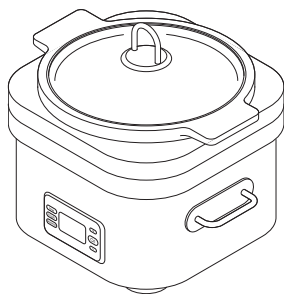




**SLOW COOKER
INSTRUCTIONS FOR USE
SAVE THESE INSTRUCTIONS**

**COCOTTE
MODE D'EMPLOI
CONSERVEZ CE MODE D'EMPLOI**

**LA OLLA DE COCCIÓN LENTA
INSTRUCCIONES PARA EL USO
REPASE Y GUARDE ESTAS INSTRUCCIONES
LEA CUIDADOSAMENTE ESTE INSTRUCTIVO ANTES DE USAR
SU APARATO**



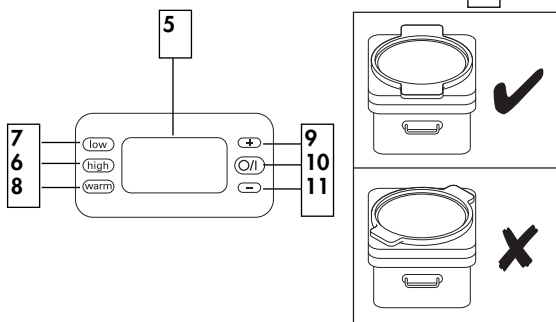
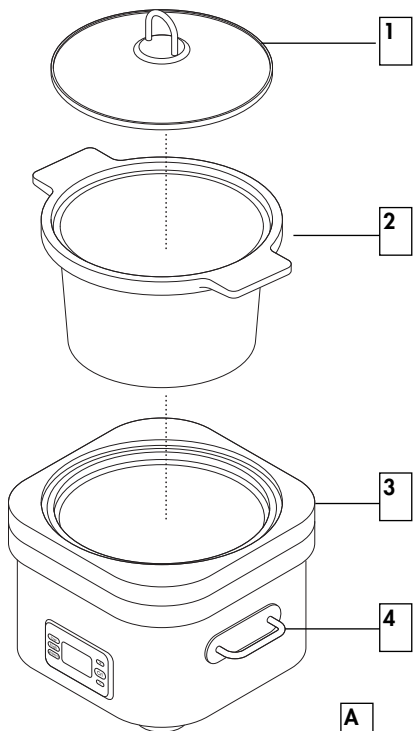
**MODEL/MODELE/MODELO
DCP707**

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ELECTRONIC CHARACTERISTICS/CARACTÉRISTIQUES ÉLECTRONIQUES
CARACTERÍSTICAS ELÉCTRICAS
120V~60HZ 350W



DESCRIPTION



- 1 lid
- 2 cooking pot
- 3 base unit
- 4 handles
- 5 display screen
- 6 high setting button (High)
- 7 low setting button (Low)
- 8 keep warm setting button (Warm)
- 9 timer increase button
- 10 ON/OFF button
- 11 timer decrease button



DESCRIPTION DE L'APPAREIL

- 1 couvercle
- 2 récipient de cuisson
- 3 socle
- 4 poignées
- 5 affichage
- 6 bouton de réglage élevé (High)
- 7 bouton de réglage modéré (Low)
- 8 bouton de maintien au chaud (Warm)
- 9 bouton d'augmentation du programmeur
- 10 bouton ON/OFF (marche/arrêt)
- 11 bouton de diminution du programmeur



DESCRIPCIÓN DEL APARATO

- 1 tapa
- 2 olla
- 3 unidad base
- 4 asas
- 5 pantalla
- 6 botón de posición alto (high)
- 7 botón de posición bajo (low)
- 8 botón de posición medio (keep warm - mantener caliente)
- 9 botón para aumentar el tiempo
- 10 botón de encendido/apagado (on/off)
- 11 botón para reducir el tiempo



SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electrical shock and/or personal injury.

- 1 Make sure your electricity supply is the same as the one shown on the underside of your machine.
- 2 Read these instructions carefully and retain for future reference.
- 3 Remove all packaging and any labels.
- 4 This appliance produces steam which can burn you.
- 5 Avoid getting burned by steam coming out of the slow cooker, especially when removing the lid.
- 6 Be careful when handling the slow cooker, all parts get hot in use. Use oven gloves.
- 7 Avoid lifting the base unit during use and while the contents are still hot.
- 8 Use extreme caution when moving the cooking pot if it contains hot food or liquid.
- 9 Never use a damaged slow cooker. Get it checked or repaired: 'see service and customer care'.
- 10 Don't use the cooking pot if it is damaged in any way.
- 11 Never put the base unit, cord or plug in water – you could get an electric shock. Keep the controls clean and dry.
- 12 Never let the cord hang down where a child could grab it.
- 13 Always unplug the slow cooker when not in use.
- 14 Never put the appliance or components on stove burners or in an oven.
- 15 Do not use the appliance on heat sensitive surfaces.
- 16 Do not use the slow cooker near or below curtains or other combustible materials.
- 17 Only use the slow cooker with the cooking pot supplied.
- 18 Do not use outdoors.
- 19 Do not cover the cooking pot with anything other than the lid supplied.
- 20 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.
- 21 Children should be supervised to ensure that they do not play with the appliance.
- 22 Only use the appliance for its intended domestic use. De'Longhi will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
- 23 Never use frozen meat, fish or poultry in the slow cooker, defrost first.
- 24 Do not reheat food in the slow cooker.
- 25 Always ensure food is piping hot before eating.
- 26 Never partially cook meat and poultry and then refrigerate for subsequent cooking.
- 27 Follow the cooking advice of the ingredient manufacturer in particular with dried beans. For example dried red kidney beans should be soaked overnight and then fast boiled on a cooker for at least 10 minutes in a pan of fresh cooking water to destroy toxins before straining and adding to the slow cooker.

Before using for the first time

- 28 Wash the parts see 'care and cleaning'

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SHORT CORD INSTRUCTIONS

A short power cord is provided to reduce the risk resulting from entanglement or tripping over a longer cord. Longer detachable power supply cords are available and may be used if care is exercised in their use. If a longer detachable power cord or extension cord is used (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally. The electrical rating of the appliance is listed on the bottom of the unit. If the appliance is of the grounded type, the extension cord should be a grounded type 3 wire cord. This appliance has a polarized plug. One blade is wider than the other. To reduce the risk of electrical shock this plug will fit in a polarized plug only one way. If the plug does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

USING YOUR ELECTRONIC SLOW COOKER

- 1 Follow the recipe and place the ingredients into the cooking pot.
- 2 **Place the cooking pot into the base unit. Important - to avoid being burnt when removing the cooking pot, ensure it is placed into the base unit as shown in the illustrations A, with the handles on the cooking pot in line with the handles on the base unit.**
- 3 Place the lid in position.
- 4 Plug the slow cooker into the power supply.
- 5 Press the ON/OFF button to turn the slow cooker on. The display will read 0:00 and the screen will illuminate. The screen illumination will turn off if no buttons are pressed within 30 seconds.
- 6 Select the desired cooking mode by pressing the high, low or keep warm setting button. An icon will appear on the right of the screen and a dash will appear next to the selected cooking mode. Cooking will begin, indicated by the decimals flashing.
- 7 Allow to cook for the desired time.
- 8 Press the ON/OFF button once to stop cooking. Hold the ON/OFF button down for 5 seconds to turn the slow cooker off. Unplug the slow cooker after use.

SETTING THE TIMER

- 1 Follow steps 1-5 above.
 - 2 Set the desired cooking time by pressing the timer increase (+) or timer decrease (-) buttons. The timer can be set in 30 minute increments up to a maximum of 10 hours for low and high settings but will default to a maximum of 2 hours for the keep warm setting.
 - 3 Select the desired cooking mode by pressing the high, low or keep warm setting button. An icon will appear on the right side of the screen and a dash will appear next to the selected cooking mode. Cooking and the timer countdown will begin, indicated by the decimals flashing. The timer will countdown in 1 minute increments.
Note: if a cooking mode is not selected within 15 seconds, the timer will default back to 0:00 and will need to be re-set.
 - 4 At the end of the cooking time on low or high settings, the slow cooker will default to the keep warm setting and count down from 2 hours. After 2 hours, heating will stop and the display will return to 0:00.
 - 5 Hold the ON/OFF button down for 5 seconds to turn the slow cooker off. Unplug the slow cooker after use.
- **Important: When cooking in the timer mode for extended periods of time make sure the food does not dry out or burn.**
 - If during cooking with the timer set, you wish to adjust the cooking time, simply press either the timer increase or timer decrease button.

SETTING GUIDELINES

The following times are a guide only and will vary according to the type of food being cooked and quantities.

Low setting: will gradually cook food during the day and takes approximately 6-8 hours. This setting can also be used when cooking more delicate foods which would benefit from a slightly lower temperature of cooking such as baked apple or, poached fruit.

High setting: will quicken up the cooking process compared to the Low setting with cooking times between 3-5 hours.

Keep warm setting – Use this setting once food has been cooked to keep food warm. We recommend that food is not kept warm for longer than 2 hours after cooking and then switch off after use. Taking the lid off will reduce the temperature inside the cooking pot so keep this to a minimum and replace the lid quickly.

HINTS ON USING YOUR SLOW COOKER

- 1 Prepare and use ingredients at room temperature rather than straight from the refrigerator. However ingredients such as meat and fish should not be left out of the refrigerator for longer than is necessary, so remove from the refrigerator just to take the chill off and keep covered with plastic wrap. Do not prepare food in advance and then leave out of the refrigerator.
- 2 Cut root vegetables such as carrots, onions, turnips etc into fairly small pieces as they take longer to cook than meat.
- 3 Cut each type of ingredient into even sized pieces, this will assist with even cooking.
- 4 Browning the meat and sauteing the vegetables first in a separate pan will help to remove a fair amount of fat from the meat and also improve the appearance and flavor of both meat and vegetables. However this is not essential.
- 5 Do not lift the lid more than necessary during cooking as this will cause loss of heat and evaporation of liquid. It may be necessary depending upon how often the lid is removed and for how long, to allow an extra 20 minutes to half an hour cooking time.
- 6 Cooking always takes place in the cooking pot. Never place food directly into the base unit.
- 7 Never plunge the hot cooking pot into cold water immediately after use or pour boiling water into an empty cold cooking pot. Subjecting it to a sudden change in temperature could cause it to crack.
- 8 After several months of use the glaze on the cooking pot may become crackled: this is common with glazed stoneware and will not affect the efficiency of the slow cooker.
- 9 If you are adapting recipes from conventional cooking you may need to reduce the amount of liquid used. In slow cooking liquid does not evaporate as quickly as with conventional cooking although a fair amount of liquid is necessary to help the transfer of heat.
- 10 Never fill the slow cooker more than 2/3 full.
- 11 Milk products, including cream, sour cream and yogurt, should be added towards the end of cooking to help combat any curdling that might take place.
- 12 Frozen vegetables such as peas should be thawed and added during the last 1/2 to 1 hour of cooking. This will ensure retention of color and texture in the vegetables and temperature within the pot.
- 13 Best results are achieved when the ingredients are covered in liquid.
- 14 Trim excess fat from meat.
- 15 When cooking whole jointed meats make sure they fit comfortably into the cooking pot and always add liquid. Turn part way through the cooking process.
- 16 Using hot stock will speed up the cooking process.
- 17 To thicken gravy etc., mix some cornstarch with a little cold water to form a smooth paste. Add the mixture to the cooking pot towards the end of the cooking time. Cover and cook for additional time until the juices are bubbling and thickened.
- 18 Please note that some spitting around the lid may occur.

CARE AND CLEANING

Always switch off, unplug and allow the appliance to cool before cleaning.

BASE UNIT

Wipe the outside of the slow cooker with a damp cloth and then dry. Never immerse the base unit in water.

LID, COOKING POT

Wash in warm soapy water, rinse and then dry thoroughly. Food that has stuck to the inside of the bowl can be removed with the aid of a soft bristled brush.

The cooking pot and lid can be washed in the dishwasher

RECIPES

Timings are guidelines only, always make sure that foods are thoroughly cooked and piping hot before serving. Variations in quantities may also affect the cooking times

POTATO, CHEDDAR AND CHIVE SOUP

4 medium-large potatoes, peeled and sliced
1 large clove garlic, peeled
16 oz (475ml) stock
7 oz (220g) Cheddar cheese, grated
2 oz (50g) fresh chives, chopped
salt and pepper

Place the potatoes, garlic and stock into the cooking pot. Cook on High for 2-3 hours. Remove the mixture and blend in a blender to the desired consistency. Return the mixture back into the cooking pot and add the cheese, chives and seasoning. Leave on setting High for more 30 minutes. Before serving, additional cheese can be added.

BEEF POT ROAST WITH VEGETABLES

1 tbsp (15ml) oil
2 lbs (900g) joint of topside (sirloin or rib)
1 onion peeled and chopped
3 carrots peeled and cut into
1/2 in (1cm) in thick slices
2 cups (500ml) hot beef stock

Heat the oil in a frying pan and then brown the beef on all sides. Add the vegetables and fry until lightly golden. Transfer the mixture to the cooking pot, add the hot stock and seasoning. Place the lid in position and cook on High for approximately 4 hours or Low for approximately 7-8 hours.

BEEF IN BEER

1 lb 5 oz (600g) lean sirloin steak cut into 1 in/2.5cm cubes
2 medium potatoes, each cut into eight pieces
1 large onion, cut into eight pieces
2-3 carrots, cut into 3/4 in (2 cm) in thick pieces
1 1/4 cups (300ml) beer
1 cup (230ml) beef stock
1 tbsp (20ml) fresh parsley, chopped
1 oz (25g) bunch of thyme, stalks removed
1-2 tbsp (20-30ml) cornstarch
salt and pepper

Place all the ingredients into the cooking pot then cook on High for approximately 5 1/2 hours or Low for approximately 7-8 hours. Mix the cornstarch with a little cold water to form a smooth paste. Remove the lid and add the mixture to the cooking pot and stir well. Re-cover and cook for additional time until the juices are bubbling and slightly thickened.

BOLOGNAISE SAUCE

Use as a base for Spaghetti Bolognese or Lasagne
1 tbsp (15 ml) oil
1 large onion, chopped
5 strips bacon, chopped
7 oz (650g) lean ground beef
16 oz (450g) can chopped tomatoes
1 clove garlic, peeled and crushed
1 level tbsp (15 ml) tomato puree or to taste
salt and pepper

5 oz (150g) mushrooms, finely chopped
Heat the oil in a large frying pan and fry the onion until golden brown and then transfer to the cooking pot. Add the bacon to the frying pan and until crispy and add to the cooking pot. Fry the meat until browned, add the chopped tomatoes and bring the mixture to a boil and then transfer to the cooking pot. Place the remaining ingredients in the cooking pot. Cook on High for approximately 3-4 hours or Low for approximately 6-7 hours

COQ AU VIN

5 oz (150g) bacon, diced
1 large onion, chopped
1 clove garlic crushed
10 oz (300g) button mushrooms, thickly sliced
4 boneless chicken breasts
10 fl oz (275 ml) red wine
13 fl oz (375 ml) hot chicken stock
salt and pepper
cornstarch (optional)

Place all the ingredients into the slow cooker. Cover and cook on High for 4 hours or Low for approximately 6-7 hours. If desired, thicken the juices with some cornstarch mixed to a smooth paste with water. Remove the lid and add the mixture to the cooking pot and stir well (if necessary remove the chicken breasts and keep warm while adding the cornstarch). Re-cover and cook for additional time until the juices are bubbling and slightly thickened.

CHICKEN AND TARRAGON CASSEROLE

1 tbsp (15g) butter
1 tbsp (15ml) oil
4 chicken breasts
1 onion finely chopped
1/2 cup plus 2 tbsp (150ml) dry white wine
1/2 cup plus 2 tbsp (150ml) chicken stock
4 sprigs tarragon
1/4 cup (50ml) heavy cream
salt and pepper
1 tbsp (15ml) cornstarch (approx)

Heat the butter and oil in a frying pan. Add the chicken pieces and brown on both sides. Transfer the chicken to the cooking pot. Fry the onion and place in the cooking pot with the wine, stock, 2 sprigs of tarragon and seasoning. Cover with the lid and cook on High for approximately 3 hours or Low for approximately 6 hours. At the end of the cooking time, remove the chicken pieces and keep warm. Mix the cornstarch with some water to form a smooth paste and add to the slow cooker with the cream, stir well. Return the chicken pieces to the cooking bowl, replace the lid and allow to cook for additional time until the mixture thickens. At completion, finely chop the remaining tarragon and add to the cooking pot. Serve immediately.

BAKED APPLES

3 Cooking apples (choose ones of a suitable size to fit inside the cooking pot)
2/3 cup (75g) mixed dried fruit
1/2 level tsp (2.5ml) cinnamon
2 tbsp (25g) soft brown sugar
2/3 cup (75ml) cold water

Wash and core the apples, then using a sharp knife make a slit in the skin around the middle of each one. Place the apples in the cooking pot. Combine the fruit, cinnamon and sugar then fill the center of each apple with the mixture. Add the water and put the lid in position. Cook on Low for approximately 2-4 hours (this will depend upon the size and variety of the apples).

RICE PUDDING

1/3 cup (75g) short grain or pudding rice
1/4 cup (50g) superfine/caster sugar
4 1/4 cups (1 L) milk
2 tbsp (25g) butter
ground nutmeg

Place the rice, sugar and milk into the cooking pot and stir well. Top with shavings of butter and sprinkle with nutmeg. Put the lid in position and cook on High for approximately 2-3 hours or Low for 4-5 hours. After 1 hour stir the contents of the cooking pot and once again during cooking.

APPLE CHUTNEY

Piece of ginger root about
1/2 in (1cm) square
1 1/2 tsp (7.5ml) pickling spice
1 1/2 lbs (700g) prepared sliced cooking apples eg Bramleys
1/2 cup (100g) raisins
1/2 cup (100g) finely chopped onion
1 small clove garlic, peeled and crushed
2/3 cup (150g) dark brown sugar
2/3 cup (150ml) malt vinegar

Tie the ginger root and pickling spice into a small piece of muslin or cheesecloth. Place all the ingredients into the cooking pot and stir well. Place the lid in position and cook on Low for approximately 8 hours. At the end of this time, remove the lid, stir the ingredients then turn to High and allow the mixture to boil for a further 30-60 minutes or until the required consistency has been achieved. Cool slightly and place in clean jars and cover immediately. Makes about 2lb



LIMITED WARRANTY

This warranty applies to all products with De'Longhi or Kenwood brand names.

What does the warranty cover?

We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to repair at our factory or authorized service center of any defective parts or part thereof, other than parts damaged in transit. In the event of a products replacement or return, the unit must be returned transportation prepaid. The repaired or new model will be returned at the company expense.

This warranty shall apply only if the appliance is used in accordance with the factory directions, which accompany it, and on an Alternating current (AC) circuit.

How long does the coverage last?

This warranty runs for one year (1) from the purchase date found on your receipt and applies only to the original purchaser for use.

What is not covered by the warranty?

The warranty does not cover defects or damage of the appliance, which result from repairs or alterations to the appliance outside our factory or authorized service centers, nor shall it apply to any appliance, which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damage resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damage, so the above limitation may not apply to you.

How do you get service?

If repairs become necessary, see contact information below:

U.S. Residents:

Please contact our toll free hotline at 800-322-3848 or log onto our website at www.delonghi.com.

For all accessories, spare parts or replacement parts, please contact our parts division at 1-800-865-6330.

Residents of Canada: Please contact our toll free hotline at 1-888-335-6644 or log onto our website at www.delonghi.com.

Residents of Mexico: Please refer to the Limited Warranty statement for Mexico.

Please refer to the back page of the manual for De'Longhi addresses.

The above warranty is in lieu of all other express warranties and representations. All implied warranties are limited to the applicable warranty period set forth above. This limitation does not apply if you enter into an extended warranty with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. De'Longhi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its appliance.

How does state law apply?

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.



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