



PUREMATE

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## USER MANUAL

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### SLOW COOKER

Model: PM 13220



#### **Read This Manual Carefully**

Thank you for purchasing the innovative PureMate PM 13220 Slow Cooker. We wish you many years of healthy and fat-free tasty food with this efficient and innovative product. Inside you will find many helpful hints on how to use and maintain your Slow Cooker properly. Just a little preventative care on your part can save you a great deal of time and money over the life of your Slow Cooker. You'll find many answers to common problems in our troubleshooting section. Review the chart of Troubleshooting Tips before calling our customer service.

#### **⚠ WARNING**

Ensure that all safety precautions are followed when using electrical appliances for the proper operation of the device. This instruction booklet describes the safety precautions to be observed during operation to prevent injuries to yourself, other persons and damage to the device. The content not only is suitable for this product but also suitable for electrical appliances in general.

#### **IMPORTANT**

**Do Not Use This Slow Cooker Until You Have Read This Entire Manual Thoroughly!**

## SAFETY PRECAUTIONS

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

- Read all the instructions carefully before using and retain this for further reference.
- Before you connect the appliance to the mains supply, make sure that the voltage indicated on the rating plate, matches the mains voltage in your home. If it does not, contact your seller and do not use the appliance.
- This appliance is not intended for use by young children and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
- This appliance can be used by children aged from 8 years and above and 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 by a person responsible for their safety. Children shall not play with the appliance. 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 less than 8 years.
- Children should be supervised to ensure that they do not play with the appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not touch hot surfaces, as it will cause burns to hands and limbs.
- Use handles or knobs. Use pot holders when removing cover or handling hot containers.
- To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children, as it is an electrical appliance that may cause electric shock when not in proper use.
- Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning.
- Do not operate any appliance with a damaged cord or plug, if the appliance malfunctions or has been damaged in any manner. If there is a problem, return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments is not recommended by the appliance manufacturer as it may cause injury.
- Do not use outdoors, as it is not designed for such use and can cause electric shock.
- Do not let the cord hang over edge of table or counter, as you may trip and fall or cause the hot contents of the slow cooker to spill and possibly cause burns and injuries.
- Do not place on or near a hot gas, electrical burner or in a heated oven as these actions could cause this appliance to melt.
- Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids to reduce the risk of burns or injury to hands and limbs.
- Lift and open the cover carefully to avoid scalding and to allow hot condensation to drip back into the unit.
- To disconnect, turn control to OFF, then remove plug from wall outlet.
- Containers are designed for use with this appliance only. They must never be used on a cook or heating element top, as it will crack and can cause burns if there are hot liquid or food inside.
- Do not set a hot container on a wet or cold surface, as it will crack. Do not use a cracked container.
- This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current).
- Do not use any other electrical outlet, as it will cause an electric shock.
- Do not use appliance other than for its intended use.
- Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot, as the pot will crack.
- To reduce the risk of electrical shock, cook only in removable container provided.

## COMPONENTS

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## SPECIFICATIONS

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Model no. PM 13220  
Voltage 220-240V~50Hz  
Power 260W  
Cooking pot capacity : 5.5 L

## OPERATING INSTRUCTIONS BEFORE THE FIRST USE

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**IMPORTANT! Ensure the ceramic pot and/or the appliance is not damaged during handling and transportation.**

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

**Caution: Never immerse the base, supply cord or plug in water or any other liquid.**

■ **Slow cooker should be operated before initial use.** After cleaning, place cooking pot inside the base. Pour 4 cups of water into the cooking pot and cover with the lid. Plug slow cooker into electrical outlet and turn to "HIGH" setting. Allow to operate approximately 30 minutes. After 30 minutes, switch OFF and unplug. Allow it to cool. Remove cooking pot, and discard water. Rinse the ceramic pot, dry thoroughly, and then place it inside the body.

## OPERATING INSTRUCTIONS

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Using a slow cooker is easy but different from conventional cooking. To help you, this manual contains many help tips for successful slow cooking. Many more slow cooker recipes books are available in libraries/bookstores and on-line websites.

The slow cooker has three heat settings: LOW, HIGH and WARM. 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.

- Prepare recipe according to instructions.
- Place food into cooking pot and cover.
- Plug slow cooker into electrical outlet and select LOW, HIGH or WARM setting. Slow cooking will commence. Power on indicator will illuminate.
- Always cook with the lid on. **IMPORTANT! Do not remove the lid often when cooking as this will prolong the cooking time.**
- Serving. Turn the slow cooker to WARM setting for a short period of time prior to serving or turn to the OFF position to unplug the appliance. **IMPORTANT! Slow cooker will operate until switched OFF. Do not overcook food. Monitor cooking and ensure to switch OFF the slow cooker when the food is cooked properly.**
- Using pot holders, remove the cover. **CAUTION: When removing cover, grasp the designed area on the lid and lift to allow steam to escape before setting cover aside. To avoid burns, always hold cover so that escaping steam flows away from hands and face.**
- Grasp cooking pot by handles and remove it from the body.
- Tableside serving. If serving directly from the cooking pot, always place a trivet or protective padding under the pot before placing it on a table or countertop. **CAUTION: The pot will be hot and can cause burns.**

### PROGRAM SETTINGS CHART

COOKING TIME	RECOMMENDED SETTING
6-8 hours	LOW
4-6 hours	HIGH

### SLOW COOKER COOKING CHART

Food	Weight	LOW/Time	HIGH / Time
Beef Brisket	2.0-2.5kg	8 hours	6 hours
Whole Chicken	2.0-3.0kg	6 hours	4 hours
Pork	1.0-1,5kg	6 hours	4 hours

## TIPS FOR SLOW COOKING

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- Less tender, cheaper cuts of meat are better candidates for slow cooking than more expensive varieties.
- Meat will not brown during the cooking process. Browning fatty meats will reduce the amount of fat and help to preserve colour while adding richer flavour. Heat a small amount of oil in a skillet and brown meats prior to putting into the cooking pot.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.
- Most recipes that call for uncooked meat and vegetables require about 6-8 hours on LOW temperature setting.
- The higher the fat content, the less liquid needed. If cooking meat with a high fat content, use thick onion slices under it so that the meat will not sit and cook in the fat. If necessary, use a slice of bread, a spoon, or a straining spoon to skim off excess fat from top of food before serving.
- Food cut into uniform pieces will cook faster and more evenly than food left whole such as roast or poultry.
- Root vegetables such as carrots, potatoes, turnips and beets require longer cooking time than many meats. Place them on the bottom of the Slow Cooker and cover with liquid. Check to see they are fork-tender when meat temperature is reached. Remove meat and continue cooking vegetables if necessary.
- Add fresh dairy products (milk, sour cream or yogurt) prior to serving.
- Evaporated milk or condensed creamed soups may be added at the starting of cooking.
- Rice, noodles and pasta are not recommended for long cooking periods.
- Cook them separately and then add to Slow Cooker in the last 30 minutes of cooking time.

## CLEANING AND MAINTENANCE

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**IMPORTANT! Before performing any cleaning and maintenance operations please ensure that the heat selector switch is in OFF position and the unit is disconnected from mains power.**

- The appliance should be cleaned after every use. After cooling the appliance, washing cooking pot and lid cover in warm, soapy water. Rinse well and dry.
- If food sticks to the surface of the cooking pot, fill the pot with warm, soapy water and allow it to sit for a few hours before cleaning. Wipe interior and exterior surfaces of the base with a soft, slightly damp cloth or sponge.  
**Caution: Never immerse the base in water. Never use abrasive cleansers or scouring pads to clean the cooking pot or base, as these can damage the surface.**
- The ceramic cooking pot may be cleaned in a dishwasher. To prevent damage, position it in rack so that it will not hit other items.
- If cooking pot becomes stained, clean with a non-abrasive cleanser or apply a paste of baking soda with a soft cloth. To remove a water spots or mineral deposits, wipe with distilled white vinegar, or pour a small amount of vinegar into pot and let it soak. After cleaning, wash pot in warm, soapy water, rinse and dry.
- Be sure all parts are clean and dry before storing. Store the appliance in its box or in a clean and dry place. Never store it while it is hot or wet. To store, place covered cooking pot inside the base and place the glass lid over the pot. Never wrap cord tightly around the appliance, keep it loosely coiled.

## WARRANTY INFORMATION

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PureMate products are subject to strict quality control before leaving the manufacturer. This allows our customers to benefit from repairs, replacement of parts and even replacements for free.

The product has 1 year warranty from the date of purchase.

The warranty shall not apply:

- To any product subjected to misuse, alteration, act of God, improper handling, improper transport, improper testing or unauthorized repair.
- To cosmetic problems or defects which result from normal wear and tear under ordinary use yet not affecting the performance or use of the product.
- If the product is disassembled or altered.
- To any packing, transportation, export / import tax or any related expenses.

Customer must present the sales invoice or receipt for 1 year warranty services.

### WHAT YOU MUST DO

1. Contact PureMate customer Service at:



**+44 121 270 9423 www.PureMate.co.uk**

for Return Authorization Number.

2. Pack the product in its original carton, and in the same manner in which you received it, or as identical as possible.
3. Include proof of purchase inside box along with the Return Authorization Number.
4. Label and ship the unit, freight pre-paid, to the address provided.

### Other Conditions

The provisions of this warranty are in lieu of any other written warranty whether express or implied, written or oral, including any warranty of merchantability or fitness for a particular purpose. The manufacturer's maximum liability shall not exceed the actual purchase price paid by you for the product. In no event shall the manufacturer be liable for special, incidental, consequential, or indirect damages. This warranty does not cover a defect that has resulted from improper or unreasonable use or maintenance, faulty assembly, accident, natural catastrophes, improper packing, or unauthorized tampering, alteration, or modification as determined solely by us. This warranty is void if the label bearing the serial number has been removed or defaced.

## DISPOSAL OF THIS DEVICE

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At the end of the product life cycle, you should not throw this machine into the normal household garbage but bring the product to a collection point for the recycling of electrical and electronic equipment.