

5 Litre Digital Slow Cooker

brushed stainless steel exterior



Bellini

BTDC50B

Important Safeguards

When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury, these basic safety precautions should always be followed:

For Your Safety

Read all instructions carefully, even if you are familiar with the appliance.

- To protect against the risk of electric shock, DO NOT IMMERSE the appliance cord set or plug in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory and 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.
- Switch off the power outlet and remove the plug before cleaning or when the appliance is not in use.
- Do not operate any appliance with a damaged cord or plug; if the appliance malfunctions; or if it is dropped or damaged in any manner.
- Do not allow the cord to hang over the edge of a table or counter, or to touch hot surfaces.
- Do not operate or place any part of this appliance on or near a hot gas or electric burner, or in a heated oven.
- The use of attachments or accessories not recommended or sold by the manufacturer can cause fire, electric shock or injury.
- Operate on a dry level surface; sinks, drainboards or uneven surfaces must be avoided.
- Do not use any appliance for anything other than its intended use. This product is intended for household use only.
- This appliance is intended to be plugged in a standard domestic power outlet only.
- Do not use outdoors.

- Do not misuse the cord. Never carry the appliance by the cord or pull it to disconnect from the power outlet. Instead, grasp the plug and pull to disconnect.
- Do not carry the appliance by the cord.
- Do not attempt to repair or disassemble the appliance. There are no user-serviceable parts.
- Do not touch the hot surfaces of this appliance. Severe burns may result from misuse.
- Avoid contact with steam from the removable ceramic bowl if the glass lid is lifted while the slow cooker is in use.
- Extreme caution is necessary when moving any appliance containing hot liquids. Wait until the appliance has been switched off before moving the cooker.

Compulsory Warning

If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

Save These Instructions

Features Of Your Slow Cooker



Getting To Know Your Slow Cooker

Congratulations on the purchase of your new Bellini Slow Cooker. Slow cooking is a wonderful way of transforming budget cuts of meat into delicious and tender meals that will fill the house with mouth-watering aromatic smells.

One of the main benefits of your slow cooker is that it can be left unattended, so whilst you are at work or at play, you can enjoy delicious meals. You can cook soups, stews, casseroles and roasts at your convenience. Slow cooking allows the flavours to blend and develop. Cooking meat on a gentle heat will break down sinewy tissue, making the toughest cuts deliciously tender.

Before First Use

Before using your slow cooker for the first time it is important that you read and follow the instructions in this use and care booklet, even if you feel you are familiar with this type of appliance.

Your attention is drawn in particular to the section dealing with IMPORTANT SAFEGUARDS. Find a safe and convenient place to keep this booklet handy for future reference.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

Carefully unpack the Slow Cooker. Remove all packaging materials and either discard or retain for future use.

Ensure that the voltage of your electricity supply is the same as that indicated on the rating label on the appliance .

Remove the ceramic bowl and glass lid and wash in warm soapy water. Dry thoroughly and replace. Wipe over the exterior of the casing with a damp sponge or cloth. Do not use abrasive cleaners.

How To Use Your Slow Cooker

Place the slow cooker on a flat bench or surface.

Prepare the food to be cooked and place inside the ceramic bowl. Place the lid on the unit.

Note: Do not overfill the slow cooker. The bowl should never be more than 3/4 full.

All frozen meat, fish, poultry or game should be completely thawed before placing in the slow cooker. Otherwise the slow cooker will not reach a safe cooking temperature and the food will be under cooked.

The temperature rise of a Slow Cooker is not fast enough to re-heat cooked food.

1. Plug the power cable into the power outlet. The green POWER light will illuminate indicating that the unit is plugged in, but that the heating elements have not turned on. The LED will illuminate and display the default time setting of 06:00 (6 hours). At the same time, the HIGH indicator will illuminate on the display, the default mode is High.
2. Set the operation mode: Press the MODE button to set the operation mode at HIGH , LOW or WARM.
3. Set the cooking time: Press the Timer button once, then press the "UP" or "DOWN" buttons to set the cooking time in 30 minute increments, after set, press the Timer button again to confirm.

Note: The cooking time is based on your recipe. The HIGH/LOW/WARM setting has a time range of 2-20 hours. The default time for HIGH or WARM setting is 6 hours. The default time for LOW is 8 hours.

4. Once you have set the operation mode and the cooking time, press the "ON/OFF" button. The unit will start operating and the cooking time on the display will start counting down. Always cook with the lid in place.
5. When the cooking time is completed, the slow cooker will automatically shift to the "WARM" setting, and the indicator for WARM will illuminate.
6. During cooking, the cooking process can be stopped by pressing the "ON/OFF" button for approximately 3 seconds. The display will shut off and only the green power light will be illuminated indicating that the unit is still plugged in.

7. When cooking has been completed, disconnect the plug from the power point.
8. Note, ceramic bowl will be hot during and after cooking, ensure oven proof gloves are used when handling the ceramic bowl or serve directly from bowl and allow the ceramic bowl to completely cool before handling.

Hints On Slow Cooking

- Cut root vegetables into as small a size as practical, preferably 5mm. Surprisingly, vegetables take longer to cook in a slow cooker. Vegetables should be placed in the hottest part of the bowl, i.e. on the bottom or against the sides of the bowl. Ensure that they are completely immersed during cooking. You may like to saute or partly boil root vegetables before adding to the slow cooker.
- Trim excess fat from meat before cooking as the slow cooking method does not allow fat to drain away.
- As a general guide, food cooked on HIGH will require 4 to 5 hours cooking and food cooked on LOW will require from 7 to 10 hours cooking.
- For recipes that require the ingredients to be 'browned' first you will need to do this in a separate pan and then add browned food to the slow cooker. This helps to lock in juices and improves the colour of cooked food.
- When adding liquid or stock to the slow cooker, use hot liquid as this will reduce the heating time.
- Resist the temptation to view the food by lifting the glass lid. This will break the condensation seal around the lip of the bowl, releasing heat, and the seal will take some time to form again. Each time you lift the lid, you add another 20 minutes (approximately) to the cooking time.
- Ensure that the food or liquid comes up to at least half way against the walls of the bowl.
- When braising meat or vegetables in liquid (for example pot roasting), ensure that liquid only just covers the food.
- Be conservative when adding strongly flavoured herbs and spices. The slow cooking process retains most flavours and makes the taste very concentrated.

- If you need to speed up the cooking process, remember that cooking the food on HIGH rather than LOW will generally halve the recommended cooking time.
- The juices from the meat and vegetables will thin the sauce during cooking, therefore start with a thicker sauce than in conventional cooking. Alternatively turn the unit to HIGH and stir in a mixture of corn flour and water 30 minutes before the cooking time is expired. Stir continuously until thickened. Take care to avoid steam burns if doing this.
- Remember that the longest cooking ingredients such as carrots, potatoes and dried beans will dictate the minimum cooking time required.

When the cooking is finished. Disconnect the plug from the power point.

The slow cooker will continue cooking until switched to OFF or turned off at the power point. If some of the food is to be eaten by a latecomer within the next few hours, set the unit it at LOW and leave the cooker on.

Once completely finished, if there is leftover food, transfer to a clean container and refrigerate. Never leave food to cool slowly in the slow cooker as the ceramic bowl retains heat for many hours.

As mentioned, cold leftover food should not be reheated in the slow cooker as the temperature rise of the slow cooker is not fast enough to reheat food safely.

Care & Cleaning

- Before cleaning, ensure that the Slow Cooker is unplugged from the power point and has cooled sufficiently for safe handling. Remove the glass lid and the ceramic bowl and wash in hot soapy water. If any food has baked onto the bottom, soak the ceramic bowl in warm water and then scrub gently with a plastic scourer or brush. Rinse and dry thoroughly.
- Do not immerse the outer body in water or any other liquid.
- Wipe the outside of the body with a damp cloth and use a dry cloth to wipe down the interior.
- Do not use abrasive cleaners.
- Do not fill the ceramic bowl with cold water if the bowl is still warm after cooking.

Recipes Ideas

Minestrone Soup

Serves 8

- 1 onion, chopped
- 1 clove garlic, crushed
- 3 rashers rindless bacon, diced
- 8 cups beef stock
- 1 carrot, peeled and diced
- 1 potato, peeled and diced
- 1 small turnip, peeled and diced
- 1 x 400g can chopped tomato pieces
- 200g dried borlotti beans, soaked overnight in water and drained
- 3 tablespoons tomato paste
- Salt and pepper, to taste

Combine Above Ingredients

- 1/4 cup white wine
 - 1/3 cup small macaroni
 - 1/2 cup green beans, sliced
 - 1/4 cup chopped fresh parsley
1. Place combined ingredients into the slow cooker. Stir until evenly mixed.
 2. Cover and cook on LOW for 7-8 hours, or HIGH for 3-4 hours.
 3. 30 minutes before serving, add wine, macaroni, peas and parsley, continue cooking until macaroni is tender.
 4. Check seasoning, serve with crusty bread, if desired.

French Onion Soup

Serves 6

- 60g butter, cubed
 - 4 brown onions, peeled and thinly sliced
 - 1 leek, washed and thinly sliced
 - 4 cups beef stock
 - 2 teaspoons sugar
 - 1/4 cup brandy
1. Melt butter in a heavy-based saucepan over medium heat. Add onion and leek. Cook for 10-15 minutes, stirring occasionally, until onions are beginning to brown.
 2. Transfer the onion mixture to the slow cooker.
 3. Add beef stock and sugar and stir to combine. Cover and cook on LOW for 6-7 hours or HIGH for 3-4 hours.
 4. Stir in the brandy and serve immediately.

Chilli Con Carne

Serves 4-6

- 1 tablespoon oil
 - 1 onion, finely diced
 - 2 cloves garlic, crushed
 - 500g minced beef
 - 2 teaspoons chilli powder
 - 1 stick celery, diced
 - 1 green capsicum, seeded and diced
 - 1 teaspoon dried oregano
 - 1 x 400g can chopped tomatoes
 - 1 x 400g can red kidney beans, drained
 - 1 tablespoon red wine vinegar
 - 2 tablespoons tomato paste
 - Salt and pepper, to taste
1. Heat oil in a medium frypan, add onion and garlic and cook until softened.
 2. Add minced beef and chilli powder to the frypan, cook over high heat for 4-5 minutes, or until meat is browned.
 3. Transfer mixture to slow cooker, stir in remaining ingredients.
 4. Cover and cook on LOW for 7-8 hours, or HIGH for 3-4 hours.

Fruity Beef Curry

Serves 4-6

- 1 tablespoon oil
 - 30g butter
 - 750g casserole steak, trimmed and cut into 1.5cm cubes
 - 2 onions, finely diced
 - 2 1/2 teaspoons curry powder
 - 1 teaspoon turmeric
 - 3 teaspoons grated root ginger
 - 3 cloves garlic, crushed
 - 1 cup beef stock
 - 1 tablespoon white wine vinegar
 - 1 apple, peeled, cored and grated
 - 1 carrot, sliced
 - 2 firm bananas, sliced
 - 500g tomatoes, skins removed and diced
 - 1/2 cup sultanas
 - Steamed rice, for serving
1. Heat the oil and butter in a large frypan over medium heat and saute the meat until lightly browned.
 2. Add the onions, curry powder, turmeric, ginger and garlic and cook for 3-5 minutes.
 3. Transfer the mixture to the slow cooker.
 4. Add the beef stock, vinegar, apple, and carrot.
 5. Cover and cook on LOW for 6-7 hours.
 6. Stir in the remaining ingredients and continue cooking for a further 1 hour.
 7. Serve immediately with steamed rice.

Spiced Braised Beef

Serves 6-8

- 1.5kg whole piece beef topside, fat trimmed
- 1 teaspoon ground cardamom
- 2 teaspoons ground ginger
- 1/2 cup cider vinegar
- 2 cups dry cider or apple juice
- 2 bay leaves
- 1 cinnamon stick
- 6 whole cloves
- 1 tablespoon black peppercorns

Combine to Form a Marinade

- 2 onions, roughly chopped
 - 1 carrot, roughly chopped
 - 1 stick celery, roughly chopped
 - 1 tablespoon softened butter
 - 1 tablespoon flour
1. Place the beef into the marinade, cover and refrigerate for 24 hours, turning occasionally. Remove the beef and reserve marinade.
 2. Place beef into the slow cooker. Pour reserved marinade over the beef. Add onions, carrot and celery.
 3. Cover and cook on LOW for 8-9 hours. Turn meat once or twice during cooking, if convenient.
 4. Remove meat and wrap in foil to keep warm. Strain the cooking liquid into a clean saucepan and bring to the boil. Discard cooked vegetables and spices.
 5. Combine softened butter with flour. Whisk small pieces of butter mixture into the cooking liquid, over medium heat, until mixture thickens slightly to form a sauce.
 6. Serve meat, thickly sliced with sauce. Accompany with roasted or steamed vegetables, if desired.

Poached Pears in Fragrant Syrup

Serves 4

- 4 medium pears, peeled
 - 1 1/2 cups Riesling
 - 1/4 cup castor sugar
 - 1 cinnamon stick
 - 4 whole cloves
 - 4cm strip lemon rind
 - 4cm strip orange rind
 - 2 teaspoons rose water
 - 1/2 teaspoon orange essence
 - Vanilla ice cream, to serve
1. Trim base of pears, if required, and place upright in slow cooker. Add remaining ingredients.
 2. Cover and cook on LOW for 4 -5 hours, or until pears are very tender. Baste occasionally while cooking.
 3. Remove pears and set aside.
 4. Strain cooking liquid and place in medium saucepan. Bring to the boil over high heat and cook until reduced by half, to form a syrup.
 6. Serve pears warm, or chilled with syrup poured over and ice-cream to serve, if desired.

Bread & Butter Custard

Serves 4

2 slices bread, buttered and cut into cubes

1/4 cup sultanas

2 cups full cream milk

2 tablespoons castor sugar

3 eggs, lightly beaten

1/2 teaspoon vanilla essence

Cream or ice cream, to serve

1. Place the bread in a buttered 15cm diameter, ovenproof dish and sprinkle over the sultanas.
2. Place the milk and sugar in a saucepan and heat gently for 2-3 minutes until just simmering.
3. Remove from the heat and gradually beat in the eggs and vanilla essence. Carefully pour egg mixture over the bread.
4. Pour 4cm warm water into the slow cooker.
5. Gently lower the dish into the slow cooker, taking care not to spill water onto the egg mixture. Ensure water comes about half way up the sides of the dish.
6. Cover and cook on HIGH for 3-4 hours, or until custard is set.
7. Serve hot or cold with cream or ice cream.

Notes

Warranty

The benefits conferred by this warranty are in addition to the consumers guarantees and other rights and remedies in respect of the product which the consumer has under the Australian Consumer law.

The original purchaser of this Bellini product is provided with the following warranty, subject to the following conditions.

This product is warranted for a period of 1 year from the date of purchase for all parts defective in workmanship or materials. Should an instance occur where the product is deemed faulty, the product will need to be returned to the retailer where it was purchased to be replaced with the same product, or a refund issued. In order to obtain an exchange or a refund, proof of purchase must be presented to the retailer.

This warranty is in addition to all other rights and remedies available under the Australia Consumer Law and other laws and shall not be taken as applying to exclude, restrict or modify such rights or remedies in any other matter whatsoever.

WARRANTY CONDITIONS

1. This warranty is only valid for appliances used according to the manufacturer's instructions.
2. This appliance must not be modified or changed in any way.
3. Connection must be to the voltage requirements as specified in the ratings label located on the product.
4. The manufacturer does not accept liability for any direct or consequential damage, loss or other expense arising from misuse or incorrect installation and operation of the appliance.

5. Warranty will only be given where proof of purchase is provided, e.g. original invoice.
6. Not designed or warranted for industrial or commercial use.

DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

RETAIN & FILE WITH YOUR RECEIPT

Your Purchase Receipt/Invoice is proof of date of purchase. You must be able to present it at the place of purchase to obtain a replacement or a refund.

GSM International Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation. Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

Purchased from: _____

Co. Name: _____

Address: _____

Date of Purchase: _____

NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this package slightly different to that shown.

Cat. No. BTDSC50B
April 2011



GSM International Ltd.

GSM International Ltd has a policy of continual improvement throughout the product range. As such the unit contained within may differ slightly from the unit illustrated on the pack.

MADE IN CHINA for GSM International Ltd.



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