



james  
**MARTIN**

slow  
**COOKER**  
ZX771

Safety First

During use parts of this appliance will become very hot, please take care.  
Always read your instructions before using for the first time

Please read all instructions carefully to familiarise yourself with your new James Martin Slow Cooker before using.

Save these instructions for further reference.

For any further assistance or information call Customer Services on

**T:** 01227 740066

or visit

**W:** [www.wahl.co.uk](http://www.wahl.co.uk)

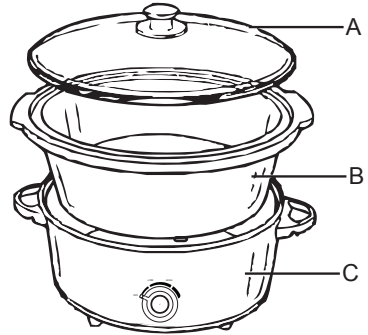
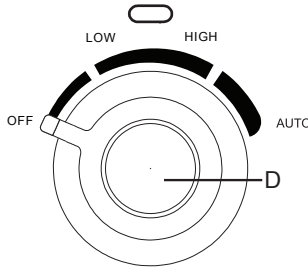
**E:** [customer.services@wahl.co.uk](mailto:customer.services@wahl.co.uk)

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## Description of Parts

- (A) Cover
- (B) Crock
- (C) Base
- (D) Control Dial



## IMPORTANT SAFE GUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following.

1. 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 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.
2. During use, parts of this appliance will become very hot. Always avoid contact with the hot surfaces, hot food and steam. The use of oven gloves is recommended.
3. Switch off the appliance and unplug from outlet when not in use, before putting on or taking off attachments and also before cleaning the appliance.
4. Always unplug the unit when not in use.

5. Do not operate the appliance with a broken cord or plug, or if the appliance malfunctions, or is dropped or damaged in anyway.
6. Any servicing or repair must be performed by an authorized service representative.
7. Do not use outdoors or in damp areas.
8. Do not let the cord hang over the edge of the work surface or let it touch any hot surfaces.
9. The use of attachments that are not supplied by the manufacturer may cause fire, electric shock or injury and damage to the appliance.
10. To protect against risk of electrical shock, never immerse the unit or let it come into contact with water or any other liquids. Do not use the unit with wet hands. If the appliance should become wet, damp or fall in water, remove plug from mains socket immediately. Do not put your hands in the water.
11. Never carry the unit by its power cord.
12. Use this appliance only for its intended purpose.

## How To Use

1. Before first use, wash Cover and Crock in hot, soapy water, rinse and dry. Do not immerse Base in water.
2. Prepare recipe according to instructions. Place food in Crock and cover.
3. Plug cord into outlet. Select temperature setting.
4. When finished, turn to Off and unplug Base. Remove food from Crock.
5. Let Crock and Cover cool slightly before washing.

### CONTROL DIAL AND TEMPERATURE SETTINGS

The control dial on your slow cooker offers Low, High and Auto cooking settings. The Low setting is ideal when you want to cook long and slow. The High setting will speed up the cooking process when you require your meal slightly sooner. The AUTO setting however will begin the cooking cycle on the highest power and then will automatically switch to lowest power once the correct temperature has been reached, which is ideal when you want to start the cooking process quickly and then cook long and slow.

As a general guide, food cooked on High will require 4 to 5 hours cooking and food cooked on Low and Auto will require from 7 to 10 hours cooking.

**IF YOU'VE NEVER USED A SLOW COOKER**

Cooking in a slow cooker is easy but different from conventional methods. Take a few minutes and read “How to Use” and “Tips for Slow Cooking.” You’ll soon be convinced that a slow cooker is a necessity.

**IF YOU'VE USED A SLOW COOKER BEFORE**

You are probably ready to develop new recipes for use in your slow cooker. If the recipe was originally cooked in a saucepan on the stove top, or slow roasted in the oven, adapting the recipe should be easy.

Our slow cooker heats from the sides. The base slowly raises the temperature of the crock. Whether cooked on Low or High, the final temperature of the food is the same, about 200°F. The only difference is the amount of time the cooking process takes. Read the sections “Adapting Recipes” for more information.

## Tips For Slow Cooking

Simply place ingredients in the crock, turn the slow cooker on, and go. Hours later, relax and enjoy a home cooked meal.

The cover of the slow cooker does not form a tight fit on the Crock but should be centred on the crock for best results. Do not remove the Cover unnecessarily this results in major heat loss.

**IMPORTANT:** Never place the crock on a burner or stove top.

Stirring is not necessary when slow cooking. However, if cooking on High, you may want to stir occasionally. Slow cooking retains most of the moisture in foods, If there is too much liquid at the end of the cooking time, remove the cover, turn the control dial to High, and reduce the liquid by simmering for 30 to 45 minutes.

The slow cooker should be at least half-filled for best results. If cooking soups or stews, leave a 2 inch space between the top of the crock and the food so that the recipe can come to a simmer. If cooking a soup or stew on high, keep checking the progress as some soups will reach a boil when cooked on High.

Many recipes call for cooking all day. If your morning schedule doesn't allow time to prepare a recipe, do it the night before. Place all ingredients in the crock, cover and refrigerate overnight. In the morning, simply place crock in the slow cooker and select the temperature setting.

Meat and poultry require at least 7 to 8 hours on Low. Do not use frozen meat in the slow cooker. Thaw any meat or poultry before slow cooking.

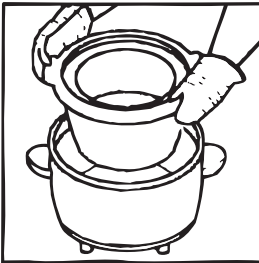
**⚠ WARNING:** WHEN REMOVING THE COVER, TILT SO THAT THE OPENING FACES AWAY FROM YOU TO AVOID GETTING BURNED BY STEAM.

The sides and the Base of the slow cooker get very warm because the heating elements are located here. Use the handles on the Base if necessary. Use oven gloves to remove the Crock.

### **ADAPTING RECIPES**

Some ingredients are not suited for extended cooking in the slow cooker. Pasta, seafood, milk, cream, or sour cream should be added 2 hours before serving.

Many things can affect how quickly a recipe will cook. The water and fat content of a food, the temperature of the food, and the size of the food will all affect the cooking time.



Food cut into pieces will cook faster than whole roasts or poultry. Most meat and vegetable combinations require at least 7 hours on Low.

The higher the fat content of the meat, the less liquid is needed. If cooking meat with a high fat content, place thick onion slices underneath, so the meat will not sit and cook in the fat.

Some recipes call for browning the meat before slow cooking. This is only to remove excess fat or for colour, it is not necessary for successful cooking.

Slow cookers have very little evaporation. If making your favourite soup, stew, or sauce, reduce the liquid or water called for in the original recipe. If too thick, liquids can be added later. If cooking a vegetable-type casserole, there will need to be liquid in the recipe to prevent scorching on the sides of the Crock.

## **Basic Recipe Ideas**

One of the beauties of a slow cooker is that you can put all the ingredients in before you go off to work or out for the day and come home to a hot satisfying meal. The ideas overleaf are basic and ideal for you to adapt to your own taste and style. You can also prepare classic dishes such as Coq au vin, Boef Bourguignonne and

any other favourites. If preferred you can prepare dishes on the hob browning meat, onions etc and then add to the slow cooker. Curry pastes and sauces as well as condensed soups are ideal for adding flavour.

### **Chicken casserole**

Chicken joints skinned.  
Onions roughly chopped.  
Tinned tomatoes or passata.  
Can of sweet corn drained.  
Vegetables such as peppers  
carrots, celery, leeks.  
Bay leaf, Mixed herbs.  
Chicken stock approx 300ml (1/2 pint).  
Add ingredients to pot season to taste  
cook on high 5-7 hours / low 8-10 hours.

### **Vegetarian hot pot**

Vegetables such as carrots, swede, turnip,  
peppers, leeks, celery and mushrooms  
roughly chopped or sliced.  
Onions roughly chopped.  
Tinned chopped tomatoes or passata.  
Chopped garlic.  
300ml (1/2 pint) stock.  
Mixed herbs or herbs of choice.  
Splash of Worcester sauce.  
Lentils or cooked beans such as Borlotti or  
Pinto are ideal and soak up the flavour.  
Add ingredients to pot season to taste and  
cook on high 3-4 hours / low 6-10 hours.

## **Cleaning and Care**

1. Turn the Control Dial to Off and unplug cord from outlet.
2. Remove Crock and Cover from Base and let cool.
3. Wash the Crock and the Cover in hot, soapy water.
4. Rinse and dry, the Crock and the Cover may also be washed in the dishwasher.
5. Wipe the Base with a damp cloth. Do not use abrasive cleansers.



**WARNING:** TO REDUCE THE RISK OF ELECTRICAL SHOCK, DO NOT IMMERSE BASE IN WATER.

### **CROCK AND GLASS COVER PRECAUTIONS AND INFORMATION**

Please handle the Crock and Cover carefully to ensure long life.

- Avoid sudden, extreme temperature changes. For example, do not place a hot Cover or Crock into cold water, or onto a wet surface.
- Avoid hitting the Crock and Cover against the taps or other hard surfaces.
- Do not use Crock or Cover if chipped, cracked, or severely scratched.
- Do not use abrasive cleansers or metal scouring pads.

# James Martin Recipe Ideas

## Balsamic Beef

### Serves 4

1 1/2 kg diced (1/2 inch)  
chunk steak/topside/  
silverside  
3 x cloves of crushed garlic  
1/2 litre balsamic vinegar  
100ml olive oil  
25g plain flour  
25g butter soft  
5 x sprigs of thyme  
1 x bay leaf  
120g large diced onion  
150g large diced carrot  
300ml beef stock  
salt & freshly ground  
pepper

1. Place the diced beef into a bowl and pour the olive oil and balsamic vinegar over, mix well. Leave to stand for 1 hour.
2. Into the crock put the beef stock, garlic, onion, carrot, bay leaf and thyme.
3. Discard half the balsamic vinegar and add the rest into the crock.
4. In a non-stick pan drizzle a little oil heat and fry the beef until golden brown then transfer to the crock . Cover with the lid and cook for 6 hours on HIGH or 8-10 on LOW
5. Then in a bowl mix together the butter and flour until a paste is made then add this to the stew and allow to cook through. This will thicken the stew. Season when cooked and serve with mash potatoes.

## Braised Lamb Shank

### Serves 4

50g/2oz plain flour  
4 lamb shanks  
2 tbsp olive oil  
4 red onions quartered  
8 cloves garlic peeled  
1 bottle of full bodied red  
wine  
300ml/ 1/2 pint beef stock  
2 tbsp finely chopped  
rosemary  
3 tbsp redcurrant jelly  
Salt and ground black  
pepper

1. Season the flour with a good pinch of salt and plenty of ground black pepper. Dust the shanks in the seasoned flour. Heat the oil in a large pan and brown the shanks all over. Then transfer to the crock and add the onions and garlic and stir well. Pour in the wine, stock, rosemary, red currant jelly and a good grinding of black pepper.
2. Turn the heat to high and cook for 10-12 hours or until the meat falls off the bone and the sauce is rich and thickened.
3. Remove from the crock and serve with sautéed potatoes or mash.



## Mulled Wine

2 bottles dry red wine, like a Cabernet Sauvignon  
 75g caster sugar  
 1 cup water  
 1 orange zest  
 1 cinnamon stick, broken into 2 or 3 pieces  
 8 whole cloves  
 1 whole nutmeg  
 orange slices

1. Combine the wine and water into the crockpot then add the spices and oranges.
2. Cover with the lid and turn to high for 2 1/2 hours then it can be turned to stand by to keep warm.
3. Ladle into the heat proof cups or mugs to serve.

## Beef Stew and Dumplings

### Serves 4

#### Beef Stew

4 tbs Olive Oil  
 450g / 1lb Stewing Beef, diced  
 50g / 2oz plain flour  
 10 Baby Onions, peeled left whole  
 100g / 3 1/2 oz 1 inch Diced Celery  
 100g / 3 1/2 oz 1 inch Diced Carrot  
 1/2 1 inch rounds Chopped Leek  
 2 Cloves Garlic, crushed  
 150 ml / 5fl oz Good Red Wine  
 500 ml / 18 fl oz Fresh Beef Stock  
 3 tbs Fresh Flat Parsley, chopped  
 Salt and pepper

#### Dumplings

125g / 4 1/2 oz plain flour  
 1 tsp baking powder  
 Good pinch of salt  
 50g / 2oz shredded suet  
 Water

1. Turn the James Martin Slow cooker on to preheat.
2. In a large frying pan drizzle a little olive oil over a high heat then dust the meat with the flour place the meat into the pan and seal until golden brown then transfer to the slow cooker repeat the process until all the meat is done.
3. Add all the other stew ingredients except the parsley to the Slow Cooker and mix to combine. Cover and cook for at least 6 hours.
4. For the dumplings mix the flour, baking powder and salt in a bowl then add the suet and the chopped herbs and gradually add the water only enough to form slightly sticky dough. Dust your hands with a little flour then roll the dough into little balls (about the size of a ping pong ball) and set to one side. When the stew is about 20 minutes away from finishing, place the dumplings into the Slow Cooker and cook for the last 20 minutes.
5. When the stew is cooked, sprinkle over the chopped parsley and serve.

# Product Registration

Wahl are constantly developing and launching new products in the UK. We would like to understand your product needs and expectations and we value any comments you may have. As part of Wahl Customer Care, we are offering you the chance to be kept up to date with the latest product launches, innovations and special offers.

Please take a minute to register your product online at **[www.wahl.co.uk](http://www.wahl.co.uk)**

## Guarantee

This product is guaranteed against defects in material and workmanship for a period of 2 years from the date of original purchase or receipt as a gift.

Should this product become defective during the guarantee period, return it to the store of purchase together with your proof of purchase for repair or replacement

Alternatively within the guarantee period you can return the product to Wahl (UK) Ltd who will repair any such defect or elect to replace the product or any part of it, without charge, provided that there is proof of purchase. Should a replacement be offered this will not extend the original guarantee period.

The guarantee becomes invalid in the case of misuse, alteration or repair by unauthorised persons.

This product is designed for domestic use only and use within a professional environment will invalidate the guarantee.

This guarantee in no way affects your rights under statutory law in the United Kingdom.

## Waste Electrical and Electronic Equipment Directive 2002/96/EC (WEEE)

At the end of this products life it should not be disposed of with general household waste. Care should be taken to dispose of in a suitable manner in accordance with your Local Authority regulation.



# Wiring

**WARNING: If the supply cord is damaged it must be replaced by the manufacturers service agent or a similarly qualified person in order to avoid hazard.**

**The wires in the mains lead of this Slow Cooker are coloured in accordance to the following code:**

**Blue Neutral (N) Brown Live (L) Green-Yellow (E)**

This appliance is fitted with a 3pin plug which has a 3amp fuse fitted.

If the plug supplied is not suitable for your socket or becomes damaged, it should be cut off and disposed of, and a suitable plug fitted as detailed below.

As the colours of the wires in the mains lead of this slow cooker may not correspond with the colour markings identifying the terminals in your plug proceed as follows.

The wire which is coloured BLUE must be connected to the terminal in the plug which is marked with the letter 'N' or coloured BLACK or BLUE.

The wire which is coloured BROWN must be connected to the terminal in the plug which is marked with the letter 'L' or coloured RED or BROWN

The wire which is coloured GREEN and YELLOW must be connected to the terminal in the plug which is marked with the letter E or coloured GREEN or GREEN/YELLOW

**WAHL (UK) LIMITED**  
**HERNE BAY TRADE PARK, SEA STREET**  
**HERNE BAY, KENT, CT6 8JZ.**  
**CUSTOMER SERVICE: 01227 740066**  
www.wahl.co.uk  
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