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Customer Care Line
(after sales service)

086 100 3339



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SC 6004 S

INSTRUCTION MANUAL

ELECTRIC SLOW COOKER

Read this manual before operation of the appliance!

Dear Customer,

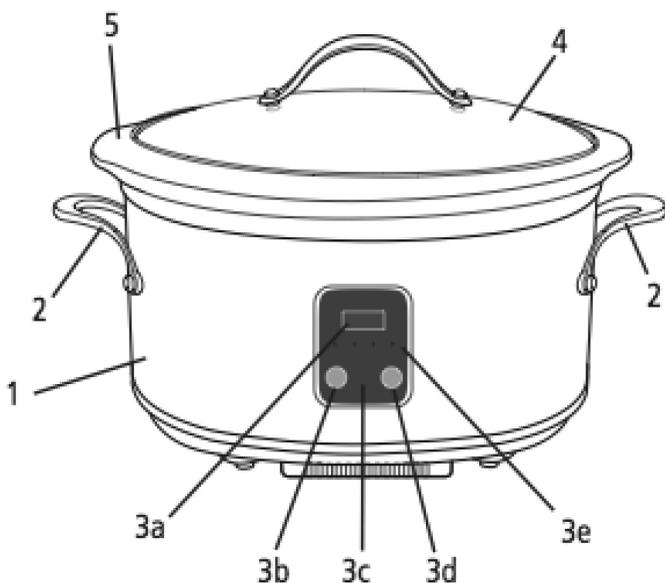
Congratulations on the purchase of your new Defy appliance!

Please read this manual carefully before using your appliance for the first time and then store it within easy reach for future reference. We trust you will enjoy years of trouble free use.

The user manual:

- This manual will provide you with information on how to safely operate and care for your appliance in order that you gain the maximum benefit from it.
- Pay particular attention to any safety instructions.

Controls and parts



1. Cooking Base
2. Handles
3. Electronic Control
 - a) Digital Display
 - b) Cook Mode/
Temperature Button
 - c) Cook Time Button
 - d) Off Button
 - e) Indicator Lights (LOW,
MEDIUM, HIGH & WARM)
4. Glass Lid
5. Ceramic Casserole

1 Safety and set-up

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.

- 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 pull out the plug.
- 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.

- 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 the use of the appliance by a person responsible for their safety.
- 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.
- 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.



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

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.

2 Operation

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.

Note: **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.

USE: 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.

CARE: 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.

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.

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, Medium, High or Warm. (Press once for Low, twice for Medium, 3 times for High and 4 times for Warm) The default setting of 6 hours (6:00) will be shown in the Digital Display if you have selected Low, Medium, High or Warm. After 3 seconds the Indicator Light will illuminate beside Low, Medium, 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.

NOTE: 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.

NOTE: 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.

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

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.
- Rice and pasta may be cooked separately or added uncooked to the ingredients no more than two hours before serving. If the pasta is uncooked there should be at least 2 cups (500 ml) of liquid in the Casserole. Stir occasionally to prevent pieces from sticking together.

- 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 tbsp. (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.

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	Medium	High
Time			
30 minutes	7–8 hours	5-6 hours	3–4 hours
35 – 60 minutes	8–9 hours	6-7 hours	4–5 hours
1 – 3 hours	9–10 hours	7-8 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.

CAUTION: 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.

6. Using pot holders or oven mitts grasp the Ceramic Casserole by the handles on either end and remove from the Base.

7. Always place a trivet under the Casserole before placing on table or countertop. Serve contents.

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.

NOTE: 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).

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.

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 beans

2 cans white beans
1/3 cup (85 ml) molasses
1/4 cup (60 ml) light brown sugar
1 onion, diced
1 tbsp. (15 ml) mustard
1/2 tsp. (3 ml) salt

Rinse beans. Combine all ingredients in the ceramic casserole and cook on medium for 7 hours or until beans are tender.

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 medium heat until mixture comes to a boil and thickens. Serve with chicken and vegetables.

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.

3 Information

Cleaning and care

Caution

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.

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.

Environmental note

Do not dispose of the appliance with normal household waste at the end of its service life. Consult your local authorities for disposal information and facilities available.

Help protect the environment by recycling used appliances.

Technical data

Model: SC 6004 S
220-240V/50-60Hz 185-220W

Technical and design modifications reserved.

Branches

If you have followed the instructions and still have a problem, contact the customer care line on 086 100 3339. They will be able to advise you on any aspect of the appliance.

South African Branches:

BLOEMFONTEIN

160 Long Street, Hilton, Bloemfontein 9301
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coolworldlda@hotmail.com

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Machava, Maputo

**OTHER AREAS ARE SERVICED BY OVER 200 AUTHORISED SERVICE AGENTS.
PLEASE CONSULT THE CUSTOMER CARE LINE ON 086 100 3339 FOR DETAILS.**

5 Warranty

This certificate is issued by DEFY APPLIANCES (PTY) LIMITED manufacturers of Defy and Ocean products, hereinafter the Company, to the original purchaser only, of the appliance described on the certificate and shall constitute the only warranty given in respect of this appliance.

The Company warrants to the original purchaser that for a period of ONE YEAR from date of purchase the appliance is free from defect under normal domestic use, both in workmanship and material, subject to the following conditions.

1. Carry-in service. Small appliances are repaired in our service centres and are not collected from the customers home. Faulty units must be delivered to the purchasing dealer or to the nearest Company Service Centre for warranty repairs.
2. Vitreous enamelware, fuses and lamps are specifically excluded from these warranties. It is an express condition of these warranties that the purchaser takes due care and attention in the use and maintenance of the appliance. Abuse, misuse in conflict with operating instructions, connection to incorrect voltages and subjection to commercial use shall release the Company from its obligations.
3. This warranty shall become void and cease to operate if the appliance is dismantled by, or any repairs to the appliance are effected by any persons not duly authorised by the Company, or if substitute parts not approved by the Company are used in the appliance, or if the serial number of the appliance is removed.
4. The Company shall not be responsible for damages resulting from fire, flood, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunction of the appliance. The Company shall not be responsible for damages caused by insect and/or animal infestation.
5. The Company shall not be responsible for transportation or other costs other than those incurred within the provisions of Point 1 of this Certificate.
6. **For warranties in the Republic of South Africa and Sub-Saharan Africa, please contact your nearest Defy office. Please refer to the previous page for respective South African branches and Sub-Saharan Africa branches.**
7. Where service is requested under warranty and no fault or defect can be found by the Company, all costs incurred will be for the purchaser's account.
8. This Certificate as well as your invoice will serve as proof of purchase. For the purpose of warranty, it will be essential to produce this Certificate and invoice. Failure to do so, will render the purchaser liable for service costs.

**KEEP THIS CERTIFICATE AND SALES INVOICE AS PROOF OF
PURCHASE FOR WARRANTY PURPOSES.**