



To qualify for the 2 year warranty the appliance must have been used according to the manufacturer's instructions. For example kettles should have been regularly de-scaled.

If your appliance stops working or develops a fault then return it to your nearest store and we will happily replace or refund the item, with exception of the below exclusions:

EXCLUSIONS

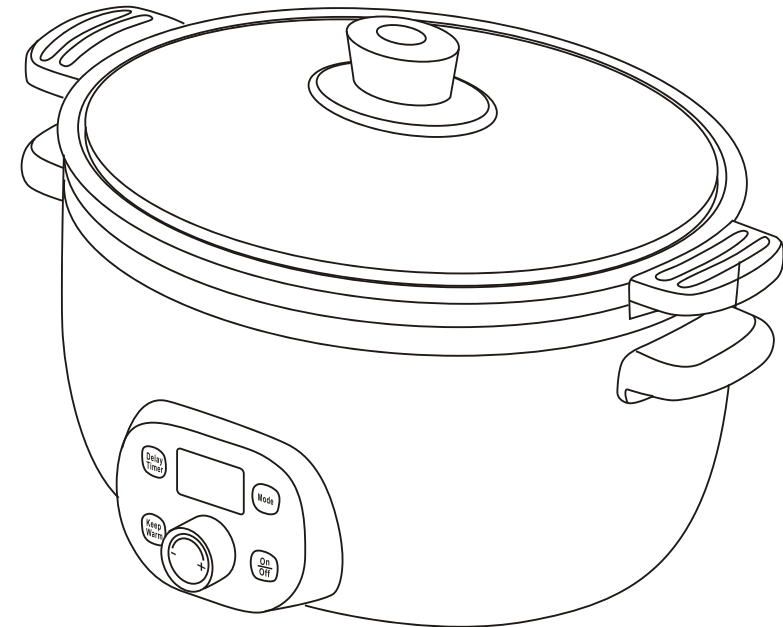
ASDA shall not be liable to replace goods under the terms of the warranty where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or use contrary to the user manual's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that described on the product rating label.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. Where the appliance has been used for hire purposes or non-domestic use.
5. ASDA are not liable to carry out any type of servicing work, under the warranty.

This warranty does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This warranty is offered as an additional benefit and does not affect your statutory rights as a consumer.

If for any reason this item is replaced during the 2 year warranty period, the warranty on the new item will be calculated from original purchase date. It is vital to retain your original proof of purchase to indicate the date of initial purchase.

George. home



Copyright

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All other trademarks appearing herein are the property of their representative owners.
Specifications are subject to change without notice.

Manufactured for:
ASDA, Leeds LS11 5AD/ASDA, Antrim BT41 4GY.

Disposal

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the UK.

For more information, please contact the local authority or your retailer where you purchased the product.



GSC701BB-20 6L Digital Slow Cooker

User Guide

220-240V~50Hz, 202-240W

IMPORTANT: RETAIN FOR FUTURE REFERENCE



If for any reason you're not completely satisfied with our product, return it within 100 days with your proof of purchase, and we'll give you an exchange or a refund.

UK Mainland stores only.

Excludes franchises.

The guarantee excludes flat pack furniture, which can't be returned if it has been partly or fully assembled unless faulty or mis-described.

Also excludes mattresses, which can't be returned for hygiene reasons once used, unless faulty or mis-described.

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www.GEORGE.com

We have a wide range of accessories and other products that can be ordered direct to your door.

For PDF copy of this manual please scan QR code and search for model number



ASDA 
technical support
0333 600 7700

Customer services information

If you have any problems, need more information or spare parts, or even just some advice on your product, then don't hesitate to contact customer services at the telephone number or address shown opposite. N.B. When calling or writing please have your product site code handy.

Call

0800 952 0101

Write

ASDA, Leeds LS11 5AD

Product name: **GSC701BB-20 6L Digital Slow cooker**

Product site code: **15A.09.22.239**

Power Level	Type of Recipe	Program Temperature
High	Casseroles, puddings, Suggested cooking time 3-6 hours	Approximately 100°C
Med / Low	Braised meat, roasts, stews, casseroles, shanks, soups, Suggested cooking time 6-10 hours	Approximately 96°C/88°C
Keep Warm	Not to be used for cooking, only to be used to keep preheated food warm. Maximum of 4 hours	N/A

How to...

...clean your slow cooker

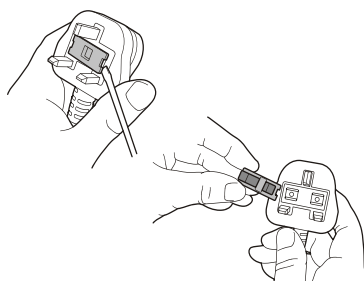
Make sure the slow cooker is disconnected from the power and is completely cool.

1. Carefully lift the cooking pot out of the cooker body and wash the pot and lid in warm soapy water. The pot and lid may also be washed in the dishwasher.
2. Wipe the outside of the cooker body with a damp cloth and dry carefully.
3. Ensure the slow cooker, pot and lid are all dried thoroughly before storing.

How to...

...change the fuse

1. Only use a 3 amp fuse.
2. To change the fuse, place a screwdriver into the recess of the plug cover and pull the fuse holder upward until it's free.
3. Slide the fuse out and pop in the replacement.
4. Slot the fuse holder back into the recess and push down until it locks into place.



About this guide

We're here to help you get the most from your slow cooker, so please keep hold of this manual for future use.

WARNINGS:

THIS PRODUCT WAS DESIGNED AND MANUFACTURED TO MEET STRICT QUALITY AND SAFETY STANDARDS. THERE ARE, HOWEVER, SOME OPERATION PRECAUTIONS YOU SHOULD BE AWARE OF.



CAUTION, HOT SURFACE. THIS SURFACE IS LIABLE TO GET HOT DURING USE. DO NOT OPEN THE LID DURING NORMAL USE. ONLY OPEN THE LID WITH THERMAL INSULATION GLOVES.

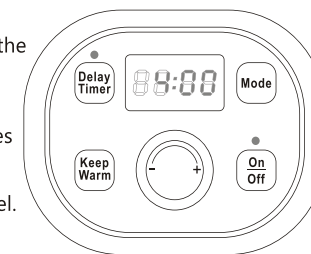
1. Read all warnings & instructions in this manual to ensure you get the best out of your product.
2. For household use only.
3. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard.
4. To protect against electric shock do not immerse the cooker body, power cord or plug in water or any other liquid.
5. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
6. This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction

concerning use of the appliance in a safe way and understand the hazards involved.

7. Children shall not play with the appliance.
8. Handle with extreme caution when moving the slow cooker when it contains hot liquid/foods.
9. Do not use slow cooker when the cooking pot is empty.
10. **WARNING:** The lid handle, base unit, pot and the outside of the base unit, all become hot during cooking. Always use oven gloves when handling ANY part of the slow cooker during cooking.
11. Before connecting the slow cooker to the power, check the voltage shown on the appliance corresponds with the voltage in your home. If it doesn't, contact your local store.
12. Do not use if the appliance, cord or plug is damaged.
13. The cord shouldn't hang over the edge of a table or counter, or touch a hot surface.
14. Do not place the appliance near a gas or electric hob. Do not place the appliance in the oven. **ONLY THE REMOVABLE POT IS SUITABLE FOR USE ON THE HOB.**
15. Remove all packaging prior to use. Inspect the product for any damage before use. If damage is found, notify ASDA to exchange the product.
16. Keep away from harsh or abrasive cleaning agents or solvents.
17. Do not use attachments not recommended by the manufacturer.
18. Don't use slow cooker for anything other than its intended use.
19. Please don't dismantle. If a fault occurs have the slow cooker inspected in a qualified repair shop or return to us at ASDA.
20. Never leave unattended when in use.
21. Always place on a firm, level surface, out of reach of children.
22. Surfaces may become hot during use. Place on a heat-resistant surface.
23. Do not touch the hot surfaces, use the handles on the side of the appliance. Always use oven gloves when handling the hot bowl and the lid.
24. To prevent burns, remove the lid slowly with the lid angled away from you to allow steam to escape gradually. Do not reach over the appliance whilst in operation.

Using the Delay Timer

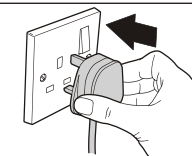
10. If you wish to delay the start of the cooking process, press the "On/Off" button to switch on the cooker. The display will show 00:00. Rotate the timer dial to the right to set your desired cooking time. Now press the **Delay Timer** button. The display will change to show a default time of 30 minutes delay. You can adjust this (in 30 minute increments) by rotating the timer dial. The maximum delay is 10 hours. Finally, press the **Mode** button to select cooking power level. The timer will start to count down on the display, and the "On/Off" light will flash.



When the delay time has finished, the preset cooking function will start. If the cooking time is not set by rotating the timer before pressing **Delay timer** button, the cooking time will default to 10 hours, and the screen will show "On" after the delay time is up.

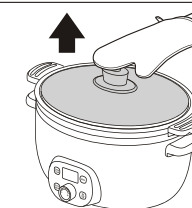
Some foods and fresh ingredients are not suitable for delayed start cooking; for these recipes it is better to start the cooking process immediately, using a longer cooking time on low setting if needed instead.

11. When you are ready to serve, remove the plug from the socket to completely switch the appliance off.

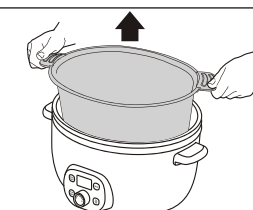


12. Take off the lid with thermal insulation gloves, being careful to avoid any steam, and place the lid on a heatproof surface (it will be very hot).

You can now serve the meal.



13. Allow the cooking pot to cool completely before removing it for cleaning.



Using Keep Warm function

14. If you wish to choose this function separately, press the "On/Off" button to switch on the cooker, followed by the "Keep Warm" button. Use the timer dial to select the desired time period. At the end of the time set (or a maximum of 4 hours), the cooker will beep 5 times and switch off. We do not advise to keep food warm for longer than 4 hours.

Note: The Keep Warm function activates automatically if you select a timed cooking cycle.

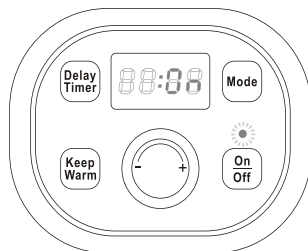
As a guide to cooking temperatures and types of recipes, please refer to the table below. Please note this is only a guide.

6. Press the "**On/Off**" button. The slow cooker will "BEEP" once and the display on the control panel will illuminate and display 00:00. The red "**On/Off**" light will flash. To switch off the cooker, press and hold the **On/Off** button for one second. Unplug from the mains when not in use.



Select the temperature

7. First, select the power level you require (LOW, MEDIUM or HIGH) by pressing the "**Mode**" button. Screen will show "**On**" and the chosen power level will be displayed. The flashing red "**On/Off**" light will become a constant red light. The cooker will start heating and will default to 10 hours on each setting. Please go to step 8 if you would like to adjust the cooking time.

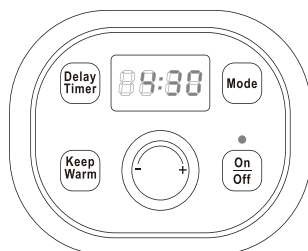


Setting the cooking time

8. Set the cooking time by turning the dial to the right. Each '**click**' increases the time from a minimum of 30 minutes to maximum of 10 hours. You can adjust the timer during the cooking process if needed.

NOTE: During cooking, the display will count down and display the remaining time.

When cooking, do not remove the lid unless adding ingredients or to stir the contents (not necessary for most recipes). Always take care and wear oven gloves when lifting the lid. Lift the lid slowly, angled away from you to vent any steam.

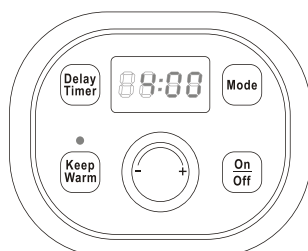


Automatic keep warm feature

9. Once the time has lapsed the cooker will automatically switch to "**Keep Warm**" mode. A green light will illuminate above the "**Keep Warm**" button, and the display will start to count down from the maximum keep warm time. The cooker will keep warm for a maximum of 4 hours (depending on the cooking program chosen). At the end of the time period, the slow cooker will beep for 5 seconds and switch off automatically.

NOTE: To cancel a cooking program, press and hold the **On/Off** button for 1 second to switch off.

Whilst the slow cooker is cooking you can adjust the time by rotating the dial, and the power level by pressing the **Mode** button.

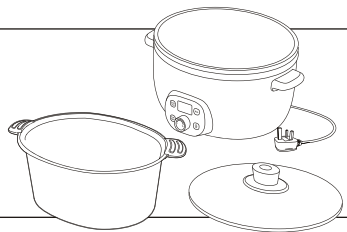


25. Ensure you assemble the slow cooker correctly before use.
26. Always disconnect the appliance from the supply before assembling, disassembling or cleaning.
27. To check food is cooked, use a utensil with a long handle to avoid scalding.
28. To prevent the cooking pot from slipping when using to sear, saute or fry the ingredients on your hob, use an oven glove to hold the handle and support the cooking pot when stirring the food.
29. Be careful when using the cooking pot on a gas hob, select the correct size gas ring to fit the base area of the cooking pot. **DO NOT** use on a wok burner or oversized gas hob.
30. Do not use metal utensils to stir food in the cooking pot as this will scratch and remove the non-stick coating. Use either wood or silicone plastic utensils.
31. ASDA does not recommend allowing children to operate this appliance.
- 32 Regarding the instructions for cleaning surfaces in contact with food, please refer to the chapter, "How to clean your slow cooker".
- 33 **WARNING!** Misuse may lead to injury .
- 34 **WARNING!** The heating element surface is subject to residual heat after use.

Power consumption of OFF mode:	Period after which the equipment reaches automatically OFF mode:
0.2 W	After cooking is finished, it will switch to the keep warm mode for 4 hours automatically. After keep warm is finished ,it will switch to off mode after one minute .

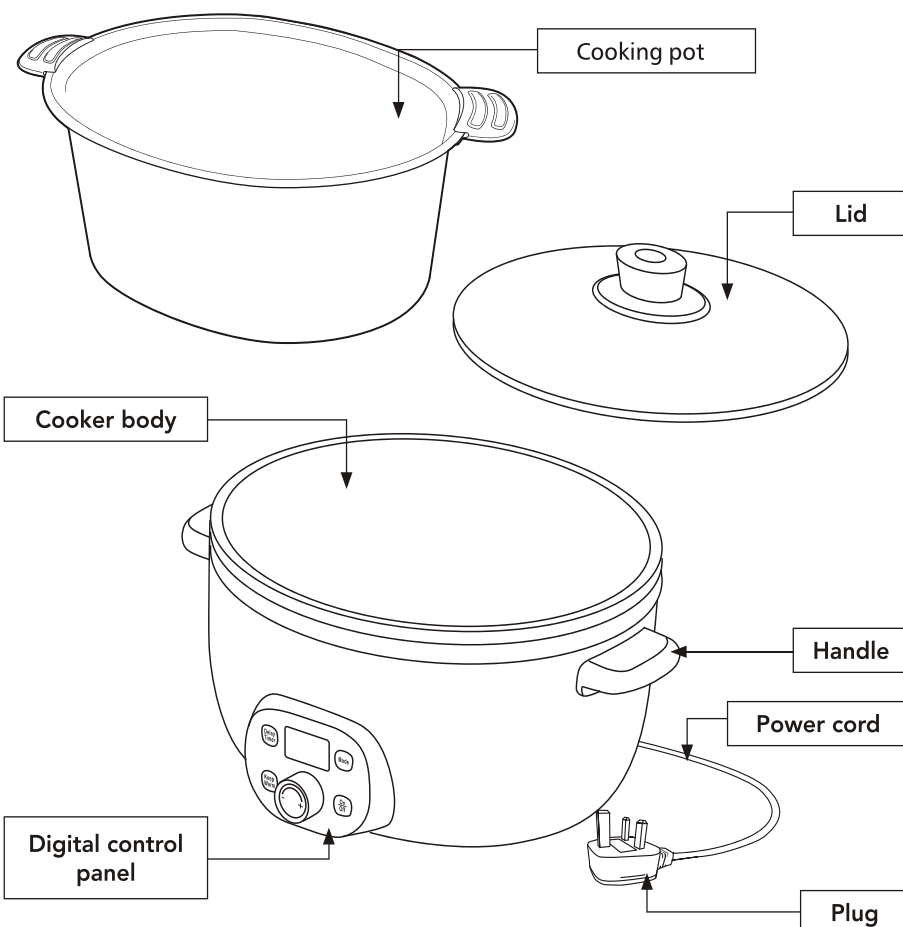
You should have

Cooker body, cooking pot & lid



How to...

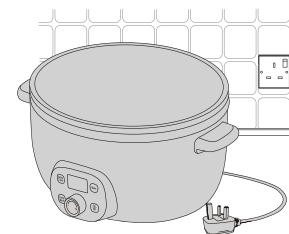
...recognise the parts of your slow cooker



How to...

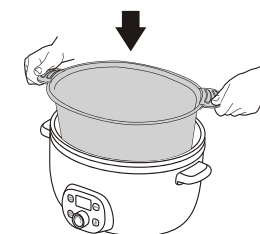
...use your slow cooker

Before use, remove all packaging and wash the cooking pot and lid in warm, soapy water and dry thoroughly. Only use plastic, wooden or nylon utensils with the appliance as metal utensils will damage the cooking pot surface.



1. Place the base of the slow cooker on a flat, stable surface near an easily accessible power socket.

2. Prepare all the ingredients for your meal and place them inside the cooking pot. Do not fill the pot to the brim. Leave at least 5cm gap to the top of the pot so ingredients cannot overflow.



3. Place the cooking pot into the cooker base.

Please note

As an alternative to the conventional method of adding uncooked raw ingredients to the pot, the pot can be used on the hob to seal meat or soften vegetables before placing into the cooker base. Ensure you handle the pot by the handles as the cooking pot will become hot when on the hob. The pot is not suitable for use on induction hobs. **ONLY PLACE THE COOKING POT ONTO THE HOB.** Keep the cooker body away from hot surfaces.

4. Place the lid onto the top of the pot.



5. Insert the plug into the electrical socket and turn the power on.

