



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

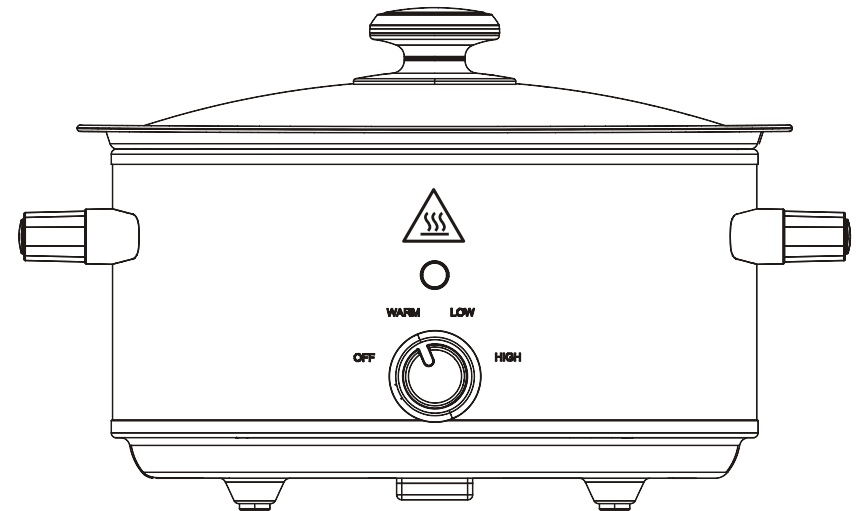
ASDA shall not be liable to replace goods under the terms of the warranty where:

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



GHSCW001B5J / GHSCW001W5J / GHSCW001GY5J 3L MATT SCANDI SLOW COOKER

User Guide

220-240V~50Hz, 134-160W

IMPORTANT: RETAIN FOR FUTURE REFERENCE

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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.





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.

Need something else?

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: GHSCW001B5J / GHSCW001W5J / GHSCW001GY5J
3L MATT SCANDI SLOW COOKER

Product site code: 15A.06.25.035 / 15A.06.25.036 /
15A.06.25.037 /

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 OPERATIONAL PRECAUTIONS THAT YOU SHOULD BE AWARE OF.

1. Read all warnings & instructions in this manual to ensure you get the best out of your product.
2. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
3. To protect against electric shock do not immerse the cooker body; power cord or plug in water or any other liquid.
4. Unplug when not in use or before cleaning.
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. ASDA does not recommend allowing children to operate this appliance.
7. 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.
8. Children shall not play with the appliance.
9. Do not use the slow cooker when it is empty, as this could lead to damage.

10. Do not remove the lid when the slow cooker is in use (unless required by your recipe), otherwise the heat will dissipate and the cooking time will be affected.
11.  Caution, hot surface. Surfaces may become hot during use. Place on heat-resistant surfaces and do not touch hot surfaces, only use the handles and knobs.
12. Do not place frozen food or objects inside the pot when it is hot, or wash with cold water when it is hot.
13. Exercise extreme caution when moving the slow cooker when it contains hot liquid/foods.
14. Keep away from harsh or abrasive cleaning agents or solvents.
15. Remove all protective wrapping prior to use.
16. This appliance is only suitable for domestic use and it is not designed for commercial purpose.
17. Do not use if the appliance, cord or plug are damaged.
18. Always place on a firm, level surface, out of reach of children.
19. The cord shouldn't hang over the edge of a table or counter, or touch a hot surface.
20. Do not place on or near hot gas, electric burners or ovens.
21. Always allow to cool before cleaning or removing any parts of the cooker.
22. Do not use attachments not recommended by the manufacturer.
23. Don't use the slow cooker for anything other than its intended use.
24. 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.
25. Please don't dismantle. If a fault occurs have the slow cooker inspected in a qualified repair shop or return to us at Asda.
26. WARNING! Avoid spillage on the connector or the contact base.
27. Regarding the instructions for cleaning surfaces in contact with food, please refer to chapter "How to clean your slow cooker".
28. WARNING! Misuse may lead to injury.
29. The heating element surface is subject to residual heat after use.
30. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

Notes...

How to...

...clean your slow cooker

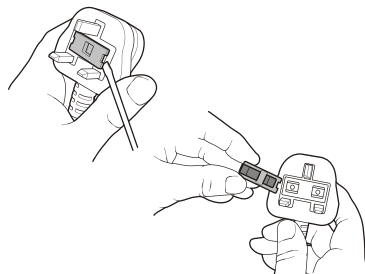
Make sure the slow cooker is disconnected from the power and is completely cool.

1. Carefully lift the aluminum pot out of the cooker body and wash the pot and lid in warm soapy water. They may also be washed in the dishwasher, but this could cause the surfaces to dull over time.
2. Wipe the outside of the cooker body with a damp cloth and dry carefully.
3. Ensure the slow cooker and lid are all dried thoroughly before storing.

How to...

...change the fuse

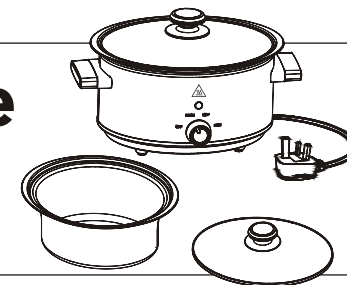
1. Only use a 3 amp fuse.
2. To change the fuse, place a screwdriver into the recess of the plug cover and pull the fuse holder upward until it's free.
3. Slide the fuse out and pop in the replacement.
4. Slot the fuse holder back into the recess and push down until it locks into place.



Power consumption of OFF mode:	Period after which the equipment reaches automatically OFF mode:
0 W	This product is mechanical control type, must turn off the switch after use

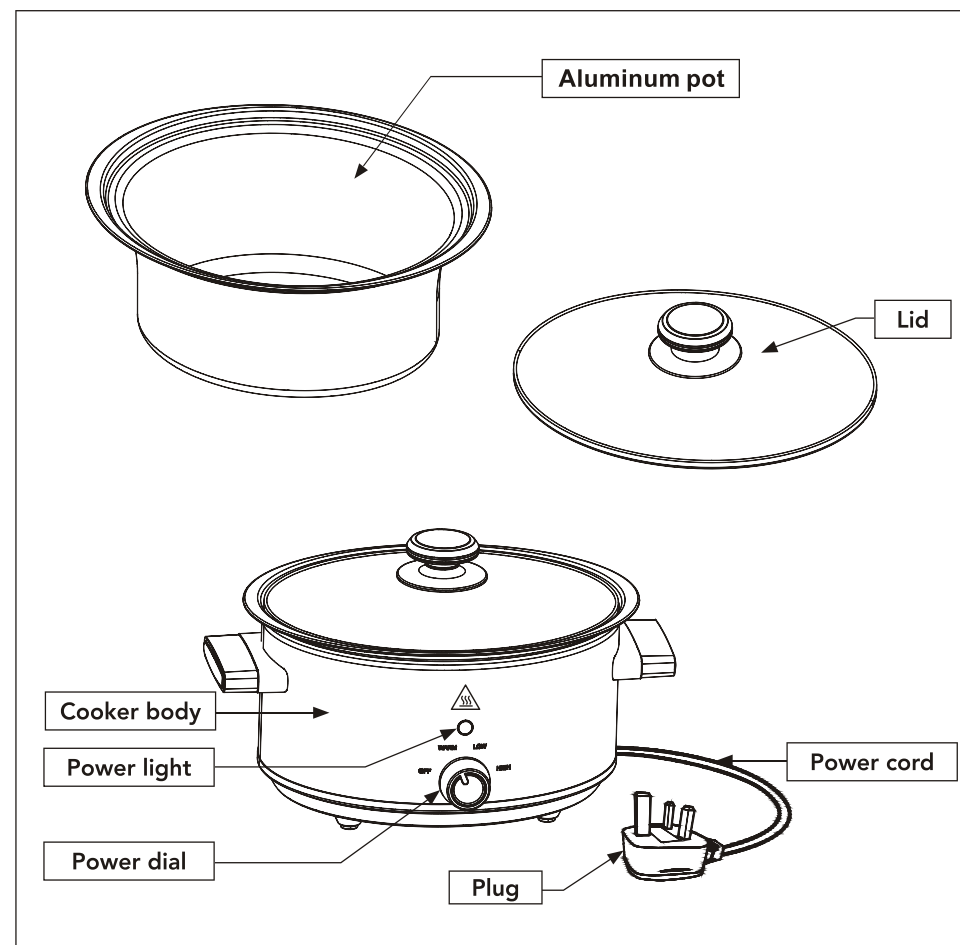
You should have

Cooker body, aluminum pot & lid



How to...

...recognise the parts of your slow cooker

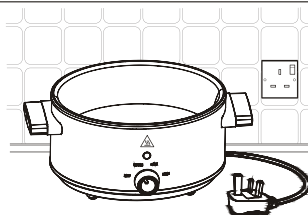


How to...

...use your slow cooker

Before use, remove all packaging and wash the aluminum pot and lid in warm soapy water. Dry thoroughly before use. Please only use plastic implements with the slow cooker as metal can cause damage.

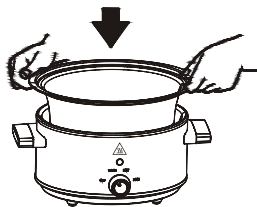
1. Place the base of the slow cooker on a flat, stable surface near an easily accessible power socket.



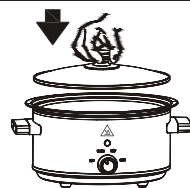
Please note

As an alternative to the conventional method of adding uncooked raw ingredients to the pot, the pot can be used on the hob to sear meat or soften vegetables before placing into the cooker base. Ensure you handle the pot by the handles as the aluminum pot will become hot when on the hob. The pot is not suitable for use on induction hobs.

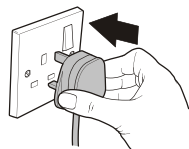
2. Prepare all of the ingredients for your meal and place them in the aluminum pot. The pot must only be a maximum of 80% full or it may leak into the cooker body and cause damage.
3. Place the aluminum pot into the cooker body.



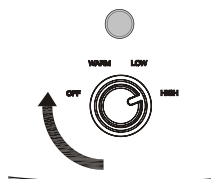
4. Place the lid onto the top of the pot.



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

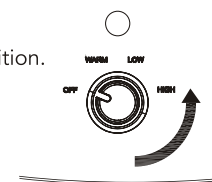


6. Turn the power dial to either low or high to cook your food. The cooking light will come on to show you that the slow cooker is working. When cooking, do not remove the lid unless it is to add ingredients, or this will increase the cooking time.

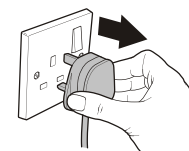


Function	Guidelines	Recipe	Working temperature	Suggested cooking time
HIGH	Use this setting when you do not have time for a slow cooked meal.	Casseroles & puddings.	Approximately 100°C.	3 to 8 hours depending on the food being cooked.
LOW	Low is the standard slow cooker temperature, it is ideal for foods that you start cooking in the morning before work and enjoy at the end of your day.	Braising roasts, stews, ribs, casseroles, and less tender cuts of meat.	Approximately 95°C.	6 to 12 hours depending on the food being cooked.
Warm	Not to be used for cooking, only to be used with preheated food or keep warm for cooked food.	N/A	N/A	2 to 3 hours after cooking

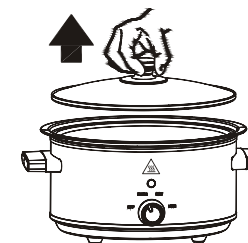
7. Once your food is cooked, turn the power dial to the warm/off position. Use the "Warm" function if you are not serving the food straight after cooking; most recipes can be kept warm for around 2 hours after cooking.



8. Switch the power off at the socket and remove the plug.



9. Take off the lid, 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.



10. Allow the aluminum pot to cool completely before removing it for cleaning.

