



# Slow Cooker

Model No: JEA34R



Please read this instruction manual carefully before use and save for later reference.

Version: 003



**UNPACK YOUR SLOW COOKER CAREFULLY AND REMOVE PACKING PIECES, LABELS AND STICKERS BEFORE USE.**

## Features

Congratulations on choosing the Judge Slow Cooker which offers convenient and economical cooking solutions to people with a busy lifestyle.

This attractive cooker will fit neatly into any kitchen. Constructed from high quality electrical components with excellent safety protection and an easy-to-clean ceramic inner pot, the Judge Slow Cooker is the ideal choice.

The slow cooking process helps keep nutrients and flavours locked-in, creating a wholesome, tasty meal with easy preparation - and cleaning after cooking. The cooker has a glass lid, so that you can monitor the cooking process.

Included in these instructions are a few traditional recipes to get you started.

## Identifying the parts

(with *Part Numbers* for customer replaceable items)

- |  |                              |
|--|------------------------------|
| 1. Aluminium Liner                         | 6. Control Switch (JEA34RCS) |
| 2. Glass Lid (JEA34RGL) and Knob (JEA34RK) | 7. Off Setting               |
| 3. Handles                                 | 8. Low Setting               |
| 4. Ceramic Pot (JEA34RCP)                  | 9. High Setting              |
| 5. Cooker Body                             | 10. Keep Warm Setting        |
|  | 11. Mains Lead and Plug      |



## Before First Use

1. Remove labels and stickers, and wash the Ceramic Pot (4) and Lid (2) in warm, soapy water, rinse and dry thoroughly.
2. Ensure the Control Switch (6) is set to OFF (7), then connect the Mains Lead plug (11) to the power supply. Turn the Control Switch (6) to HIGH (9). Leave for 5 minutes, then turn the Control Switch (6) to OFF (7); leave to cool.

## Operating Instructions

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1. Place food into the Ceramic Pot ④ and add water as required (do not fill the Ceramic Pot ④ to more than 80% of its capacity, which is 2cm from the top edge). Place the Ceramic Pot ④ into the Aluminium Liner ① and place the Lid ② on top of the Ceramic Pot ④.
2. To operate the cooker, turn the Control Switch ⑥ to the desired setting.

The **LOW** ⑧ setting is suitable for food that takes longer to cook (e.g. joints of meat) and will give a fuller/tastier flavour. It will take approx. 4½ hours to get to 80°C.

The **HIGH** ⑨ setting offers the shortest cooking time - cooking takes approximately 4 hours. This can be reduced by adding more liquid when assembling the ingredients in the Ceramic Pot ④. It will take approx. 2 hours to get to 80°C.

The **KEEP WARM** ⑩ setting allows the food to be kept warm (at approx. 60°C) once it is fully cooked and is not suitable for cooking food. Ensure that the food is fully cooked first.

3. When cooking or keeping warm is completed, turn the Control Switch ⑥ to the OFF ⑦ position, switch off at the socket and unplug from the mains supply point.
4. The Ceramic Pot ④ can be lifted out of the Cooker Body ⑤ and placed on the table. You should wear oven gloves and use a protective mat as the ceramic pot will still be hot.

## Typical Slow Cooker Recipes

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Please read these instructions in conjunction with the “Operating Instructions”. For example, you may need to add water to some dishes. Ingredient volumes may vary, never overfill the casserole.

### Curried Squash Soup

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#### Serves 2

- 1 small (600g) butternut squash, peeled and cut into pieces
  - 1 small clove of garlic, chopped
  - 1 teaspoon of curry powder
  - 400ml (13.5fl oz) milk
  - 300ml (10fl oz) chicken stock
  - Salt and pepper to taste
  - 125ml (4fl oz) cream (optional)
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Place all ingredients, except the cream, into the slow cooker.

Put the Lid ② on and cook on LOW ⑧ for 8-10 hours or on HIGH ⑨ for 4-5 hours.

Allow to cool, then puree in a blender, food processor or with a hand-held mixer.

Return the soup to the slow cooker and reheat on **HIGH** ⑨.

Stir though the cream just prior to serving.

## Tomato & Courgette Soup

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### Serves 2

- 500g tomatoes fresh or canned roughly chopped
  - 125ml (4fl oz) of beef or vegetable stock
  - 2 medium Courgettes grated
  - ½ small onion chopped
  - 1 teaspoon of sugar
  - ½ teaspoon of basil
  - ½ teaspoon of Worcestershire Sauce
  - Fresh ground pepper to taste
  - 60ml (2fl oz) of cream
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Place all ingredients, except cream, into the slow cooker.

Put the Lid ② on and cook on LOW ⑧ for 8-10 hours or on HIGH ⑨ for 4-5 hours.

Allow to cool, then puree in a blender, food processor or with a hand-held mixer.

Return the soup to the slow cooker and reheat on **HIGH ⑨**.

Stir though the cream just prior to serving.

## Beef and Red Wine Casserole

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### Serves 2

- ½ tablespoon of butter or margarine
  - 1 tablespoons of oil
  - 1 small onions quartered
  - 1 cloves of garlic crushed
  - 2 rashers of bacon, chopped
  - 350g of chuck or round steak, cut into 2cm cubes
  - 40ml (1.5fl oz) of flour
  - ½ teaspoon of thyme
  - ½ teaspoon of oregano
  - ½ tablespoon of tomato paste
  - ½ cup beef stock
  - ½ cup red wine
  - 125g mushrooms, sliced
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Lightly dust the steak in flour. Heat the butter or margarine and oil in a fry pan. Add onions & garlic, bacon, and steak; fry until the contents are tender and the steak is cooked brown.

Transfer to the slow cooker and add the remaining ingredients. Put the Lid ② on and cook on LOW ⑧ for 8-10 hours or on HIGH ⑨ for 4-5 hours.

Season to taste with salt and pepper.

Serve with rice or mashed potatoes

## Roast Beef

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Place the meat into the slow cooker, put the Lid ② on and cook to taste. Approximate cooking times for the meat to be well done are as follows:

LOW ⑧ for 2-2½ hours per 500g

HIGH ⑨ for 1-1½ hours per 500g

## Roast Lamb

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Cut away excess fat. Place the meat into the slow cooker, put the Lid ② on and cook to taste. Approximate cooking times for the meat to be well done are as follows:

LOW ⑧ for 2-2½ hours per 500g

HIGH ⑨ for 1-1½ hours per 500g

## Roast Chicken

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Wash the chicken and stuff as required. Place the meat into the slow cooker, put the Lid ② on and cook to taste. Approximate cooking times for the meat to be well done are as follows:

LOW ⑧ for 2-2½ hours per 500g

HIGH ⑨ for 1-1½ hours per 500g

## Corned Beef

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### Serves 2

- 750g corned silverside
- 1 small onion, finely chopped
- 5 peppercorns
- 1 bay leaf
- 1 tablespoon brown sugar

### Corned Beef (Continued)

Place silverside into the slow cooker and just cover with water. Add the remaining ingredients.

Put the Lid ② on and cook on LOW ⑧ for 8-10 hours or on HIGH ⑨ for 4-5 hours.

Serve with boiled potatoes and vegetables.

## Seafood Hot Pot

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### Serves 2

- 1 crab, cut in half and claws cracked
- 250g mussels, cleaned
- 250g squid rings
- 250g king prawns, peeled leaving tails on
- 125g scallops
- ½ tablespoon oil
- 1 clove of garlic, crushed
- 2cm piece ginger, finely grated
- 1 onion sliced
- 60ml (2fl oz) of water
- 125ml (4fl oz) dry white wine
- 1 x 400g can tomatoes, undrained
- 40ml (1.5fl oz) of tomato paste
- 1 tablespoon Worcestershire sauce
- ½ tablespoon sugar
- ½ teaspoon chilli power
- ½ cup chopped parsley

Prepare the seafood.

Heat the oil in a fry pan Add garlic, ginger, onions and lightly fry until the onions are tender.

Place the onion mixture, seafood and remaining ingredients, except parsley, into the slow cooker.

Put the Lid ② on and cook on LOW ⑧ for 3-4 hours or on HIGH ⑨ for 1-1½ hours.

Serve sprinkled with parsley and crusty bread.

## Cleaning

Unplug from the power socket before cleaning. Make sure that the plug and lead stay clean and dry.

Allow the cooker to cool. Wash the lid ② and ceramic pot ④ in warm soapy water. Do not use a harsh scourer as this may damage the surface. Soak stubborn dried-on food to loosen. Dry with a cloth. When cool, the Lid may be washed in a dishwasher.

DO NOT immerse the cooker body ⑤ in water or other liquids. Wipe the cooker body ⑤ and aluminium liner ① with a damp cloth.

Allow the ceramic pot to dry thoroughly before re-heating (failure to do so may cause cracking).

## Cooking Tips

### Meat

The golden rule of slow cooking - remove the lid as little as possible during cooking. Temperature will be reduced on every occasion, and will take time to build up again - the economical Judge Slow Cooker consumes as little power as possible!

When choosing meat to cook in the slow cooker, look for lean cuts, as the slow cooking process will result in too much

liquid in the form of fat. Remove any visible fat before cooking, and remove chicken skin.

As cooking takes place over a long period of time, less tender, cheaper joints of meat can be cooked successfully in the slow cooker.

Browning meat before slow cooking seals in moisture, enriches the flavour and makes the meat more tender. Whilst not necessary, browning meats enhances the end result of cooking.

Before buying a joint of meat ensure that it will fit into your slow cooker.

Food that has already been brought to the boil may be placed into the ceramic pot ④ to cook. Adjust the power setting ⑦ according to the food being cooked and required cooking time.

### Vegetables

Unusually, vegetables tend to cook much slower than most meat during slow cooking. Vegetables should be cut into small pieces (roughly 2cm x 2cm cubes) and placed near to the sides and bottom of the pot. Frozen vegetables should be defrosted thoroughly before adding to other ingredients in the Slow Cooker. If adding rice to a recipe, allow an extra cup of water per cup of rice, and note that long grain rice gives best results.

### Herbs

Fresh herbs give the best flavour, but the strength of flavour increases during cooking. Use sparingly. If using dried herbs, add them an hour before cooking completion.

### Milk/Cream

As milk products tend to break down during long cooking periods, add during the last hour of cooking where possible.

## Cautions

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- Please read this instruction manual carefully before using the appliance and keep the instruction manual safe.
- This appliance has a three-pin plug. The plug should be safely earthed.
- Please ensure the power supply corresponds to the information on the rating plate label of the appliance.
- Place the cooker on a flat, stable surface away from any other kitchen heat source, such as a hob or oven.
- Do not use this appliance outdoors or use it for other than the intended use.
- Do not position the cooker on any surface that may be damaged by heat.
- Do not let the mains lead (11) hang over the edge of the chosen standing area, or come into contact with the cooker body (5); ensure that the trailing mains lead (11) cannot be accidentally pulled when connected to the socket, causing the Slow Cooker to tilt.
- The glass lid (2), cooker body (5), and ceramic pot (4) will become very hot during cooking - do not place the cooker in close proximity to any item liable to be damaged by heat.
- Always use oven gloves or similar when handling this cookware.
- When the slow cooker is in use, it is normal for the cooker body to become very hot. Ensure that the cooker is positioned to be out of children's reach.
- Never cover the cooker while in use
- Do not let the slow cooker boil dry. Ensure there is enough liquid for the appropriate recipe and cooking setting/ time.
- Escaping steam will be HOT! When removing the lid (2) during cooking, tilt it to direct steam away from yourself. Always use oven gloves or similar protection.
- When cooking has finished, do not place the ceramic pot (4) or glass lid (2) in a cold environment or into cold water as it may crack.
- Do not attempt to force the Control Switch (6) past the OFF (7) and KEEP WARM (10) positions, as this may damage the unit.
- Do not attempt to cook food directly in the aluminium liner (1).
- Do not heat the ceramic pot (4) on a hob or any other direct heat source.
- To avoid damage to the surface of the ceramic pot (4), always use wooden or plastic utensils, not metal tools.
- If the cooker will not switch on, check that the plug is correctly connected, and check the power supply.
- If you think the cooker has a fault, do not attempt to dismantle the cooker and repair yourself. Contact JUDGE Customer Services.
- If the cable becomes damaged, contact JUDGE Customer Services.

## Specification

Name	Model No.	Volume (L)	Power (W)	Supply Voltage
Slow Cooker	JEA34R	1.5L	120W	230V~ 50Hz



### Judge 2 Year Domestic Electrical Guarantee

- The Judge 2 Year Domestic Electrical Guarantee covers the product to be free of defects in materials and workmanship for a period of TWO YEARS from the date of original retail purchase.
- During this period, JUDGE will, at their option, repair or replace defective parts of the product, or replace the product, providing the Use Care and Safety Advice have been followed.
- The Guarantee does not cover damage, defect or failure caused by or resulting from accidents, external damage, alteration, modification, abuse, misuse or misapplication.
- The Guarantee does not cover any damage caused by taking the appliance apart yourself, or attempting to repair the appliance yourself.
- **THE PRODUCT IS INTENDED FOR DOMESTIC USE ONLY.**
- Please keep your Purchase Receipt and contact us directly if you encounter any problems with your product.

**HORWOOD SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT (INCLUDING COLOUR FADING, SCRATCHES OR ACCUMULATED DIRT) WITHOUT FOLLOWING THE USE, CARE & SAFETY INSTRUCTIONS.**

*Note: Due to the introduction of improvements from time to time, the right is reserved to supply products which differ slightly from those illustrated and described in this publication.*

Errors and Omissions Excepted.

#### **JUDGE**

#### **CUSTOMER SERVICES**

Horwood, Avonmouth Way,  
Bristol, BS11 9HX, Great Britain

**[www.judgecookware.co.uk](http://www.judgecookware.co.uk)**

[customerservice@horwood.co.uk](mailto:customerservice@horwood.co.uk)

Tel: 0117 940 0000



**FOR DOMESTIC USE ONLY**

#### **CORRECT DISPOSAL OF THIS PRODUCT**



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.