Low for approximately 8 hours. At the end of this time, remove the lid, stir the ingredients then turn to High and allow the mixture to boil for a further 30 –60 minutes or until the required consistency has been achieved. Cool slightly and place in clean jars and cover immediately.

Makes about 4lb

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