

# Banquet Searing Slow Cooker

Premium Brushed Stainless Steel Exterior



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**BTSSC70**

# *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.***

- Carefully read all instructions before operating the Bellini Slow Cooker with Searing Pan for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Slow Cooker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not immerse appliance, cord or power plug in water or any other liquid.
- Always insert the connector end of the power cord into appliance inlet before inserting power plug into power outlet and switching on appliance. Ensure the appliance inlet is completely dry before inserting the connector end of the power cord.
- Do not place the Slow Cooker near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not operate the Slow Cooker on a sink drain board.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven. Position the Slow Cooker at a minimum distance of 20cm away from walls and provide adequate space above and all sides for air circulation.
- Do not touch hot surfaces. Use handles to move Slow Cooker and removable Searing Pan when hot.
- Use only the removable Searing Pan and Lid supplied. Do not use any other pan inside the stainless steel housing.
- Never plug in or switch on the Slow Cooker without having the removable Searing Pan placed inside the stainless steel housing.
- Do not place food or liquid into the stainless steel housing. Only the removable Searing Pan is designed to contain food or liquid.
- Never operate the Slow Cooker without food and liquid in the removable Searing Pan. Ensure the removable Searing Pan is at least 1/2 to 3/4 full of food and/or liquid before switching on the appliance.
- Do not use a damaged removable Searing Pan.
- Extreme caution must be used when the appliance contains hot food and liquids. Do not move the appliance during cooking.
- Do not place the removable Searing Pan when hot on any surface that may be affected by heat.
- Do not use the Searing Pan for food storage.
- Do not use the removable Searing Pan in a microwave oven.
- Do not reheat food using your Slow Cooker with Searing Pan.
- Always slow cook with the tempered glass lid on, for the recommended time.
- Avoid scalding from escaping steam when removing the tempered glass lid from the removable Searing Pan when hot by carefully lifting the Lid angled away from yourself.
- Do not allow water from the Lid to drip into the stainless steel housing, only into the removable Searing Pan.
- Do not attempt to operate the Slow Cooker by any method other than those described in this book.
- Always ensure the Slow Cooker is properly assembled before operating. Follow the instructions provided in this book.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.

- Do not place anything, other than the tempered glass lid, on top of the Slow Cooker when assembled, when in use and when stored.
- Always turn the Temperature Control Dial to the 'Off' position, switch off at the power outlet, unplug the power cord from the power outlet, remove the connector end of the power cord from the appliance and allow the appliance to cool, if appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Keep the Slow Cooker clean. Follow the cleaning instructions provided in this book.
- Unwind the power cord fully before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces, or become knotted.
- To protect against electric shock, do not immerse power cord, plug or stainless steel housing in water or any other liquid.
- 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.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power cord, power plug or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Bellini Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Bellini Service Centre.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances.

## *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 with Searing Pan



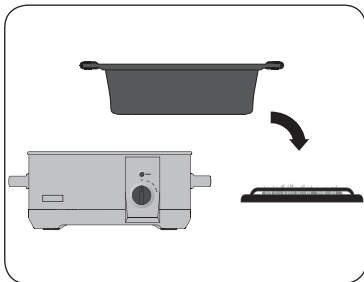
# Operating Your Slow Cooker with Searing Pan

## Before The First Use

Before first use, remove all promotional labels and packing materials. Wash the removable Searing Pan and tempered glass lid in hot, soapy water, rinse and dry thoroughly. Wipe the inside and the outside of the stainless steel housing with a soft, damp cloth, then dry thoroughly.

## How To Sear Before Slow Cooking

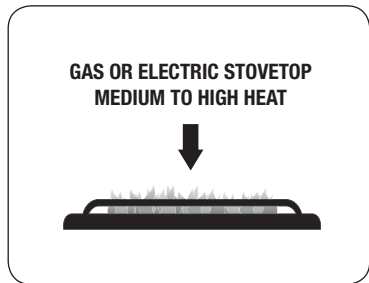
1. Remove the Searing Pan from the stainless steel Slow Cooker and place onto a large burner or hotplate on the gas, electric or ceramic stovetop.



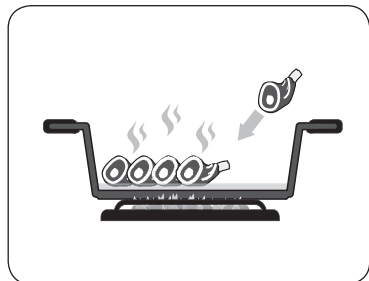
2. Coat the inside of the Searing Pan with oil or butter.



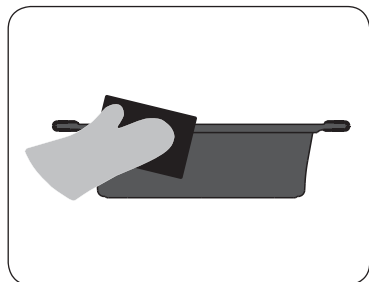
3. Heat Searing Pan on stovetop over medium to high heat.



4. Place food to be seared into Heat Searing Pan in batches.



5. When finished searing, use oven mitts and carefully place Heat Searing Pan back into stainless steel housing of Slow Cooker. Proceed to How to Slow Cook section on page 8.

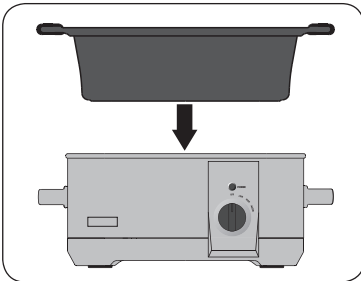


## Important

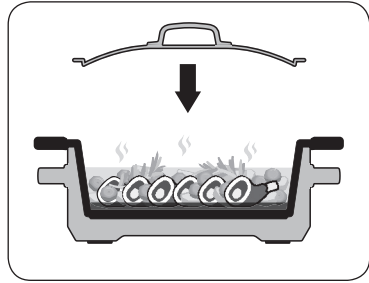
- Searing Pan is suitable for use on most electric, gas and ceramic stovetops, however it is not suitable for use on induction stovetops.
- The base of the Searing Pan may cause scratching on glass/ceramic or halogen cooktops.
- Stir food in the Searing Pan often, when cooking on the stovetop.
- Do not use metal utensils because they will scratch the non-stick coating on the Searing Pan.
- Do not heat Searing Pan when empty for prolonged periods of time as it may damage the cooking surface.
- Do not place Searing Pan in an oven that is hotter than 250°C.
- While silicone handles are rated to 250°C (it is not recommended to use for extended periods above 200°C).

## How To Slow Cook

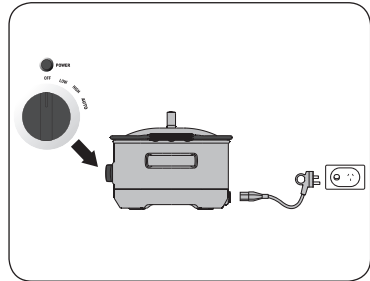
1. With the Searing Pan inserted into the stainless steel housing, add ingredients into Searing Pan, ensuring denser foods are spread evenly across the bottom of the pan and not heaped to one side.



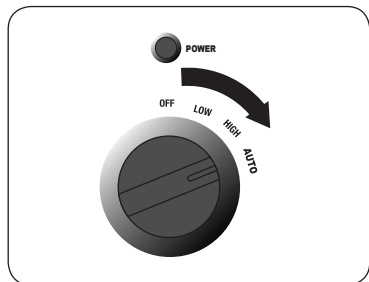
2. Place the tempered glass lid into position.



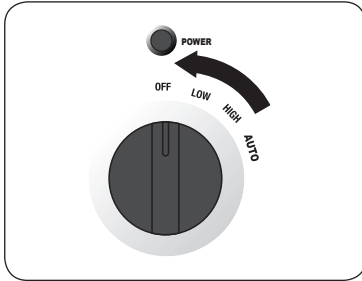
3. With the Temperature Control Dial turned to the OFF position, insert the connector end of the power cord into the appliance inlet, plug the power cord into a 230/240V power outlet and switch the power on at the power outlet.



4. Turn the temperature control dial to the desired setting.



- When cooking is complete, turn the Temperature Control Dial to the OFF position, switch off at the power outlet, remove the power plug and then the connector end from the appliance inlet.



### Important

- Always use the Slow Cooker with Searing Pan on a dry, level surface.
- Never operate the Slow Cooker without the removable Searing Pan positioned in the stainless steel housing.
- Never operate the Slow Cooker without food and liquids in the removable Searing Pan.
- Always have the tempered glass lid firmly in position on the removable Searing Pan throughout the operation of the Slow Cooker unless it is stated in a recipe to have it removed.
- Always use dry pot holders or oven mitts to remove the Searing Pan when hot.
- While providing some protection the silicone handles will become hot during use.
- Do not place the removable Searing Pan or stainless steel Lid when hot on any surface that may be affected by heat.

## A Beginner's Guide to Slow Cooking

The Bellini Slow Cooker with Searing Pan is designed specifically for flavour layering. A technique professional chefs use to enhance and deepen the taste of meals by using the same pan for browning onions, searing meats and creating casseroles, curries, soup, stock and bolognaise.

For this reason, Bellini have now developed a Slow Cooker with Searing Pan. Simply remove the Searing Pan from the Slow Cooker and use on the gas, electric or ceramic stovetop to caramelize vegetables and sear meats before placing back into the appliance and commencing the Slow Cooker function.

Following is a guide to help simplify the process of slow cooking, allowing you to obtain optimum results from your Slow Cooker with Searing Pan.

We have also included helpful hints for successful slow cooking.

### Preparing Meat and Poultry

Select the leanest cuts when purchasing meat. Trim the meat or poultry of any visible fat. If possible, purchase chicken portions without the skin. Otherwise, the slow cooking process will result in extra liquid being formed from the fat as it melts.

For casserole type recipes, cut the meat into cubes, approximately 2.5cm to 3cm. Slow cooking allows less tender cuts of meat to be used. The bones can be left on meat or poultry if liked and will help to keep meat tender during cooking.

Suitable Meat Cuts For Slow Cooking	
Beef	Beef chuck, skirt, round steak, boneless shin (Gravy) beef, bone-in-shin (Osso Bucco).
Lamb	Lamb shanks, drumsticks (frenched shanks), neck chops, boned out forequarter or shoulder.
Veal	Veal diced leg, shoulder/ forequarter chops and steaks, neck chops, knuckle (osso bucco)
Pork	Pork leg steaks, diced belly, Diced shoulder, Boneless loin chops

## Preparing Vegetables

Vegetables should be cut into even-sized pieces to ensure even cooking. Frozen vegetables must be thawed before adding to other foods cooking in the Slow Cooker with Searing Pan.

## Preparing Dried Beans and Pulses

If time permits, overnight soaking of dried beans and pulses is preferable. After soaking, drain and place in the Slow Cooker and cover with sufficient water to reach double their volume. Cook beans on the High setting for 2 to 4 hours or until tender. Pre-soaked beans and pulses will cook a little faster.

## Searing and Browning Before Slow Cooking

Searing and browning in the Searing Pan on the stovetop may take a little extra time and whilst not strictly necessary, the rewards are evident in the end result.

The Searing Pan keeps the heat stable and uniform allowing the meat to brown and form an even crust. Plus searing and browning seals in the moisture, intensifies the flavour and provides more tender results.

Once searing and browning is complete, return the Searing Pan to the stainless steel Slow Cooker housing with all the tasty caramelized ingredients inside.

## Using The Temperature Control Settings

This Slow Cooker has three settings: Low, High and Auto. Dishes can be prepared well in advance of mealtime and cooking time regulated so that food is ready to serve at a convenient time.

It is almost impossible to overcook in the Slow Cooker with Searing Pan particularly when using the Low setting. A general rule of thumb for most slow cooked meat and vegetable recipes is:

Setting Cooking Time	
LOW	6 to 10 hours
HIGH	3 to 4 hours
AUTO	4 to 6 hours

Your favourite traditional recipes can also be easily adapted to this Slow Cooker. Simply halve the amount of liquid and increase the cooking time. The following is a guide to adjusting your favourite recipes:

Traditional Cooking Time	Slow Cooker Cooking Time		
	LOW	HIGH	AUTO
35 to 60 minutes	6 to 10 hrs	3 to 4 hrs	4 to 6 hrs
1 to 3 hours	8 to 10 hrs	4 to 6 hrs	6 to 8 hrs

**NOTE: These times are approximate. Times can vary depending on ingredients and quantities in recipes.**

**NOTE: High humidity, altitude, cold tap water, ingredients and minor fluctuations may slightly affect the cooking times in the Slow Cooker with Searing Pan.**

### Low Setting

The Low setting gently simmers food for an extended period of time without overcooking or burning. No stirring is required when using this setting.

### High Setting

The High setting is used when cooking dried beans or pulses and will cook food in half the time required for the Low setting. Some foods may boil when cooked on the High setting, so it may be necessary to add extra liquid. This will depend on the recipe and the amount of time in which it is cooked. Occasional stirring of stews and casseroles will improve flavour distribution.

The High setting in this Slow Cooker with Searing Pan cooks considerably faster than the Auto or Low settings and can be used if time is a constraint. Simply place your favourite meal on High for 3 to 4 hours and you will have a slow cooked meal in a fraction of the time.

### Auto Setting

The Auto setting will begin cooking on High and then will shift to Low after approximately 2 hours of cooking time for added ease and simplicity.



## Roasting In The Slow Cooker

Roasting meats in the Slow Cooker with Searing Pan creates tender, flavoursome results. The long, slow, covered cooking process breaks down and softens the connective and muscle tissue within the meat, making it easier to slice. Cheaper cuts of meat can be used to provide perfect results cooked by this method.

Meat will not brown during the Slow Cooking process, so for browner results sear in the Searing Pan on the stovetop first before placing back into the appliance for cooking.

The addition of liquid is not required for roasting. Elevate the meat to be cooked on the provided stainless steel rack. This will assist in keeping the surface of the meat dry and free from any fat released throughout the cooking process.

Suitable Meat Cuts For Roasting	
Beef	Beef Blade, Rump, Rib Roast, Sirloin, Fresh Silverside, Topside.
Lamb	Lamb Leg, Mid Loin, Rack, Crown Roast, Shank, Shoulder, Mini Roasts.
Veal	Veal Leg, Loin, Rack, Shoulder/ Forequarter.
Pork	Pork Loin, Neck, Leg, Racks (remove skin & fat).

## Pot Roasting In The Slow Cooker

The addition of liquid is required for pot roasting. Place sufficient liquid into the removable Searing Pan to cover up to a third of the meat. Meat will not brown during the pot roasting process, so for browner results sear in the Searing Pan on the stovetop first before placing back into the appliance for pot roasting.

Suitable Meat Cuts For Pot Roasting	
Beef	Topside, Blade, Silverside Roasts, Rolled Brisket.
Lamb	Forequarter, Shank, Shoulder.
Veal	Shoulder/Forequarter.
Pork	Loin, Neck.

## Using The Searing Pan and Tempered glass lid As Stand Alone Cookware

This Slow Cooker is equipped with a diecast removable Searing non-stick pan and a tempered glass lid to withstand temperature extremes. It can be used for browning and searing on a gas, electric or ceramic stovetop or as a traditional roasting pan for use in the oven.

The removable Searing Pan and Lid is safe for use on stovetops and in conventional ovens up to 250°C.

With proper use and maintenance, these products will give many years of service and help to make this Slow Cooker a convenient, reliable and versatile meal maker.

## Hint and Tips

- Trim all visible fat from meat or poultry.
- If a recipe calls for browning the meat, it may be browned in the Searing Pan on the gas, electric or ceramic stovetop.
- Meat and poultry require at least 6 to 7 hours of cooking on Low setting or 3 to 4 hours on High setting.
- Ensure that the food or liquid to be cooked fills 1/2 to 3/4 of the Searing Pan.
- If after cooking the liquid quantity is excessive, remove the Lid and operate the Slow Cooker with Searing Pan on the High setting for 30 to 45 minutes or until the liquid reduces by the desired amount. Alternatively, the liquid can be thickened by adding a mixture of cornflour and water and cooking on High setting without the Lid until sauce has thickened.

## DO'S

- Always thaw frozen meat and poultry before cooking.
- Use dry oven mitts when lifting the stainless steel Lid or removable Searing Pan after searing or slow cooking.
- Place the Searing Pan onto a heat proof mat if serving from the Searing Pan at the table.
- To keep foods warm for serving, turn control to the Low setting until ready to serve.

## **DONT'S**

- Do not operate the Slow Cooker without the Searing Pan in position.
- Do not cook with frozen meats or poultry.
- Do not remove the tempered glass lid from the Slow Cooker unnecessarily as this will result in major heat loss.
- Stirring is not necessary when Slow Cooking. However, if cooking on the High setting, stirring occasionally will help to distribute flavours throughout the recipe.
- Do not use High setting if you intend on being away from home for more than 3 hours.

## **NEVER**

- Place water or other liquids into the stainless steel housing of the Slow Cooker with Searing Pan.
- Immerse the base, cord, or plug of the Slow Cooker with Searing Pan in water or any other liquid.
- Touch hot surfaces with bare hands.
- Deep fry in the Searing Pan.

## *Care and Cleaning*

- Before cleaning the Slow Cooker with Searing Pan switch the Temperature Control Dial to OFF, switch off at the power outlet, unplug from the power outlet and remove the connector end of the power cord from the appliance inlet.
- Remove Searing Pan and allow to cool completely.
- To remove stubborn, cooked-on foods in the removable Searing Pan, soften by filling 3/4 with water, bring to a slow boil on medium heat on the stove top, add detergent and simmer for 15 minutes. Remove by lightly scrubbing with a soft nylon kitchen brush.
- The removable Searing Pan and stainless steel lid can be washed in the dishwasher. However, to maintain the non-stick coating, it is recommended to wash Searing Pan in hot, soapy water using a mild household detergent. Rinse and dry thoroughly.
- Do not use abrasive cleaners, steel wool, or scouring pads as these can damage the surfaces and non-stick coating.
- To prevent damage to the appliance, do not use alkaline cleaning agents, use a soft cloth and a mild detergent.
- The brushed stainless steel housing can be wiped over with a soft, damp cloth and then dried thoroughly.

*Note*

# Warranty

The benefits conferred by this warranty are in addition to all implied warranties, other rights and remedies in respect of the product which the consumer has under the Trade Practices Act and similar State and Territory Laws.

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 product of equivalent value and type free of charge, 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 Trades Practices Act 1974 and other relevant State and Territory 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. BTSSC70  
October 2010

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Gerard Sourcing & Manufacturing

## 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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