

james  
**MARTIN**  
by **WAHL®**



# Digital Slow Cooker ZX929

Safety first.  
During use, parts of this appliance will become very hot, please take  
care.

Please read all instructions carefully to familiarise yourself with the Wahl, James Martin Digital Slow Cooker before using.

THIS SLOW COOKER IS INTENDED FOR HOUSEHOLD USE ONLY.

Save these instructions for further reference.

For any further assistance or information call customer services on

**T:** 01227 740066

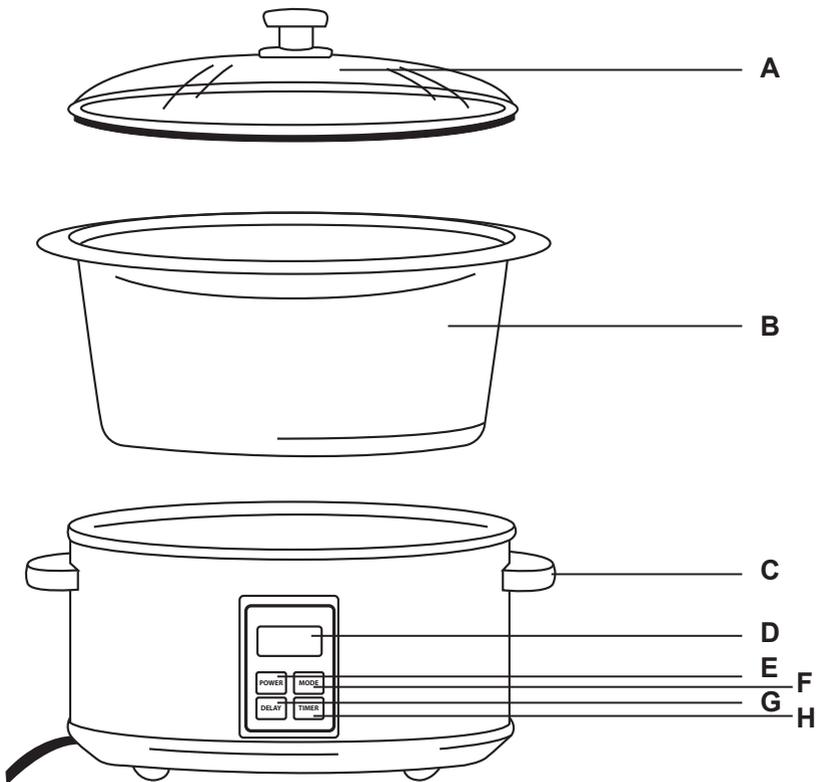
or visit

**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:** Tempered glass lid
- B:** Stoneware pot
- C:** Cool touch handles
- D:** Time display screen
- E:** Power button
- F:** Mode button
- G:** Delay button
- H:** Timer button

## **IMPORTANT SAFEGUARDS**

When using this electrical appliance, especially when children are present, basic safety precautions should always be observed including the following:

### **TO REDUCE THE RISK OF FIRE AND INJURY**

1. This appliance is not intended for use by children.
2. Children should be supervised to ensure that they do not play with the appliance.
3. This appliance 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 the use of the appliance in a safe way and understand the hazards involved.
4. 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.
5. 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.

6. Always unplug the unit when not in use.
7. Do not operate the appliance with a broken cord or plug, or if the appliance malfunctions, or is dropped or damaged in anyway.
8. Any servicing or repair must be performed by an authorised service representative.
9. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
10. Do not use outdoors or in damp areas.
11. Do not let the cord hang over the edge of the work surface or let it touch any hot surfaces.
12. The use of attachments that are not supplied by the manufacturer may cause fire, electric shock or injury and damage to the appliance.
13. 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.

14. Never carry the unit by its power cord.
15. Use this appliance only for its intended purpose.
16. This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, offices and other working environments.
  - Farm houses
  - By clients in hotels, motels and other residential type environments
  - Bed and breakfast type environments

#### **BEFORE USE**

Carefully unpack the slow cooker. Wash the cooking pot and glass lid in warm , soapy water. Rinse well and dry thoroughly. Wipe interior and exterior surfaces of the slow cooker with a soft, moist cloth to remove dust particles collected during packing and handling.

 **WARNING:** NEVER IMMERSE THE BASE, ITS CORD OR PLUG IN WATER OR ANY OTHER LIQUID.

## STONEWARE POT CARE

Like any ceramic the stoneware pot may crack or break if not properly handled. To prevent damage, handle with care!

**⚠ WARNING:** FAILURE TO FOLLOW THESE INSTRUCTIONS CAN CAUSE BREAKAGE RESULTING IN INJURY OR DAMAGE.

**⚠ WARNING:** ALWAYS USE OVEN GLOVES WHEN HANDLING HOT STONEWARE, AS IT COULD CAUSE BURNS.

DO NOT place the hot stoneware pot on counter tops, as it will stain or burn the counter top. Use a protective mat or trivet.

DO NOT place stoneware pot on any cooker top or burner, under a grill, microwave browning element or in a heated oven; as it may crack the stoneware pot.

DO NOT strike utensils against rim of stoneware pot to dislodge food, as it will scratch the stoneware.

DO NOT use abrasive cleaners, scouring pads, or any object that will scratch the cookware or accessories.

DO NOT use or repair any pot or lid that is chipped, cracked, or broken.

DO NOT heat the stoneware pot when it is empty, as it may damage or crack the pot. The stoneware pot should be room temperature when the food is added.

## GLASSWARE CARE

**⚠ WARNING:** TO PREVENT CRACKING OR BREAKING OF THE GLASS COVER, WHICH MAY CAUSE PERSONAL INJURY, ALWAYS TREAT WITH CARE.

**CAUTION:** Glass lid may shatter if it is exposed to direct heat or subjected to severe temperature changes. Chips, cracks or deep scratches may also weaken the cover.

IF THE LID BECOMES CHIPPED, CRACKED OR SCRATCHED, DO NOT USE IT.

**⚠ WARNING:** ALWAYS USE AN OVEN GLOVE WHEN REMOVING THE LID. TO AVOID BURNS FROM ESCAPING STEAM, ALWAYS TILT COVER AWAY FROM HANDS AND FACE.

## USING YOUR DIGITAL SLOW COOKER

Using a slow cooker is easy but different from conventional cooking. To help you, this manual contains many helpful hints for successful slow cooking. Many slow cooker recipes books are available. Keep these materials handy whether preparing favourite recipes or trying something new. This Programmable slow cooker can operate at LOW all day or night, up to 20 hours... with an easy-to-read digital count-down timer that will turn the appliance OFF automatically. No more over-cooked slow cooked meals! NOTE: When slow cooking on HIGH setting, it is very much like a covered pot on the stove top. Foods will cook on HIGH in about half the time required for LOW cooking. Additional liquid may be required if cooking foods on HIGH. Use the recommended guidelines offered in the recipe being used to determine cooking time and heating position. Dishes can be prepared well in advance of mealtime and cooking time regulated so that food is ready to serve at a convenient time. A general rule of thumb for most slow cooker meat and vegetable combinations is:

Cooking Time	Recommended temperature setting
8-10 Hours	LOW
4-6 Hours	HIGH

**NOTE:** When serving from the slow cooker, always place a trivet or protective padding under the cooking pot before placing it on a table or counter top.

1. Prepare recipe ingredients according to instructions.
2. Place food into the stoneware pot. For best results, the slow cooker should be at least half-filled. When cooking soups or stews, allow a 2 inch space between the food and the top of the cooking pot, so ingredients can come to a simmer. DO NOT OVER FILL.

**NOTE:** When cooking a meat and vegetable combination, place the vegetables in the bottom of the stoneware pot first. Then add the meat and other ingredients.

**NOTE:** When cooking on HIGH, check cooking progress, as some soups may come to the boil. Remember that frequent lifting of the lid during cooking delays the cooking time.

**⚠ WARNING:** THE STONEWARE POT CANNOT STAND THE SHOCK OF SUDDEN TEMPERATURE CHANGES. IF THE POT IS HOT, DO NOT ADD FROZEN FOOD. BEFORE COOKING FROZEN FOOD, ADD SOME WARM LIQUID.

3. Place the lid on.
4. Plug the appliance in and press the POWER button.
5. Depending on your ingredients and recipe press the MODE button until the desired HIGH or LOW setting is selected. The LOW setting has a default time setting of 8 hrs and the HIGH setting and KEEP WARM setting have a default time setting of 4 hrs.

**NOTE:** Use the WARM function to keep cooked food warm.

6. To adjust the cooking time press the TIMER button, each press will adjust and add “0:30” (30 minutes) to the cooking time. Continue to press until the target cook time is displayed. The slow cooker can be programmed in 30 minute increments from “0:30” (30 minutes) to “20:00 “ (20 hours). Pressing the timer button at “20:00” will start the timer from “0:30”. After 2 seconds, the slow cooker will begin to heat. Press the TIMER button to add 30 minutes cooking time at any time while the slow cooker is cooking. Press the POWER button at any time to turn the slow cooker OFF.

**NOTE:** If the LOW or HIGH MODE is selected without entering a cook time the Programmable Slow Cooker will heat by default for a time of “08:00” (8 hours) in LOW setting and “04:00” (4 hours) in HIGH.

7. The time on the display will begin to count down in minutes until “0:00” minutes is shown; cook time is complete. When the cooking time expires (00:00) the WARM setting will flash for 5 seconds and then will automatically activate the warm mode for 4 hours. Press the POWER button at any time to turn the slow cooker OFF.
8. Using oven gloves, carefully remove the glass lid by grasping the lid knob and lifting away from you. Allow a few seconds for all steam to escape. Inspect and test the food is cooked and adjust seasonings as required.
9. To manually select the WARM setting, press the MODE button until WARM is illuminated. The slow cooker will WARM by default for

“04:00” (4 hours). The slow cooker will then automatically turn OFF. The display will turn blank.

10. Always unplug unit and allow to cool before cleaning.
11. Always handle cooking pot carefully. Avoid hitting pot against taps or other hard surfaces.
12. Do not touch sides of slow cooker base while food is cooking. Always use handles on the base and oven gloves to lift the cooking pot.

**NOTE:** You may notice a slight odour the first time you use the appliance. This is normal and should disappear quickly.

### **USING THE DELAY FUNCTION**

The DELAY function is really useful function and allows you to delay the start of your cooking time so that you can ensure your meal is perfectly cooked and ready when you want it.

1. Follow the normal cooking instructions.
2. Select the desired cooking time and press the DELAY button, the slow cooker will automatically default to a 30 minute delay time.
3. You can increase the delay time in 30 minute increments by pressing the timer button to a maximum of 20hrs.
4. The delay time selected will now show on the display and will count down until the cooking time commences.

### **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 as this results in major heat loss.

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. 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 suitable 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.

## **RECIPE SUGGESTIONS**

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, Beef Bourguignon 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 MAINTENANCE**

1. Turn 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:** NEVER IMMERSE THE BASE, ITS CORD OR PLUG IN WATER OR ANY OTHER LIQUID.

## 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.

## 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).

## WASTE ELECTRICAL & 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.

## 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.

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