



Electrolux



Slow Cooker ESC6503S

EN Instruction book 3-10

Before using the appliance for the first time, please read the safety advice

CNT 說明 11-18

首次使用本電器前，請閱讀安全建議

Safety advice

When using electrical appliances, basic safety precautions should always be followed, this includes the following:

- Read all instructions before using.
- Do not touch hot surfaces. Use the handle.
- To protect against electrical shock, do not immerse cord, plug, or appliance in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Unplug from electrical outlet when not in use and before cleaning. Allow to cool before adding on or taking parts off.
- Do not operate any appliance with a damaged cord or plug or if the appliance malfunctions or has been damaged in any manner. Return appliance to the manufacturer or appointed service agent for examination, repair, or adjustment.
- Do not use outdoors.
- Do not let the electrical cord hang over the edge of a table or touch hot surfaces.
- Do not place on or near a hot gas or electrical burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- As a safety feature, this product is equipped with a grounded plug. Improper connection of the grounding conductor may result in the risk of electric shock. Consult a qualified electrician if you are in doubt as to whether the outlet is properly grounded.
- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- If an extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user serviceable parts inside. Repair should be done only by authorized Electrolux technicians.
- If the power supply cord is damaged, it should be replaced by a qualified technician from Electrolux.

Component

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1. Glass Lid
2. Ceramic Vessel
3. Handles
4. Stainless steel Housing
5. Control Panel

Getting Started

1. **Before using the appliance for the first time**, wash the glass lid and ceramic vessel in warm, soapy water and then rinse and dry. Do not immerse the housing in water or any other fluid. Make sure all the parts are completely dry before you start using the appliance.

NOTE: The glass lid and removable ceramic vessel are fragile. Handle them with care.

2. Place the housing on a flat level, dry, stable surface near an electrical outlet. Place the ceramic vessel inside the housing.

NOTE: Never cook directly in metal housing, always use the removable ceramic vessel.

3. The slow cooker is now ready for use. During the first use, a slight odor may be detected during the first ten minutes of cooking.

NOTE: Never turn the appliance on when the ceramic vessel is empty, as this could cause a malfunction.

Functions

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This slow cooker has four cooking functions and two serving functions. The serving functions, Buffet and Warm, are not intended to cook food. Only use the Buffet and Warm functions for foods that have already been cooked and heated up.

COOKING

1. Prepare the ingredients per your recipe. Traditional recipes can also be used in a slow cooker by extending the cook times. Due to the low temperatures, foods rarely over-cook in a slow cooker so ensure that the food has ample time to cook.
NOTE: Never place frozen meat or poultry in the slow cooker. Make sure any meat and poultry is completely thawed before placing in the slow cooker.
NOTE: Never turn on the slow cooker while it is empty. This may cause the ceramic vessel to crack.
NOTE: For optimum performance, the slow cooker should contain between 3.5 and 6.5 liters.
2. Place ingredients into the ceramic vessel and cover with the glass lid. Leave the lid in place for the remainder of the cooking time. Lifting the lid during cooking will allow heat to escape. Add 30 minutes to the cook time if the lid is opened during cooking.
3. Plug the unit into a proper electrical outlet. The control panel will light up, beep, and then show four dashes to indicate that the unit is in standby.
4. Press the High, Med, Low, or Soup button to select the desired cooking function. Please see the "Recommended Cooking Times" section for reference.
NOTE: For simmering food with High, Med, Low, Soup functions, do not fill higher than 2 inches from the top of the ceramic vessel.
5. The default time for the selected cooking function will be displayed. Pressing the Cook Time button will increase the time by 30 minute intervals. Once the maximum time is reached, the time will cycle back and start at 30 minutes. Pressing and holding the Cook Time button will scroll through the time at a faster rate.
6. Once the desired time has been selected, push the On/Off button to begin cooking. The timer will begin counting down in one minute increments.
7. During the cooking cycle, the time may be increased by pressing the Cook Time button. The time will increase from the current time to the next 30 minute interval and then it will increase in 30 minute intervals each time the Cook Time button is pressed.
8. During the cooking cycle, the cooking function cannot be changed. To change the cooking function, press the On/Off button and then select the desired cooking function. Adjust the time as needed and press the On/Off button to begin cooking.

9. Once the set cook time has elapsed, the slow cooker will beep five times to indicate that the cooking cycle is complete.
10. If no inputs are made after one minute, the slow cooker will automatically enter in the Warm function for 4 hours. After the automatic Warm time has elapsed, the slow cooker will go into standby.

SERVING

1. Place warmed food into the ceramic vessel. Foods can be heated and cooked in the slow cooker using one of the cooking functions (High, Med, Low, or Soup) and then left in the slow cooker on either the Warm or Buffet setting. Alternatively, foods can be heated in a microwave oven, stove top, or oven and then placed into the slow cooker.
NOTE: The warm and Buffet settings are for serving and keeping already cooked and heated foods warm. It should not be used to cook food.
NOTE: Do not place hot items into a cool ceramic vessel as this may cause it to crack.
2. Plug the unit into a proper electrical outlet. The control panel will light up, beep, and then show four dashes to indicate that the unit is in stand-by.
3. Press the Warm or Buffet button to select the desired serving function. The Buffet setting will provide a slightly higher temperature than Warm so select the setting that best suits your needs.
4. The default time for the selected serving function will be displayed. Pressing the Cook Time button will increase the time by 30 minute intervals. Once the maximum time is reached, the time will cycle back and start at 30 minutes. Pressing and holding the Cook Time button will scroll through the time at a faster rate.
5. Once the desired time has been selected, push the On/Off button to begin the serving function. The timer will begin counting down in one minute increments.
6. During the Warm or Buffet cycle, the time may be increased by pressing the Cook Time button. The time will increase from the current time to the next 30 minute interval and then it will increase in 30 minute intervals each time the Cook Time button is pressed.
7. During the Warm or Buffet cycle, the function cannot be changed. To change the function, press the On/Off button and then select the desired function. Adjust the time as needed and press the On/Off button to begin the function.
8. Once the set time has elapsed, the slow cooker will beep five times to indicate that the cycle is complete and then go into standby mode.

EN **RECOMMENDED COOKING TIMES**

- Always use a food thermometer to check that food is properly cooked.
- When adapting conventional recipes for use in a slow cooker, the cooking times should be extended. For example, recipes that call for 15-30 minutes of cook time should be cooked in the slow cooker for 4-6 hours if using the Low setting. Additionally, recipes that require a cook time of 1 hour or 1-3 hours should be cooked in the slow cooker for 6-8 or 8-12 hours on Low, respectively. These are only general guidelines and may be altered to suite your particular needs.
- As a general point of reference, chicken or beef (approximately 1.4-1.8 kg) should be cooked for 3-5 hours on High or 5-6 hours on Low. Chicken or beef based soups, stews, and chili (approximately 2.8-3.8 liter), should be cooked for 4-5 hours on High or 6-7 hours on Low.
- Remember, cooking times will vary depending on the volume of food, ambient temperature, and types of food being cooked. Always check the food with a food thermometer to ensure that the food is properly cooked.

Cleaning and Maintenance

1. Remove excess food from the ceramic vessel.
2. Ensure the slow cooker is in the Standby mode and then unplug the unit by grasping the plug and pulling it out of the outlet.
3. Allow the ceramic vessel and glass lid to cool to the same temperature as warm tap water to ensure you do not crack the items.

NOTE: Do not expose the ceramic vessel or glass lid to large temperature changes such as pouring hot items into a cool vessel or pouring cold items into a hot vessel as this may cause the vessel or glass lid to crack.

4. The ceramic vessel and glass lid can be hand washed in warm, soapy water, rinsed, and dried. They can also be washed in the dishwasher but care should be taken to ensure that they will not be chipped or cracked while in the dishwasher. For foods that are stuck on, soak in warm soapy water for an adequate amount of time. A nylon kitchen brush may be used for light scrubbing.

NOTE: Never use abrasive cleaners or metal scouring pads to clean any part of the slow cooker.

5. The housing, plug, and cord should NEVER be immersed in water or any other fluid. To wash the housing, wipe the surface with a soft, slightly damp cloth.
6. For storage, loosely lay the power cord. Do not tightly wrap it around the unit as this may damage the cord.


Disposal

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Packaging materials

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose the packaging materials in the appropriate container at the community waste disposal facilities.

Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring that this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could be otherwise be caused by inappropriate handling of this product. For more detailed information about recycling this product, please contact your household waste disposal service of the shop where you purchased the product.

安全建議

在使用電器時，應務必遵守基本安全須知，其包括如下：

CNT

- 使用前先閱讀所有指示說明。
- 請勿碰觸高溫的表面。使用手把。
- 為避免遭受電擊，請勿將電源線、插頭或飯鍋，浸於水或任何其他液體中。
- 此器具不可由身體、官能或心智能力退化者、或經驗與使用知識缺乏者（包括孩童）使用，除非有負責其安全的人員在旁看護或指示此器具的使用方法。請監督兒童確保他們不會把玩本器具。
- 在不使用時及清潔之前，請將插頭自電源插座拔除。在添物或取下零件之前，請先讓電鍋冷卻。
- 若電線或插頭受損，或是器具已經故障或以任何方式受損，一律勿操作器具。請將器具送還給製造商或指定的檢修代理商，以進行檢查、修理或調整。
- 請勿在室外使用。
- 請勿讓電線掛在桌邊，也不可觸碰高溫的表面。
- 請勿放置在熱氣或電噴燈的上方或附近，或是加熱的烤箱中。
- 請十分小心地移動含有熱油或其他高溫液體的器具。
- 基於安全考量，此產品配有接地插頭。若不當連接接地導體，可能會因此遭受電擊。若對插座是否正確接地有所疑問，請向合格的電工諮詢。
- 將提供較短的電源供應線，以降低被長線纏住或絆倒的風險。
- 若使用延長線，線組或延長線標示的電氣額定值，應至少和此器具的電氣額定值一樣大小，並應設法讓此線不會垂掛在工作臺或桌面上，否則可能會被孩童拉動或使人不慎絆倒。
- 為降低起火或電擊的風險，請勿嘗試取下外蓋，其內並無使用者可檢修的零件。只應交由授權的 Electrolux 技師來修理。
- 若電源供應線受損，應由合格的 Electrolux 技師負責更換。
- 本機僅供家庭使用。任何不當使用所導致的損壞，伊萊克斯將不負任何責任。

組件

CNT



1. 玻璃蓋
2. 陶瓷內鍋
3. 手柄
4. 不銹鋼外殼
5. 控制面板

使用指南

1. 如首次使用，請先用溫熱的清潔液清洗玻璃上蓋與可拆卸陶瓷內鍋，洗淨後擦乾或自然晾乾。請勿將燉鍋金屬外殼浸入水或其他液體中。使用前請務必確保其完全乾燥。

請注意：玻璃上蓋與可拆卸陶瓷內鍋為易碎物品。請小心輕放。

2. 請將燉鍋金屬外殼放置在靠近電源插座且乾燥穩固的平台上，將陶瓷內鍋放入外殼。

請注意：避免將陶瓷內鍋直接接觸火源。

請注意：使用時避免溫差過大，陶鍋不可放置於爐火（瓦斯爐）上直接加熱或冷凍。

請注意：嚴禁直接於金屬外殼內燉煮食物，請使用可拆卸陶瓷內鍋進行燉煮。

3. 現在即可使用慢燉鍋。首次燉煮的十分鐘內可能存在少量異味，屬於正常現象。

請注意：嚴禁空燒陶瓷內鍋，燉煮過程中，鍋中應至少保持少許液體，以免引起陶瓷內鍋破裂。

本慢燉鍋設有四種燉煮模式和兩種服務模式。其中兩種服務模式（包括料理加溫及保溫功能）都不能用於燉煮食物，僅適用於熟食食物的加熱或保溫。

四種燉煮模式

1. 準備原料。用慢燉鍋燉煮燉物料理時，需延長煮食時間。本燉鍋溫度較低，既能防止食物過度烹飪，又能確保燉煮食物的時間充分。

請注意：請勿將冰凍的肉類直接放入燉鍋。放入前請確認肉類已完全解凍至室溫。建議所有食材皆回溫至室溫溫度後再進行燉煮。

請注意：為確保燉鍋的最佳性能，燉煮的容積應介於3.5升至6.5升之間。

2. 將食物原料放入陶瓷內鍋中，蓋上玻璃上蓋，設置燉煮時間。燉煮過程中可適時揭開玻璃蓋令蒸氣消散。建議煮食過程全程蓋上玻璃上蓋，盡量減少打開上蓋的次數。
3. 將電源插頭插入合適的插座。隨後控制台亮燈並發出警示鈴，顯示四種燉煮模式即表示燉鍋處於待機狀態。
4. 可依食材特性自行設置「高溫」、「中溫」、「低溫」或「煲湯」燉煮模式。請參考本說明書中「建議烹飪時間」段落。

請注意：請確保燉煮時食物與內鍋頂部保持2英寸（約5公分）的距離。

5. 控制面板將顯示已選擇燉煮模式的預設時間。按「烹煮時間」鍵可將燉煮時間延長30分鐘。一旦達到最大時間，時間設置將重新從30分鐘開始。長時間按壓「烹煮時間」鍵可快速調整燉煮時間。
6. 時間設定後，按「電源開關」鍵即可開始煮食。最後一分鐘時，計時器將進行倒數計時。
7. 煮食過程中，如需增加燉煮時間，請按「烹煮時間」鍵進行設置。從按鍵時數開始計算起，每按一次烹煮時間可延長30分鐘。
8. 燉煮過程中，燉煮模式無法更改。如需更改，請先按「電源開關」鍵，再選定燉煮模式。可依需要調整時間，隨後再按「電源開關」鍵繼續燉煮。
9. 於設定時間完成燉煮後，慢燉鍋將發出五次警示鈴提醒用戶燉煮過程完成。
10. 如警示鈴響一分鐘後用戶未作其他設定，慢燉鍋將自動進入四小時的保溫模式。保溫時間屆滿後，慢燉鍋將進入待機狀態。

兩種服務模式

1. 請將溫熱食物放入陶瓷內鍋中，並選擇慢燉鍋的燉煮模式功能「高溫」、「中溫」、「低溫」或「煲湯」燉煮模式加熱或燉煮食物，隨後使用慢燉鍋的兩種服務模式：「料理加溫」或「保溫」功能鍵保存食物。或者，您也可使用微波爐、爐灶或烤箱將食物加熱後放入慢燉鍋。

請注意：「料理加溫」或「保溫」功能僅適用於熟食或已經加熱的食物。不能取代煮食功能。

請注意：請勿將過熱物品放入較冷的陶瓷內鍋，以免發生內鍋破裂。

2. 將電源插頭插入合適的插座。隨後控制台將亮燈並發出警報聲，顯示四種燉煮模式即表示燉鍋處於待機狀態。
3. 按「料理加溫」或「保溫」功能鍵選擇所需的服務功能。「料理加溫」功能的溫度比「保溫」功能稍高，請按燉煮需求選擇合適的功能設定。
4. 控制面板將顯示已選擇燉煮模式的預設時間。按「烹煮時間」鍵可將燉煮時間延長30分鐘。一旦達到最大時間，時間設置將重新從30分鐘開始。長時間按壓「烹煮時間」鍵可快速調整燉煮時間。
5. 時間設定後，按「電源開關」鍵即可開始煮食。最後一分鐘時，計時器將進行倒數計時。
6. 「料理加溫」或「保溫」料理過程中，如需增加燉煮時間，請按「烹煮時間」鍵進行設置。從按鍵時數開始計算起，每按一次烹煮時間可延長30分鐘。
7. 「料理加溫」或「保溫」料理過程中，燉煮模式無法更改。如需更改，請先按「電源開關」鍵，再選定燉煮模式。可依需要調整時間，隨後再按「電源開關」鍵繼續燉煮。
8. 於設定時間完成燉煮後，慢燉鍋將發出五次警示鈴提醒用戶燉煮過程完成。並進入待機狀態。

功能

CNT 建議烹飪時間

- 使用食物溫度計檢查食物是否適當燉煮。
- 使用慢燉鍋燉煮燉物料理時，需延長燉煮的時間。例如，對於需要燉煮15-30分鐘的料理，如選用慢燉鍋「低溫」功能鍵燉煮則需要4-6小時。又如，對於需燉煮1小時或1-3小時的料理，如選用慢燉鍋「低溫」功能鍵燉煮則需要6-8小時或8-12小時。上述建議僅作為一般指導，可視情況變更調整燉煮時程。
- 一般而言，對於雞肉或牛肉（約1.4-1.8公斤），如選擇「高溫」功能鍵燉煮，一般需要3-5小時，如選擇「低溫」功能鍵燉煮，則需要5-6小時。如要慢煨雞肉（或牛肉）湯（所有食材體積約為2.8-3.8升）時，「高溫」功能鍵燉煮需要4-5小時，「低溫」功能鍵燉煮則需要6-7小時。
- 請記住，燉煮的時間是依食物的總體積、室溫以及所煮食物的類型而定。請經常使用食物溫度計檢查食物是否適當燉煮。

清潔與保養

1. 將食物從陶瓷內鍋中取出。
2. 確保慢燉鍋處於待機狀態後，從電源插座上拔下插頭。
3. 確保陶瓷內鍋與玻璃上蓋冷卻至室溫溫度，以免造成破裂。
請注意：請勿使陶瓷內鍋與玻璃上蓋的溫差變化過大，例如將過熱的食物放入冰冷的內鍋或將過冷食物放入加熱的內鍋，以免造成內鍋或玻璃上蓋的破裂。
4. 陶瓷內鍋及玻璃上蓋可用清潔劑沖洗，然後擦乾或晾乾，也可採用洗碗機清洗，但應確保清洗時未出現損傷或破裂。若有食物粘鍋，可先用清潔劑浸泡一段時間，再用廚房用菜瓜布輕輕擦洗。
請注意：嚴禁使用腐蝕性清潔劑或金屬菜瓜布擦洗慢燉鍋的任何部件。
5. 嚴禁將慢燉鍋的外殼、插頭及電線浸泡在水或其他液體中。用柔軟的濕毛巾擦拭外殼及機體表面。
6. 儲存方法：鬆散地放置電線。請勿過度纏繞電線，以免造成損壞。


處理

廢棄處理

包裝材料

包裝材料符合環保規定並可回收使用。塑料材料具有記號識別，例如 >PE<、>PS< 等。請將包裝材料棄置在公共廢品處理設施的適當回收容器中。

舊設備

產品上或其包裝上的標記  表示不能把該產品作為家庭垃圾般處理。應該將其棄置在適當的回收站點。透過確保正確棄置本產品，您也可以幫助避免由於不適當處理廢品而為環境和人類健康帶來潛在的負面影響。如需關於回收本品的更詳細資訊，請聯絡您當地的廢物回收部門、您的家庭垃圾處理服務點，或您購買產品的商店。

有鑒於世界各國對綠色環保意識的重視，伊萊克斯依循RoHS「危害性限制物質指令」誠實標示產品化學物質含量，關於本產品的RoHS聲明書，請上伊萊克斯官網→「支援服務」→「RoHS聲明書」，依產品類別及型號檢索。

<http://www.electrolux.com.tw/Support/Customer-Care/>

中国

伊莱克斯（中国）电器有限公司 上海小家电分公司
中国，上海，静安区共和新路1968号大宁国际广场
8号楼606室

办公电话: +86 21 3178 1000

传真: +86 21 3387 0368

售后服务: +86 9510 5801

网站: www.electrolux.com.cn

台湾

新加坡商伊莱克斯股份有限公司 台湾分公司

22065新北市板桥区县民大道2段68号9F

免付费客服專線: 0800-888-259

傳真: 886-2-8964-5269

電郵: service@electrolux.com.tw

網站: www.electrolux.com.tw

KOREA

Electrolux Korea limited

9F, Pine Avenue B,

100 Euljiro, Jung-gu, Seoul, Korea 04551

Korea

Tel : +82 2 6020-2200

Fax: +82 2 6020-2271-3

Customer Care Services : +82 1566-1238

Email : homecare.krh@electrolux.com

Website: www.electrolux.co.kr

INDONESIA

PT. Electrolux Indonesia

Electrolux Building 2nd Floor

Jl. Abdul Muis No 34,

Jakarta Pusat 10160

Indonesia

Tel: +62 21 5081 7303

Fax: +62 21 5081 8069

Customer Care Services: 0804111 9999

Email: customercare@electrolux.co.id

Website: www.electrolux.co.id

PHILIPPINES

Electrolux Philippines, Inc.

10th Floor. W5th Avenue Building

5th Avenue Corner 32nd Street

Bonifacio Global City,

Taguig Philippines 1634

Trunkline: +63 2 737 4756

Domestic Toll Free: 1 800 10 845 care 2273

Customer Care Services: +63 2 845 care 2273

Email: wecare@electrolux.com

Website: www.electrolux.com.ph

THAILAND

Electrolux Thailand Co Ltd

Electrolux Building

14th Floor 1910 New Petchburi Road

Bangkapi, Huay Kwang

Bangkok 10310

Thailand

Tel: +66 2 725 9100

Fax: +66 2 725 9299

Customer Care Services: +66 2 725 9000

Email: customercareshai@electrolux.com

Website: www.electrolux.co.th

VIETNAM

Electrolux Vietnam Ltd

Floor 9th, A&B Tower

76 Le Lai Street

Ben Thanh Ward - District 1

Ho Chi Minh City

Vietnam

Tel: +84 8 3910 5465

Fax: +84 8 3910 5470

Customer Care Services: 1800-58-8899

Email: vnccare@electrolux.com

Website: www.electrolux.vn

MALAYSIA

Electrolux Home Appliances Sdn Bhd

Lot C6, No. 28, Jalan 15/22,

Taman Perindustrian Tiong Nam,

40200 Shah Alam, Selangor

Malaysia

Customer Care Services Tel: +60 3 5525 0800

Customer Care Services Fax: +60 3 5524 2521

Email: malaysia.customercare@electrolux.com

Website: www.electrolux.com.my

SINGAPORE

Electrolux SEA Pte Ltd

1 Fusionopolis Place, Galaxis

#07-10 (West Lobby)

Singapore 138522

Customer Care Services: +65 6727 3699

Fax: +65 6727 3611

Email: customer-care.sin@electrolux.com

Website: www.electrolux.com.sg

AUSTRALIA

Electrolux Home Products Pty Ltd

ABN 51 004 762 341

163 O'Riordan Street, Mascot, NSW 2020, Australia

Customer Service Phone: 1300 365 305

Website: www.electrolux.com

NEW ZEALAND

Electrolux Small Appliances

A division of Electrolux (NZ) Limited

3-5 Niall Burgess Road, Mt. Wellington, Auckland,

New Zealand

Phone: (09) 9573 2220

Customer Service Phone: 0508 730 730

Website: www.electrolux.com



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Due to the Electrolux policy of continual product development; specifications, colours, and details of our products and those mentioned in this manual are subject to change without notice.

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