



The Original
GREEN PAN™

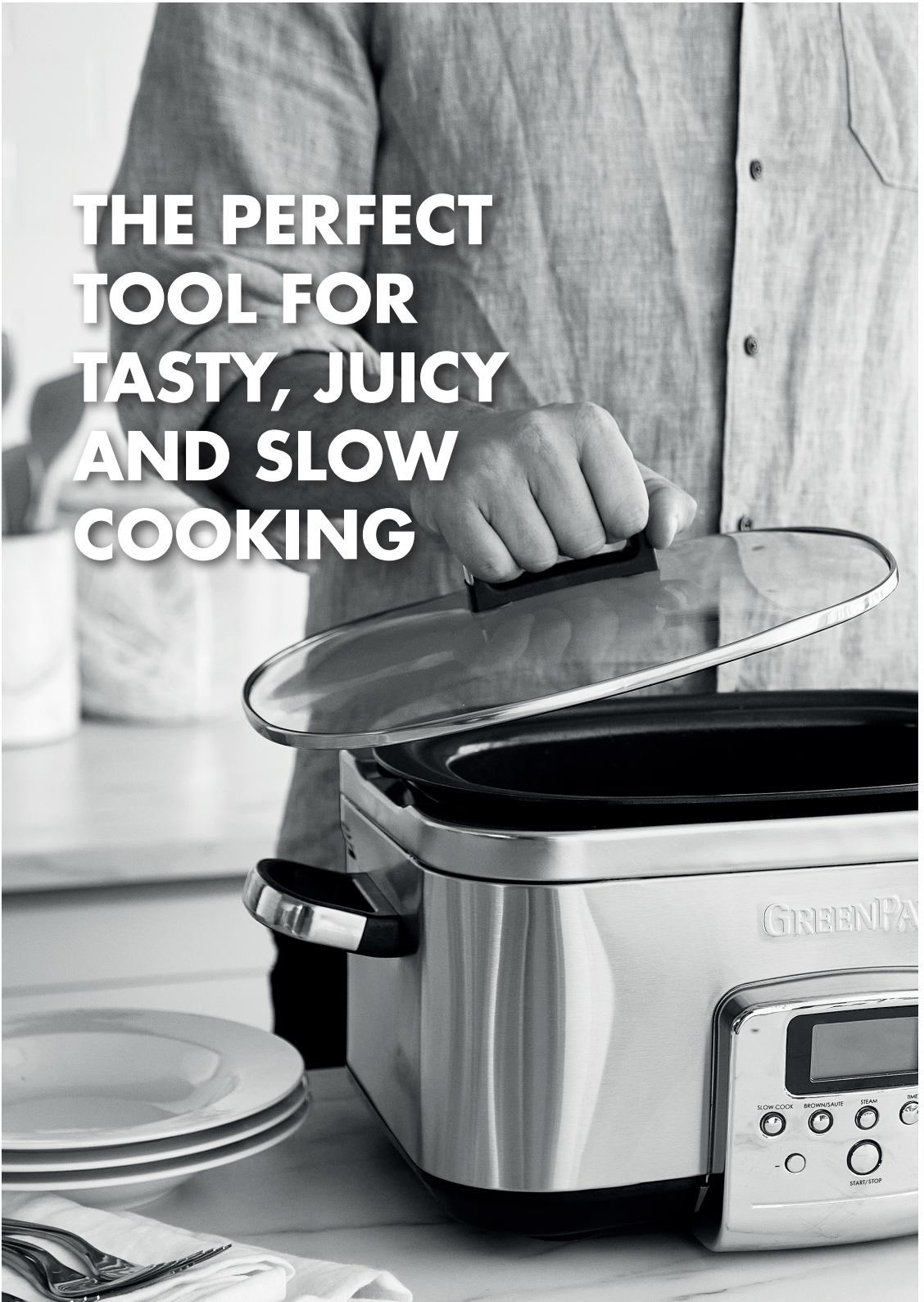


INSTRUCTION MANUAL & WARRANTY

6L | SLOW COOKER
(Stainless steel or colour coated steel)



THE PERFECT TOOL FOR TASTY, JUICY AND SLOW COOKING





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Before using this appliance, please read the following instructions carefully. We recommend that you keep these instructions. For your own safety, you must follow these safety instructions when using electrical appliances.

1) GENERAL SAFETY INSTRUCTIONS

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. 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.
- Appliances can be used by 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.
- 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 is not intended to be operated by means of an external timer or a separate remote-control system.
- This appliance may only be used for domestic purposes and for the intended use. This appliance is not suitable for outdoor use.
- Never move the appliance by pulling on the cable. Always pull the plug itself out of the plug socket. Never pull only on the cable.
- Place the appliance on a stable, flat, even and heatproof surface, away from water splashes. Never place the appliance in the vicinity of flammable materials, combustible gases or an open fire.
- Do not place the appliance near a heat source or in a hot oven, as this risks causing serious damage to it.
- Use your appliance well away from walls and curtains, and don't use in confined spaces.



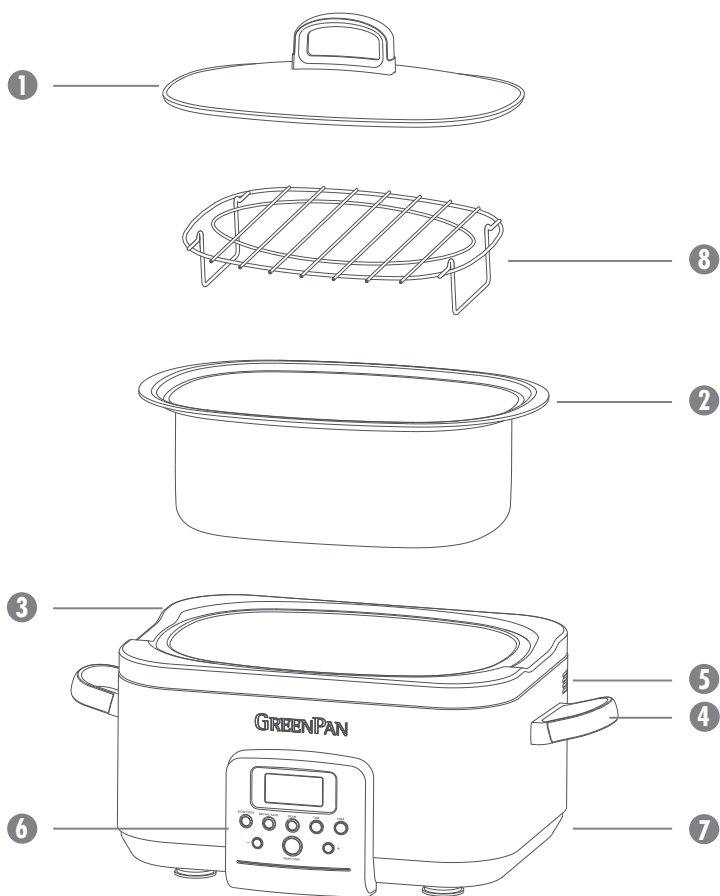
- Do not leave the appliance unattended when connected to the power supply.
- The appliance may only be used with the accessories provided by the manufacturer.
- **Warning:** the appliance is hot when in use. Avoid burns. Do not touch the hot surfaces. Use the handles or buttons. Always use oven gloves.
- Take extreme care when lifting an appliance containing hot liquids.
- Keep the power cable away from the hot components of the appliance.
- Do not submerge the power cord, electric plugs or appliance in water or any other liquid: this can cause electric shocks.
- The appliance must not be immersed.
- Always take the plug out of the socket and wait until the appliance has cooled down before you clean it.
- Plug the appliance into an earthed socket.
- Always connect the cord to the appliance before plugging it in to the socket. Ensure the appliance is switched off before unplugging it.
- Do not use an extension lead. If you choose to do so it is at your own risk, only use an earthed extension lead which is in good condition and appropriate to the power rating of the appliance.
- Always use the appliance with its lid for the recommended cooking time.
- Follow the recommended cooking times and power settings.
- Do not use the removable inner pan for storing foodstuffs.
- Use only the supplied removable inner pan inside the base unit, and the supplied lid.
- Do not plug in or switch on the base unit without having the removable inner pan inside the base unit.
- Do not place food or liquid inside the base unit. Only place inside the removable inner pan.



- Do not operate the base unit without food or liquid in the removable inner pan.
- Any use other than that described in these instructions should be considered improper use and can lead to personal injury or material damage.
- Never take the appliance apart yourself.
- The manufacturer may not be held liable for any damage ensuing from users not following the safety instructions.
- When using several electrical appliances at once, the rule of thumb is that a maximum of 3500 Watts may be connected to the same electrical circuit. No more than two Slow Cookers should therefore be connected to one electrical circuit.
- For your safety, this appliance complies with the applicable standards and regulations (low voltage directive, directives on electromagnetic compatibility, materials in contact with foodstuffs, the environment, etc.).
- If the appliance is used in a country other than where it was purchased, have it checked by an approved service center.
- The appliance is not designed to be used in the following cases which are not covered by the guarantee: in kitchen areas for staff use in shops, offices or other professional environment; on farms; by customers in hotels, motels or other residential accommodation; in guest house type accommodation.
- **CAUTION:** To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
- **Removable inner pan:** You can use metal utensils on your cookware's durable Thermolon Volt ceramic non-stick coating, but nylon, silicone or wooden utensils are recommended to prolong the life of your pan. The coating, however cannot withstand sharp objects or cutting (e.g. with forks and knives).

2) DESCRIPTION OF THE PARTS

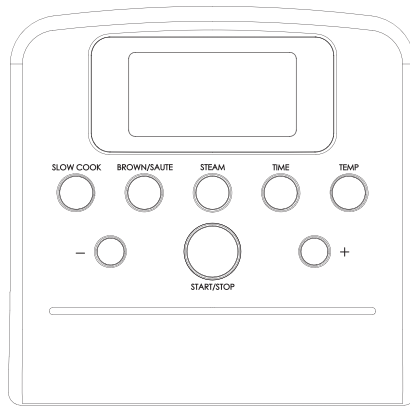
Slow cooker



1. Tempered glass lid
2. Aluminium removable inner pan with Thermolon Volt ceramic non-stick coating
3. Base unit with integrated heating element
4. Plastic handles with stainless steel plate
5. Ventilation slots
6. LCD display / control panel
7. Power cable
8. Steamer rack

Slow cooker LCD display / control panel

[see section "Know your Control Panel" for description of parts]



Before first use:

- Remove all packaging, stickers and various accessories on the inside and outside of the appliance and check that all items have been received in good condition or check for any defects.
- Tear up all plastic bags and dispose of properly as they can pose a suffocation or choking risk to children.
- Clean before first use, wipe the outside of the appliance with a damp cloth. Wash the removable inner pan and lid in hot, soapy water. Rinse and dry them thoroughly before returning to the base unit. The removable inner pan and glass lid are dishwasher safe.
- Wipe body clean with a damp cloth. **NOTE:** Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on non-stick coatings. If washing in the dishwasher, a slight discoloration to the removable inner pan may occur. This is cosmetic only and will not affect the performance.
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.
- Place the appliance in a properly ventilated room.
- Do not place the hot removable inner pan on a wooden table or other surface which could burn or melt.
- Do not put the removable inner pan in the oven.

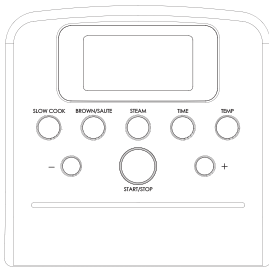


- Do not heat the removable inner pan when empty.
- Never leave uncooked food at room temperature in the removable inner pan. Store ingredients in containers in the fridge beforehand, such as the night before. Don't put the removable inner pan in the fridge with food.
- Insert the plug into the socket. (Please note: Before connecting the appliance, make sure that the appliance's voltage corresponds with the local power supply. Voltage: 220-240 Volt / 50-60 Hz).
- Place removable inner pan inside of the base unit, and place the lid on top of the Slow cooker.
- Your Slow cooker is now ready for use.

General use:

1. Use

A. Know your control panel



- Slow Cook** – Press to begin slow cooking mode
- Brown/Sauté** – Press to begin
- Steam** – Press to begin
- Time** – Press to adjust cooking time
- Temp** – Press to adjust cooking temperature
- - Reduces time/temperature
- Start/Stop** – Press to start or stop a cooking function
- +** - increases time/temperature

B. Your GreenPan Slow Cooker operates once press the **Start/Stop** button after you set the cooking mode and time. While cooking, the display will count down as time elapses. At the end of the cooking program, the Slow Cooker automatically switches to the **Keep Warm** setting for up to 8 hours.



2. Operation

A. Before Use

1. Ensure your Slow Cooker is plugged directly into a grounded wall outlet. Do not use an extension cord.
2. Ensure the inner pot is correctly placed within the appliance and the appliance is on a level heat resistant surface.

B. Cooking Modes

1. Slow Cook

Slow cooking works best with foods that require long, low-heat cooking. Examples: stews, soups, beans, and fattier meats such as roasts, pork shoulder, and ribs.

- a. Press the **Slow Cook** button, the button will illuminate and the screen will show "Slow Cook" and a sub-function will flash (reheat, hi, lo, simmer/buffet).
- b. Press Slow Cook button repeatedly until desired sub-function is selected.
- c. Press **+/-** to set cooking time.
- d. Press **Start/Stop** button to begin cooking program.
- e. Time can be adjusted during the cooking cycle using the **+/-** buttons, at the end press **Start/Stop** to confirm or wait 3 seconds for function to lock in.

Slow Cook Sub-functions:

- f. **LO - 95°C** - For best results, use this mode for recipes that have extended cooking times.
- g. **HI - 99°C** - Use this mode for recipes when a shorter cooking time is needed.
- h. **Reheat - 100°C** - This mode will reheat already cooked food. Not designed for extended cooking time due to the high heat.
- i. **Simmer/Buffer - 85°C** - This mode is for keeping food warm at an elevated temperature during serving.
- j. **Warm - 74°C** - This mode is intended only for keeping al-ready cooked food warm at a lower temperature. It is selectable, and will automatically start after the cooking cycle above has completed



and timer will count up to 8 hours.

2. Brown/Sauté

Use this mode to Brown meats before slow cooking or to sauté vegetables or other ingredients. Temperature is selectable between 50°C and 205°C.

- a. Press the **Brown/Sauté** button, the button will illuminate and the screen will show "Brown/Sauté" and default temperature of 205°C will flash on the display.
- b. Use **+/-** buttons to increase or decrease temperature.
- c. Press **"Time"** and use **+/-** buttons to adjust cooking time.
- d. Press **Start/Stop** button to begin cooking program.
- e. Screen shows "Preheat" until cooking temperature is reached. Once temperature is reached, a ready tone will sound for three cycles and "Preheat" will disappear from the LCD screen.

3. Steam

Use this mode along with the steamer rack to steam cook your food. Add 2.5 cm of water into the inner pan. Place the steamer rack (see description of parts 8) in the inner pan just above the waterline. Place a plate, bowl or dish filled with ingredients on top of the rack to steam them. Longer cook times may require the addition of more water during cooking.

- a. Press the **Steam** button, the button will illuminate and the screen will show "Steam".
- b. The timer will flash at the default time. Use **+/-** buttons to adjust cooking time.
- c. Press **Start/Stop** button.
- d. Screen shows "Preheat" until cooking temperature is reached. Once temperature is reached, a ready tone will sound for three cycles and "Preheat" will disappear from the LCD screen.

4. During Cooking Cycles

- If the buttons for **Slow Cook, Brown/Sauté, Steam** are pressed while a cooking mode is currently on, the new function will be started immediately.
- If the time or temperature setting is edited, press the **Start/Stop** button to confirm or wait 3 seconds to lock in.
- If the Start/Stop button is pressed during the cooking cycle, the GreenPan Slow Cooker will go into **Warm** mode. This will shut off if the Start/Stop button is pressed one more time.

C. Function Summary Chart

Program		Approximate Temperature	Preset Cooking Time	Cooking Time (MAX)	Cooking Time (MIN)	Preset Keep Warm Time
Slow Cook	LO	95°C	8 hr	24 hr	2 hr	8 hr
	HI	99°C	8 hr	8 hr	1 hr	8 hr
	Reheat	100°C	1 hr	4 hr	30 min	8 hr
	Simmer/ Buffet	85°C	4 hr	24 hr	1 hr	8 hr
	Warm	74°C	N/A	8 hr	N/A	N/A
Brown/Sauté		50°C	15 min	1 hr	10 min	8 hr
		80°C	15 min	1 hr	10 min	8 hr
		95°C	15 min	1 hr	10 min	8 hr
		120°C	15 min	1 hr	10 min	8 hr
		150°C	15 min	1 hr	10 min	8 hr
		175°C	15 min	1 hr	10 min	8 hr
Steam		205°C	15 min	1 hr	10 min	8 hr
		100°C	15 min	2 hr	10 min	8 hr

3. Cooking tips

- a. Always use heat-resistant tongs or other utensil to remove food. Do not lift the Slow Cooker to pour.
- b. The Slow Cooker must be placed on a level surface during use – uneven cooking or spilling may result otherwise.
- c. The GreenPan Slow Cooker comes with a 6L inner pan coated with Thermolon Volt, a special coating designed for kitchen appliances. The inner pan can also be used as a serving dish at the dinner table. Because the GreenPan Slow Cooker features One-Step In-Unit Browning, we do not recommend removing the inner pan to use on the stovetop.

4. One-step browning

1. When slow cooking, browning or sautéing your ingredients first lends extra flavour to your food and can result in a mouthwatering, seared crust on meats and poultry.
2. Turn on your Slow Cooker and select “**Brown/Sauté**” mode. Leave the lid off when using brown/sauté mode.
3. Add fattier meats or other ingredients to be browned/sautéed to the pot. Sear for a few minutes on all sides.
NOTE: the inner pan is especially hot while using the brown/sear mode. Use heat-resistant gloves or oven mitts and keep hands and face away from the pan. Small amounts of smoke may be generated by the browning process. If excessive smoke or splatter develops, turn off and unplug Slow Cooker until it subsides. **NEVER POUR WATER OR OTHER LIQUIDS INTO SLOW COOKER DURING THE BROWN/SAUTÉ PROGRAM.**
4. After browning, switch cooking mode to “**Slow Cook**” and select desired time and temperature.
5. Allow pan to cool slightly before adding rest of the ingredients and covering with the lid.

3) MAINTENANCE AND CLEANING

1. Before cleaning, always unplug your Slow Cooker and allow it to cool. The inner pot and lid are both safe for dishwasher use.
2. If you prefer, you can wash the inner pot and lid with a gentle detergent after removing them from the base.
3. Rinse with water and then gently pat dry with a dish towel or cloth.
4. Wipe the outside of the Slow Cooker with a damp sponge or cloth. Refrain from using scouring pads, powders or chemical detergents on the Slow Cooker.
5. Summary Chart:

Part	Lid	Removable Inner Pan	Base Unit
Dishwasher Safe	Y	Y	N
Hand Wash Safe	Y	Y	N
Wipe with Damp Cloth Only	N	N	Y

4) TROUBLESHOOTING

Problem	Potential Cause	Solution
Slow Cooker does not turn on	Power Plug	Check whether the power plug is connected to a functional, grounded electrical outlet
Outside of Slow Cooker is hot during use	This is normal, especially after extended use	Do not touch the outside of the Slow Cooker, burns may result.
Slow Cooker turns on, but does not get hot during any cooking mode	Control Board problem	Contact Customer Service

5) DISPOSAL OF THE APPLIANCE



Once your appliance has reached the end of its service life, do not throw it away with household refuse. Bring it to a central collection point for the recycling of electrical and electronic household appliances. This symbol on the appliance, the instruction manual and the packaging draws your attention to this important point. This appliance contains recyclable materials. By recycling used household appliances, you can make a significant contribution to protecting the environment. Your local council can give you further information on collection points for electrical appliances.

6) WARRANTY

We offer a 24-month warranty on the product for manufacturing and material defects. The warranty is only valid if the appliance is used in accordance with the instructions and for the intended use.

Retain the till receipt clearly stating the purchase date and the product you have purchased at all times. You will need it if you wish to invoke the warranty, if it is applicable.

Our customer service is available to help you with any questions you might have about the product. Go to **www.greenpan.com** to find the e-mail address and telephone number of our customer service.

Happy cooking!

