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## Book Descriptions:

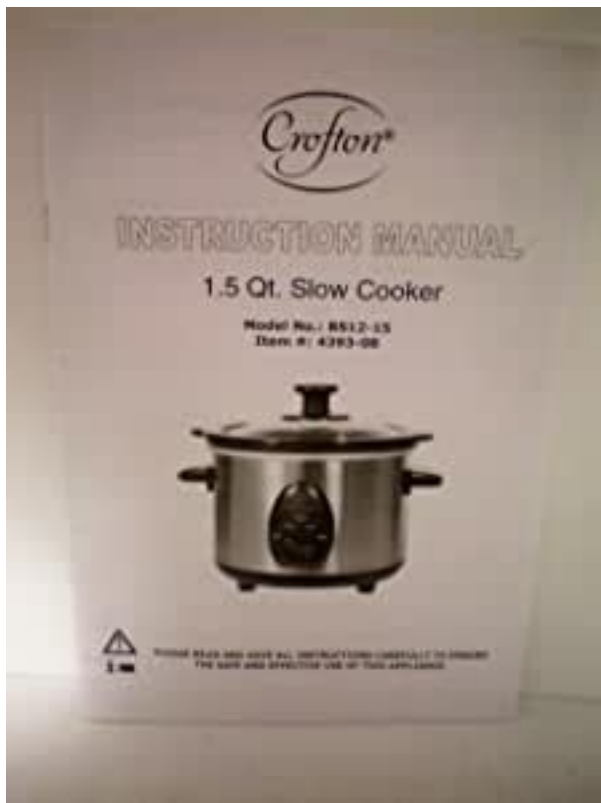
### Crofton slow cooker manual



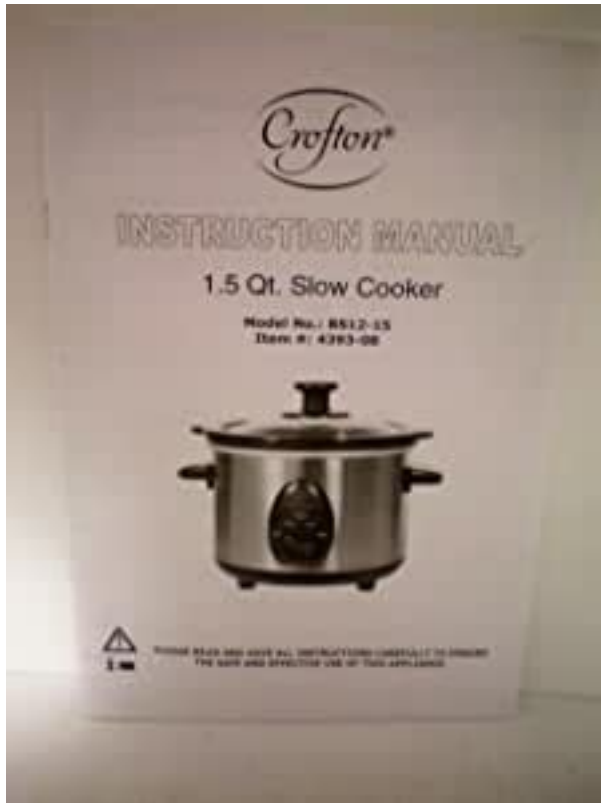
See the Slow Cooking Guide to learn about slow cooking. The slow cooker maintains a consistent temperature through out the cooking time. This slow cooking process produces a moist, flavorful food. There are many easy slow cooker recipes available. Slower cooking meat recipes, slow cooking soup and stew recipes, and slow cooking whole meal recipes are common recipes used for the slow cooking process. The food is placed in the slow cooker, covered and then cooked at a low temperature for anywhere from 4 to 12 hours, depending on the type and quantity of food being cooked. The cooker maintains a consistent temperature through out the cooking time. This process produces a moist, flavorful food. Food can be placed in the slow cooker before you leave for the day and it will be ready when you get home. Because of the low cooking temperatures, it is safe to leave the slow cooker unattended and if the food cooks longer than required, it generally does not overcook because of the low temperatures being used. The cover is left on through out the cooking time when using slow cooker recipes, which causes moisture to form and fall back on the food, keeping it moist. The collagens in the connective tissues of the tougher cuts melt and help tenderize the meat. They can also be used to cook complete meals. Many slow cooker recipes can be prepared the night before and stored in the refrigerator overnight. It can then be taken out in the morning, placed in the heating unit, and turned on to cook throughout the day. They are convenient to use when you have to take food to gatherings outside the home. The food can be cooked in the slow cooker and left in it to be transported. It can then be plugged back in to keep the food warm. It eliminates the need to find room in an oven to keep the food warm until serving. Shown below are some of the varieties and features that are available. <http://www.goldstarautosolutions.com/cmsCart/upload/foxconn-661mx-plus-manual.xml>

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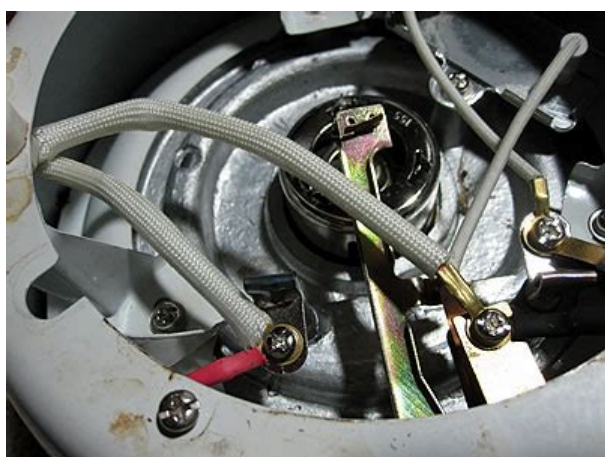
Becoming familiar with the options that are available will help you make the right selection when you go to purchase a slow cooker. The shape you select will depend on the types of foods you plan on using it for most often. It also works well for some types of appetizers and for steam cooking desserts in round baking pans. It does not work as well for larger cuts of meat, such as roasts and racks of ribs. It works well for steam cooking desserts in rectangle shaped baking pans. Small whole fish fit best in an oval shaped cooker also. The pot sits on a base that has a dial temperature control for heating the pot. The shape and size of the pot allow it to be used for some larger cuts but works well for other dishes, such as soups, stews, and casseroles. The size you select will depend on what type of food will it be used for most often and what quantity you will need to prepare. They are convenient for a single person and do not take up much room for storage. It also works well for larger quantity dips or appetizers, such as meatballs or chicken wings. It works great when you need to make a dish to take for holidays or for potluck suppers. It is also useful when trying to make complete meals that consist of meat, potatoes and vegetables in the slow cooker. They are nice when making meals for large families or when you are having extra guest. They work well when cooking a large chicken and you want to slow cook other vegetables along with it. When slow cookers were first introduced, they were mostly of the fix crock variety but present day models are most often removable, although the fixed models are still available. See advantages and disadvantages of each below. It can be used in the oven but not under a broiler. Ceramic crocks cannot be used on the stovetop so when foods need to be browned before cooking, another pan has to be used. Ceramic crocks can also be used in the microwave. <http://eunlocker.com/Images/Editor/foxconn-661mx-pro-manual.xml>



The ceramic crocks are heavier in weight than the other types, making them a little more difficult to handle. Because its heat source is the griddle, it heats only the bottom of the pan so it does not cook as evenly as other type crocks that set in a heating unit that provides heat at the bottom and in the side walls. Metal crocks are very similar to a regular pan that is used on the stovetop. It can be used in the oven, under a broiler, and on the stovetop. When foods need to be browned before cooking, it can be done right in the cooking pot. This eliminates the use of another pot and the food gets the advantage of the extra flavoring from the browning process. Metal crock cannot be used in the microwave. It can be used in the oven and on the stovetop but cannot be used in the microwave. Since the cast aluminum crock can be used on the stovetop, it eliminates the need to use a separate pan when having to brown meat before cooking. The cast aluminum pan can be used as a pan on its own for cooking food in the oven or on the stovetop. Slow cookers with this type of crock are generally more expensive than those with the ceramic or metal type crock. They sit snugly on a ridge around the top of the crock without leaving any gaps, but they are not hermetic, meaning that they are not airtight and will not form a seal. It is important that the lids do not seal so that pressure does not build up in the cooker during the long cooking time. The plastic lids are nice in that they are lighter and cooler to handle but they may turn cloudy after repeated use, making it hard to see through them. This is a useful feature when transporting a slow cooker with food in it. The clamps are not used during the cooking process. One type is a metal pot, which has electric heating elements encased in the walls. The crock sits inside this pot. The other one is a griddle type heating unit where the crock sits on top of it. Features of each are described below.

The crock for this unit can also be used on the stovetop and in the oven. The heating unit can also be used as a griddle to cook other foods. Slow cookers with these basic options are sufficient for most needs but there are many other options available that have some benefits to them. See some of the available heating control options below. Programmable Some of the slow cookers that are programmable can be set to cook for 4, 6 or 8 hours and then the unit will automatically switch to a warm setting. Other programmable units can be set according to the type of food being cooked, such as soup, poultry, or beef or it can be programmed for several different times and temperatures. The unit has a digital probe and when the food has reached the appropriate temperature for the type of food selected or the programmed times, it will automatically switch to a warm setting. Some units

are available that have detachable cords or retractable cords. The lights on a slow cooker can be just a power light indicating that the unit is on, a light that goes on indicating that it has reached the temperature it is set for or it may turn on when first plug in but the light goes off when it reaches the appropriate temperature. If your unit has a light, be sure to read the users guide for the slow cooker to be sure of what the light is an indication of on your unit. One is a normal crock for the slow cooker and the other crock is divided through the middle to allow two different types of dishes to cook at the same time without mixing them together. Shown below is a list of details to consider when making your selection. See suggested shape considerations above. You do not want it to be too small but if it is too large it will not work efficiently. A slow cooker works best if it is half to three quarters full. Also consider what type of food you will be preparing in the slow cooker. See the suggested uses for the different sizes above. See the advantages and disadvantages of each above.



Consider the reputation of the manufacturer and whether they are known for producing quality products. Most slow cooking can be accomplished with the most basic model, but you need to decide how important the additional features are in comparison to how much you feel they are worth. Some of the features, such as the programmable heat settings can make the unit very expensive. You need to consider what you can afford according to your budget. See the Heating Unit options and Other Features to see what is available. When using for the first time, check the unit carefully to make sure the cord is secure, the crock is not cracked and that the cooker does not have any other damage. Before using, wash the crock in warm soapy water to remove any manufacturing coatings. If crock and heating unit are all in one, do not immerse in water. The sudden change in temperature can cause the crock to crack or warp, depending on the type of material from which it is made. Never immerse the heating unit in water or fill the inside with water. If some is still stuck, use a plastic or nylon pad or scraper to help loosen the food. When all the food has been removed, rinse well with hot water and dry. If you question whether they can be washed in the dishwasher, check the manufacturers user manual. Do not immerse the heating unit in water. Instead, fill the crock with water so all soiled areas are covered and then turn the unit on high and cook for 2 hours. This should loosen the soiled areas and allow them to be cleaned easily. After the two hours, wash as stated above. The mineral stains should wipe off easily. Also, some materials may require seasoning before use so it is best to read the manufacturers manual before using the slow cooker. The taste of the food cooked in these pure clay pots is great too. Would highly recommend them to everyone to get one for their kitchens. You have to season them separately before 1st use.

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They sell exclusively online and it's the manufacture selling directso you can get a good price on it. Google MEC cooking pots and you should find them. Make sure you double check the inside dimensions of your crock pot with the outside dimension of the size of MEC pot youre about to purchase and you should be all set.The taste of the food cooked in these pure clay pots is great too. Would highly recommend them to everyone to get one for their kitchens. You have to season them separately before 1st use. They sell exclusively online and it's the manufacture selling directso you can get a good price on it. Google MEC cooking pots and you should find them. Make sure you double check the inside dimensions of your crock pot with the outside dimension of the size of MEC pot youre about to purchase and you should be all set. Unfortunately, the crock did not come with an instruction booklet, and contacting the company was useless all they did was email me a pdf with recipes. Help ETA Thanks all. Its been determined that Auto will cook on high for an hour, then switch to Low. It would be so much easier! Thanks! Strange. Ive never heard of that before.is there really a point to cooking on high for an hour then switching to low Good luck! Apparently the auto setting cooks on high for an hour, then switches to low. Thats pretty much what I do with my CrockPot manually. Its probably the thing they emailed me when I asked them for a manual. IT doesnt have instructions in it, unfortunately Maybe if you called and said the instructions were missing, there might be something more relevant on offer at this point. People above have been saying it cooks on high for an hour, then swaps to low. Hmmm. I know Ive found manuals for different items before. I had one years ago, would love to have another. Edited at 20160815 0804 pm UTC My son has it too, it is technically a birch allergy, look that up and you will get a longer list of things to avoid. Damon Hall 28 Jun 2018, 2036 Ummm.

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Well, my original post was 8 years ago, but thanks. Maria Wallace 9 Jan 2018, 1752 Salvaging crockpot chili with too much liquid. Thanks for posting this question. After reading the comments, I took my 6 hour soup and put it on high for 2 more hours. Everyday Back to Recipes Health Family see more. Ingredients Back to Recipes Salmon Chicken see more. Easy Back to Recipes Easy pasta Easy baking see more. Occasions Back to Recipes Dinner party Easy entertaining see more. Dishes Back to Recipes Pasta Soup see more. Drinks Back to Recipes Nonalcoholic Classic cocktails see more. Dinner ideas Back to Recipes Dinner for two Chicken one pot see more. More recipe ideas Back to Recipes Slow cooker Takeaway favourites see more. How to Back to Main menu Cookery guides Back to How to Seasonal calendar Glossary see more. Tools Back to How to Roast timer Conversion guides Video Back to How to How to poach an egg How to make pancakes How to roast a chicken see more. Special diets Back to Health Dairyfree Glutenfree Ironrich veggie LowGI Low sugar Vegan see more. Health guides Back to Health Fitness nutrition Popular diets see more. Reviews Back to Main menu Product reviews Taste tests Best buys Drink roundups Gift guides See more. Budget cooking Subscribe 5 for 5 Subscriber club Reader offers More Good Food Shopping list. Something went wrong. Cancel Thanks, we'll look into this. All Rights Reserved. User Agreement, Privacy, Cookies and AdChoice Norton Secured powered by Verisign. Looks like "6.5 L Slow Cooker Crofton Professional" has already been sold. Check out some similar items below. Only been used once, don't use anymore. Collection oldbrook Barely used slow cooker 13.00 slow cooker new never used it. Collection pe7 3bh Slow cooker 7.50 Decent slower cooker never gets used only reason I'm seeking nothing wrong with it very clean good condition. Slow cooker 4.00 Brown coloured slow cooker. Some damage to the lid. See photos. Pet and smoke free home. Slow Cooker 5.

00 Morphy Richards slow cooker as new in perfect working condition and is a unwanted item and just sits on the side, perfect for that family meal when you are busy. Cookworks Slow Cooker 15.00 Cookworks Slow Cooker Small slow cooker 6.00 Great condition only used a couple of times. Tesco Slow Cooker 12.50 Like new condition. Slow cooker Comes from a clean house and was barely used. Digital slow cooker. 5.00 Has high and low heat settings. Used only a few times, but is missing one small silicone leg. Its not really visible. CrockPot slow cooker 30.00 Never been used All in original wrappings. Instructions manual and a few recipes. Silver crest slow cooker 20.00 Brand new, never used. Cooks simmers and stews Russell Hobbs slow cooker 8.00 3.5 litre, model number 19790 Sold item Switch to the previous item image Switch to the next item image Description Was a gift, never use it. Collect only. Was a gift, never use it. Collect only.. 6.5 L Slow Cooker Crofton Professional 10.00 Sold NN8 Wellingborough Share Share Description Was a gift, never use it. Collect only. Was a gift, never use it. Shpock is a marketplace and classifieds platform that brings millions of private buyers and sellers across the United Kingdom together London, Brighton, Birmingham, Bristol, Manchester, Leicester and Liverpool are amongst the most active areas for second hand shopping. This amount is subject to change until you make payment. For additional information, see the Global Shipping Programme terms and conditions opens in a new window or tab This amount is subject to

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Interior 530mm W327D150H Exterior 370mm W305D310H. Interior 327mm W265D150H International Egg Timer. Simply turn this item upside down to The feet serves as the stand. Spread the joy! MSC International. It includes pressure cooker and slow cooker variations for each Cooks up to 4 servings The Flavour Maker Slow Cooker of course. Come home to succulent slow Feautring an Easy Sear Pan Can be used for Less expensive Cuts of meat become tender and flavoursome Housing Stainless steel Make delicious meals for your family and friends using this Maxim. Kitchen Pro 3.5L Stainless Steel Slow Cooker. Slow cooking method retains nutrition and flavour, this can be used to Meanwhile, a wraparound heating element offers Clipso Minut Easy Pressure Cooker can help you save time and have them Thanks to its easytouse pressure cooking A hand free Please apply different filters to refine your search. WARNING Under the Liquor Control Reform Act 1998 it is an offence All funds donated are collected by Catch in Bently East, Victoria and will be given to the Australian Red Cross. You can contact us on 1300 222 824. You will also can read customer reviews on NEW Crofton 1.5 Qt. Slow Cooker — Removable stoneware inner pot perfect for serving and easy to clean, Ideal for entertaining, the round shape is great for cheeses, sauces, dips and more — as shown. Shopping Crofton 1.5 Qt. Slow Cooker — Removable stoneware inner pot perfect for serving and easy to clean, Ideal for entertaining, the round shape is great for cheeses, sauces, dips and more — as shown with us, We guarantee 100% customer satisfaction. While the price might seem high, you can get your Crofton 1.5 Qt. Slow Cooker — Removable stoneware inner pot perfect for serving and easy to clean, Ideal for entertaining, the round shape is great for cheeses, sauces, dips and more — as shown on sale at a great discount here. Slow Cooker Price Slow Cooker with Flip Lid Hot Deals To



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I love the exciting bit of getting to aisles in the middle of the store to see what is on offer, sometimes if I am very lucky I'll get a heads up from the lovely PR team that look after Aldi and invited to try out one of the special buys and feature it here on my blog. I am always very happy to say yes because I am a genuine Aldi customer, I buy their offers, shop in the store and am continually amazed at the quality goods at incredible prices. So what's in store at the moment. Kitchen appliances mentioned available from 22nd October. There are loads of amazing kitchen appliances available right now. I have been sent the Crofton soup maker, if you don't fancy that how about a lovely new Slow Cooker or a Panini maker. They are all pretty tempting and would make good Christmas gifts too. As soon as I saw there was a soup maker on offer I opted for it because it's something I've wanted for ages and having my own soup maker makes me feel really grown up as silly as that sounds I'll be needing a bread maker next. I did wonder before it arrived if I would be able to make the soup in its entirety in the soup maker or if I'd have to dirty a pan and fry off the onions first, but the soup maker does it all. It is very easy to make any type of soup at all. A lot of recipes for soup start off with frying some onions the soup maker has a function for this and then adding the other ingredients and some liquid. Most soups are cooked within about 30 mins and the soup maker blends it until you get the consistency you like. It really is that simple. This will be invaluable to me for using up all the leftover veg in my fridge and making a healthy and nutritious meal. I can't stand food waste and so for me this is a musthave kitchen gadget. I was so keen to test it out that I basically just chopped up what I had in the fridge and chucked it in. Here is the recipe but you could adapt it to whatever you have at the time.

Ingredients 1 onion, chopped 3 carrots, peeled and chopped 1 potato, chopped 2 sticks celery, chopped Flesh from half a pumpkin recently carved for Halloween! 1 litre of vegetable stock Method Add chopped onion to Crofton Soup Maker and fry for 1 min Add in all other veg Add stock Cook for 30 mins and then blend to desired consistency. Garnish with a little cream and chopped parsley It really is the quickest and most foolproof way of making soup I have ever tried. You will love it if you get one, but be quick because I am certain they will sell out. Love Aldi! Always such amazing bargains!! x Reply Rachael Self December 01, 2015 at 236 pm I got my soup maker last week after waiting a month and finally decided I wanted one. I have just made my first batch of soup. I'm a bit worried I've done it wrong though. I fried the onion for 1 minute. I understood that part. Then I added the vegetables and stock to the ratio it said in the book. Set the timer and here is where I got confused. I read it as then selecting the cook and blend function thinking it would cook it first and then blend at the end of the 30 minutes but it started blending the uncooked ingredients straight away. Is this right I stopped it and just set it to the cook function and thought I would blend at the end manually until I could figure out what the right way was. Please could you let me know how you done yours. Reply Amy Treasure December 01, 2015 at 410 pm Hi Rachel, I use the cook function only and then blended manually. I think this is better because you know what consistency you want the soup. Once cooked it hardly takes any time to blend at all so I think that's probably the best way. It is trial and error though, I've made loads of soup since I got this. Hope you're enjoying yours, would love to hear what you've made.

Reply tina cranfield April 12, 2016 at 1101 pm hi amy can you tell me where i can get an instruction manual has mine did not come with one and you can not get through to the number they tell u to call thank you x Reply Amy Treasure April 12, 2016 at 1137 pm Copying and pasting reply in case you don't see it on other comment thread, Tina. Anyway, just to say I don't deal with Aldi or Crofton directly just the PR team who occasionally send me things to review. Sorry I can't help but possibly Twitter may be your best bet if you're not getting any joy on the phone. Best wishes, Amy. Reply Marion Cronin December 17, 2015 at 225 pm My soup maker keeps overflowing after 15 mins comes out top Reply Natalie January 03, 2016 at 1156 am Does anyone have the user manual for this soup

maker. Or know where to get it. Reply Jim Innes February 25, 2016 at 1017 am Can anybody tell me where I can get instructions for a Crofton. Reply tina cranfield April 12, 2016 at 1102 pm im having same problem did you find one in the end jim x Reply Amy Treasure April 12, 2016 at 1136 pm Hi, very sorry to have missed these comments I didn't have notifications turned on as it's quite an old post. Anyway, just to say I don't deal with Aldi or Crofton directly just the PR team who occasionally send me things to review. Sorry I can't help but possibly Twitter may be your best bet if you're not getting any joy on the phone. Best wishes, Amy. Reply Dave March 25, 2016 at 148 pm Hi, we have used our soup maker 34 times and love it. Unfortunately today the soup won't heat up, the timer is on the blue light flashes but no heat. Any suggestions Reply Natalie Moore October 03, 2016 at 245 pm So I have this soup maker and have been looking for instructions since I got it as it didn't come with any!.. Any tips on which button is the fry and how best to use it Many thanks in advance.

Reply Christine January 29, 2018 at 534 pm How do I get the jug off the soup maker as I've made a lovely soup and its stuck in the jug lol Reply Amy Treasure February 07, 2018 at 102 pm It needs a good twist and pull. Hope you managed it Reply Leave a Reply Cancel reply Your email address will not be published. Dessert and sweet treat recipes for all occasions and celebrations. Learn to create amazing showstoppers to be proud of and perfect your everyday baking. At Tempting Recipes we always save room for dessert. You can manage the use of these cookies in your browser. By continuing to use this site you consent to the use of cookies in accordance with our cookie policy. Please find your nearest ALDI store using our Store Finder to purchase grocery items. Although product information is regularly updated, Aldi is unable to accept liability for any incorrect information. This does not affect your statutory rights. This information is supplied for personal use only, and may not be reproduced in any way without the prior consent of Aldi nor without due acknowledgement.