

WARRANTY

This KOOLATRON product is warranted to the retail customer for 1 year from date of retail purchase, against defects in material and workmanship.

WHAT IS COVERED

- Replacement parts and labour.
- Transportation charges to customer for the repaired product.

WHAT IS NOT COVERED

- Damage caused by abuse, accident, misuse, or neglect.
- Transportation of the unit or component from the customer to Koolatron.

IMPLIED WARRANTIES

Any implied warranties, including the implied warranty of merchantability are also limited to the duration of 1 year from the date of retail purchase.

WARRANTY REGISTRATION

Register on-line at www.koolatron.com AND keep the original, dated, sales receipt with this manual.

WARRANTY AND SERVICE PROCEDURE

If you have a problem with your unit, or require replacement parts, please telephone for assistance: (0) 1634 29 7383



Czech Cooker

Please visit www.CzechCooker.com

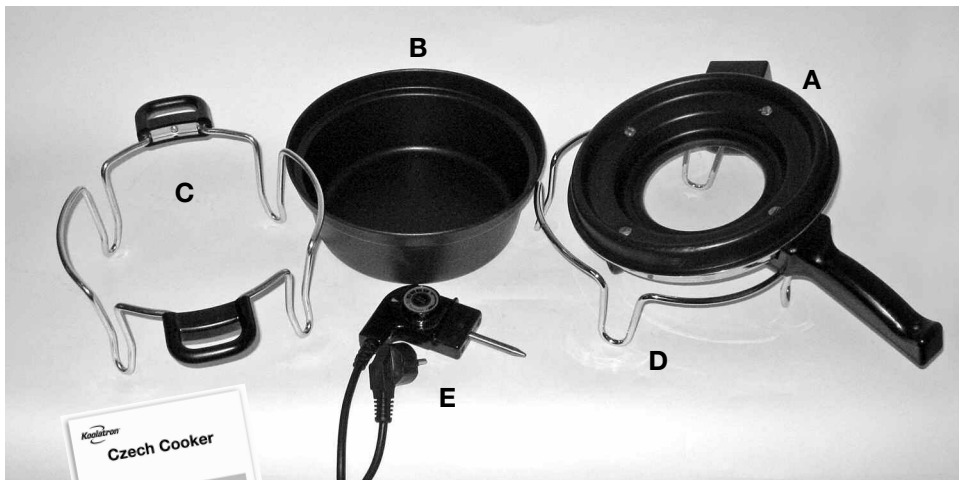


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PARTS LIST

- | | |
|------------------|-------------------------------|
| A. Lid | D. Stand for Lid |
| B. Pot | E. Power Cord |
| C. Stand for Pot | F. Instruction Manual/Recipes |



TECHNICAL SPECIFICATIONS

Power: 250V / 10A

Unit Dimensions: weight 5.2 lbs (2.4kg)
height: 8" (20.3cm); width: 17" (43.2cm)
depth: 13" (33cm); diameter of pot: 9" (22.9cm)

INTRODUCTION

SPECIAL FEATURES OF YOUR NEW CZECH COOKER

- **Variable Temperature Control**
- **Removable Power Source** - for easier cleaning and storage
- **Separate Lid Stand** - to rest lid on, when removed from pot while cooking

You can cook almost anything in your Czech Cooker that you would normally prepare in a conventional oven. The heat source comes directly through the lid and directs heat throughout the pot. Don't forget the lid and the pot can get hot, so please use caution. The lid and pot are closer to your food than a typically oven. You will only need 1-2 minutes for the pot to heat up.

As a guide, your Czech Cooker will cook approximately 180°C on the highest Setting (5) to 90°C on the lowest setting (1). For dishes such as a casserole, you can use a lower heating setting (3). For simmering and warming adjust the heat setting to (1).

Be creative with your recipes. The Czech Cooker will allow some unique cooking techniques. You can get bacon sizzling in the pot, but the lid will keep those oils from splashing and spitting. Try baking a cake directly in the pot, just add your ingredients and watch it cook through the viewing window. Once cooled, turn the pot over and let your cake drop right out because the pot is coated with a non-stick application.

All of your favorite recipes can be cooked in the Czech Cooker, but to get you started, we have provided you a few recipes on the next couple of pages. Try giving the Yorkshire Pudding a test in your new Czech Cooker, it works great!

**CAREFULLY READ THE FOLLOWING DIRECTIONS.
THEY PROVIDE IMPORTANT INFORMATION WITH REGARD
TO SAFETY, USE AND MAINTENANCE.
KEEP THIS BOOKLET SAFE FOR FUTURE REFERENCE.**

CAUTION !!!

- **Lid gets hot, handle with care!**
- Never immerse the lid or power cord into water, always use a clean cloth.
- Keep out of reach of children.
- Do not rest the lid face down directly on a any surface, it could burn the surface. Use the Lid Stand for resting the lid.
- Do not let the cord hang over a table or counter edge.
- If the cord or device become damaged please contact customer service at 01634 297383

USING YOUR CZECH COOKER

- Before first use, wash the pot with mild soap and water. Do not use anything abrasive.
- Place the POT into the STAND.
- Place the food to be cooked in the pot.
- Place the LID securely on top of the POT.
- Plug the ADAPTER END into the LID and place on the required setting.
- Place plug into mains.
- During cooking, do not lift the lid unnecessarily as moisture is retained within the pot during cooking, and some of this may be lost.
- After cooking, leave the pot to cool before washing.

OPERATING YOUR CZECH COOKER

- To turn the unit ON, turn the dial clockwise until the arrow light illuminates.
- The temperature ranges from 90°C-180°C (195°F-356°F)
 - Position **(0)** - OFF
 - Position **(1)** - 90°C (195°F) - Lowest Temperature
 - Position **(2)** - 110°C (230°F)
 - Position **(3)** - 130°C (265°F)
 - Position **(4)** - 150°C (300°F)
 - Position **(5)** - 180°C (356°F) - Highest Temperature



RECIPES

APPLE & GINGER CAKE

Serve alone at tea-time or you can serve it warm with ice cream for a delicious dessert.

INGREDIENTS

200g	7ozs	unsalted butter, softened, plus extra for greasing
175g	6ozs	caster sugar
175g	6ozs	self-raising flour
3tsp		ground ginger
3 sm/med		eggs beaten
450g	1lb	dessert apples, cored, thinly sliced, then brushed with lemon juice to prevent them from browning
1 tbsp		soft brown sugar

METHOD

1. Lightly grease the base of the Czech cooker.
2. Put 175g/6ozs. butter and the caster sugar into a bowl. Sieve in the flour and ground ginger and add the eggs. Beat well with a whisk and mix to form a smooth consistency.
3. Spoon the cake mixture into the Czech Cooker and level out the surface with a palette knife.
4. Arrange the apple slices over the cake mixture. Sprinkle with the brown sugar and dot with the remaining butter.
5. Turn on the Czech Cooker at **setting 3**. Cook for 25-30 minutes.

RECIPES

FAMILY FRUIT CAKE

INGREDIENTS

350g	12ozs	Self-raising flour (plus pinch of salt)
150g	6 ozs	cooking fat (margarine or mixed fats)
135g	5 ozs	caster sugar
225g	7 ozs	mixed dried fruit
1 tsp		finely grated orange rind
2 sm/med		eggs, beaten
approx. 9-10	tbsp	cold milk to mix

METHOD

Grease the bottom and sides of the Czech cooker.

Cut another circle of foil for the top.

1. Sift the flour and salt into a bowl.
2. Rub in the fat
3. Add the sugar, fruit and orange rind. Toss the ingredients lightly together.
4. Add the egg and milk and mix to a semi-stiff batter, stirring briskly without beating.
5. Transfer mixture to the Czech Cooker, place circle of foil over top of mixture, do not press down.
6. Turn on Czech Cooker on **setting 4**.
7. Bake for approx. 50 minutes. Remove foil top and continue baking for a further 15 minutes or until top is golden. Test with a skewer inserted into the centre of the cake which should come out clean.

RECIPES

AFTERNOON TEA RING

INGREDIENTS

225g	8ozs	self-raising flour
1 tsp		baking powder
pinch	salt	
50g	2ozs	butter or margarine
50g	2ozs	caster sugar
65g	2.5 ozs	mixed dried fruit
1 sm/med		egg
57ml	2fl.oz.	cold skim milk

METHOD

1. Sift the flour, baking powder and salt into a bowl
2. Rub in the fat.
3. Add the sugar and fruit and toss the ingredients lightly together
4. Beat the egg lightly then make up to 150ml/quarter pint with cold milk.
5. Add to the flour mixture, mixing quickly to a soft dough.
6. Turn the dough onto a floured surface and knead lightly until smooth.
7. Divide the dough into 8 equal-sized pieces and shape each one into a round
8. Stand in an overlapping ring in the Czech cooker and brush with a little beaten egg.
9. Turn on Czech Cooker on **setting 4** and bake for 30 minutes.

TIP *As soon as the liquid is added to the baking powder, the raising agent begins to work. Work quickly to avoid the gases escaping from the raising agent and making the ring flat and heavy.*

RECIPES

ECCLES CAKES

INGREDIENTS

500g	1 lb.	currants
75g	3ozs	caster sugar
1/4 tsp		nutmeg
75g	3ozs	butter
350g	12ozs	puff pastry (your own or bought)

METHOD

1. Mix the currants, sugar butter and nutmeg together.
2. Cut the pastry into approx 25g / 1oz pieces and roll out.
3. Place 1 heaped teaspoon of the currant mixture in the centre of each piece and gather up the edges to make a small purse and then gently roll into a circle.
4. Brush each cake with water and sprinkle with some sugar.
5. Lightly score the top and then place in the Czech cooker.
6. Bake for approx. 12-15 minutes at **setting 4**, until the cakes are light golden colour.

RECIPES

BREAD AND BUTTER PUDDING

INGREDIENTS

6		thin slices of white bread
75g	3ozs	butter
150g	6ozs	currants
4	med	eggs
300ml	3/4 pint	whole or semi-skimmed milk
2	tblsp	rum or brandy (optional)
3	tblsp	honey
1/2	level tsp	grated nutmeg (or ready-ground)

METHOD

1. Butter the slices of bread and cut each slice into 4 triangles
2. Grease the bottom and sides of the Czech cooker
3. Arrange the bread in layers, sprinkling each with currants, the final layer should be butter side up.
4. Separate the yolk from one of the eggs
5. Beat the yolk, the 3 whole eggs and milk together, stir in the optional brandy or rum.
6. Pour this liquid over the bread and then spoon over the honey.
7. Leave this to stand for one hour.
8. Sprinkle top with the nutmeg, turn on the Czech cooker and bake at **setting 4** for 30-40 minutes until well risen with a golden brown top.

If top is browning too quickly, place a circle of foil over top of pudding.

RECIPES

COTTAGE PIE

INGREDIENTS

750g	1-1/2 lbs	minced beef
1		large carrot, diced
1		large onion, finely chopped
1	dsp	tomato puree
few	drops	Worcester Sauce
300ml	3/4 pint	beef stock
1.25kg	2-1/2 lb	potatoes, peeled and cut
		salt and pepper to taste

METHOD

1. Heat oil in large frying pan, fry onions and then add meat, carrots, and seasoning
2. Stir and cook until meat is browned, stir in tomato puree and Worcester sauce. Transfer mixture to the Czech Cooker.
3. Add stock, stir, and cook at setting 4 for approx 35 minutes.
4. Boil potatoes until soft, drain and mash with butter and milk. Season to taste.
5. Spread mash over the cooked meat (using a fork), replace lid of Czech cooker and cook at **setting 5** for a further 25 minutes or until the top is golden brown and crispy.

ROAST CHICKEN

You can roast a 2 lbs. chicken in the Czech Cooker. Brush surface of chicken with olive oil. Place in the Czech cooker and roast at **highest setting** for approx 1 hour, or until the juices run clear (use the thickest part of the leg to test the juices).

RECIPES

TURKEY HOT-POT

INGREDIENTS

700g	1-1/2 lbs	boneless turkey breast
225g	8ozs	carrots
225g	8oz	swede
225g	8ozs	turnip
3		sticks celery
1		large onion
1		large leek
14ozs		canned chopped tomatoes
450ml	3/4 pint	chicken stock
2 tsp		fresh thyme (or 1 teaspoon of dry thyme)
2 tbsp		fresh parsley
900g	2lb	large potatoes
1 tbsp		olive oil
25g	1oz	butter
		salt and freshly ground black pepper

METHOD

1. Cut the turkey breasts into cubes. Heat oil and fry turkey in a large frying pan over moderate heat for 5 minutes.
2. Transfer turkey to Czech cooker, leaving oil in frying pan.
3. Thinly slice onion, carrots, swede, turnip, celery and leek. Fry these in the oil remaining in frying pan and cook for approx 2-3 minutes, turning continuously.
4. Stir in flour. Add canned tomatoes, stock and herbs, season to taste and bring to the boil.
5. Transfer mixture to Czech Cooker and stir with the turkey.

RECIPES

TURKEY HOT-POT (cont.)

6. Peel potatoes, thinly slice, and then arrange potato slices to cover the top of the turkey and vegetables, starting from the outside and working inward. Dot with little bits of butter.
7. Cover with 2 layers of foil, switch on Czech cooker on **setting 3**, cook for 1 hour and 15 minutes.
8. Remove foil and cook for further 20 minutes.

Check liquid level throughout cooking and add more stock if required.

RECIPES

TOAD IN THE HOLE

INGREDIENTS

8 large Pork Sausages

batter:	75g	3ozs	plain flour
	250ml	1/2 pint	milk
	2		eggs
	pinch		salt

METHOD

1. Place sausages in the Czech cooker, arranged around the edges
2. Switch on cooker and cook on **setting 5** for approx 25 minutes until browned on one side.
3. Make the batter in the meantime
4. Remove lid of Czech cooker and turn sausages over and spread evenly over base of the cooker.
5. Pour batter over and replace lid of cooker.
6. Cook for further 30 minutes until batter has risen and is golden brown.

If the batter browns too quickly, then lightly cover with a circle of foil.

MY RECIPES
