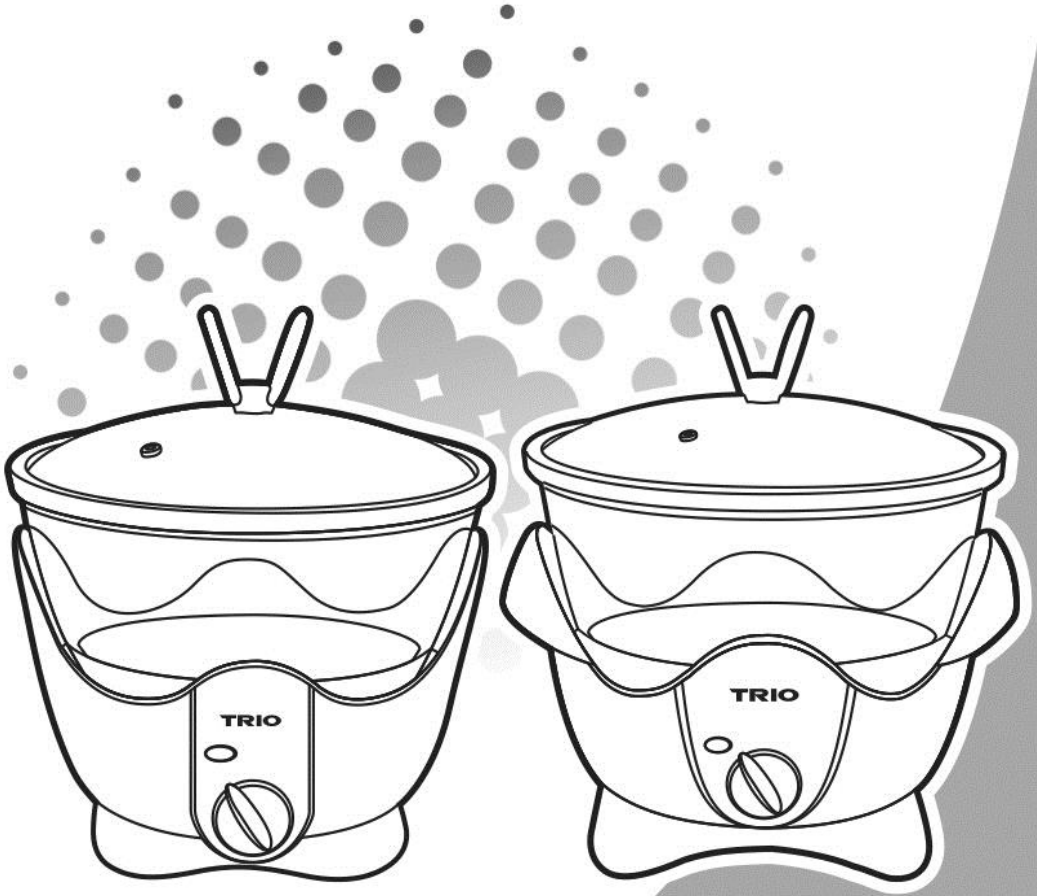
TRIO *Cuisine*

SLOW COOKER

NOURISH SIMMER



TSC-350 **TSC-500**

USER MANUAL

General Safety Precautions

1. Do not touch hot surfaces.

2. To protect against electrical shock, do not immerse cord, plug, or the slow cooker base-heating unit in water or other liquid.

3. Close supervision is necessary when the slow cooker is used by or near children.

4. Unplug from the main socket when not in use. Allow the slow cooker to cool off before removing the pot for cleaning.

5. Do not operate the slow cooker with a damaged cord/plug or when it has malfunctioned. Return the faulty slow cooker to the manufacturer for repair.

6. Do not use accessories that are not recommended by the manufacturer, as they may cause hazards.

7. Do not use the slow cooker outdoors.

8. Do not allow the cord to overhang the table edges or be in contact with hot surfaces.

9. Do not place the slow cooker on or near hot gas/electric burners, or into an oven.

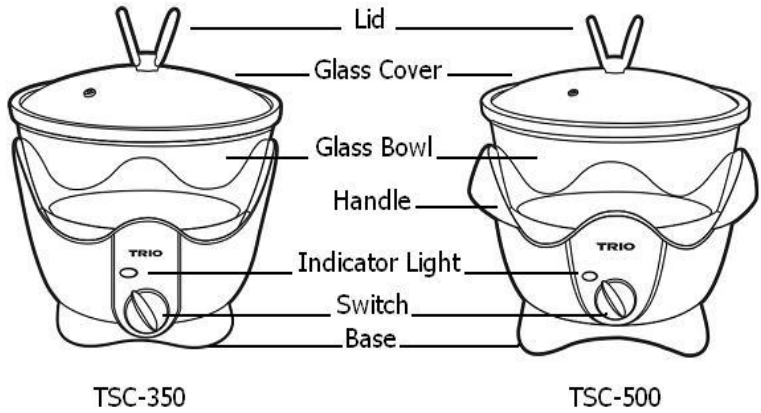
10. Do not use the slow cooker other than for the intended use.

11. To disconnect, turn the switch knob to “OFF”, then unplug from the main socket.

Specifications

Model No	TSC-350	TSC-500
Voltage	220-240V~	220-240V~
Frequency	50Hz	50Hz
Power	300W	300W
Capacity	3.5L	5.0L

Parts Identification



How to Use

1. Put the food into the glass bowl, together with proper amount of water.

2. Please choose a suitable cooking temperature according to your time and food type the temperature selector

3. There are two temperature settings. “LOW” is recommended for slow “all-day” cooking. 1 hour of “HIGH” equals to about 2 – 2½ hours of “LOW”.

4. To cook frozen meats, you must add at least 1 cup of warm liquid into the pot. It helps to cushion the sudden temperature change. Recipes containing frozen meats require 4 – 6 hours on “LOW” or 2 hours on “HIGH” temperature setting.

5. Glass bowl can be kept in refrigerator or heat up in microwave oven.

6. Most uncooked meats will require at least 8 hours on “LOW” temperature setting.

Slow Cooking Time Guide

IF RECIPE SAYS:	COOK ON LOW;	COOK ON HIGH;
15 to 30 minutes	4 to 6 hours	1½ to 2 hours
35 to 45 minutes	6 to 10 hours	3 hours
50 minutes to 3 hours	8 to 18 hours	4 to 6 hours

Care and Cleaning

- Unplug the slow cooker and allow cooling. Do not immerse the slow cooker base-heating unit in water or other liquid.
- Wash the glass bowl and lid with hot soapy water or in a dishwasher. Rinse and dry thoroughly.
- Wipe the exterior of the slow cooker base-heating unit with a damp cloth.
- Use a dry cloth for cleaning the slow cooker interior base-heating unit.
- Do not use abrasive cleaners.

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