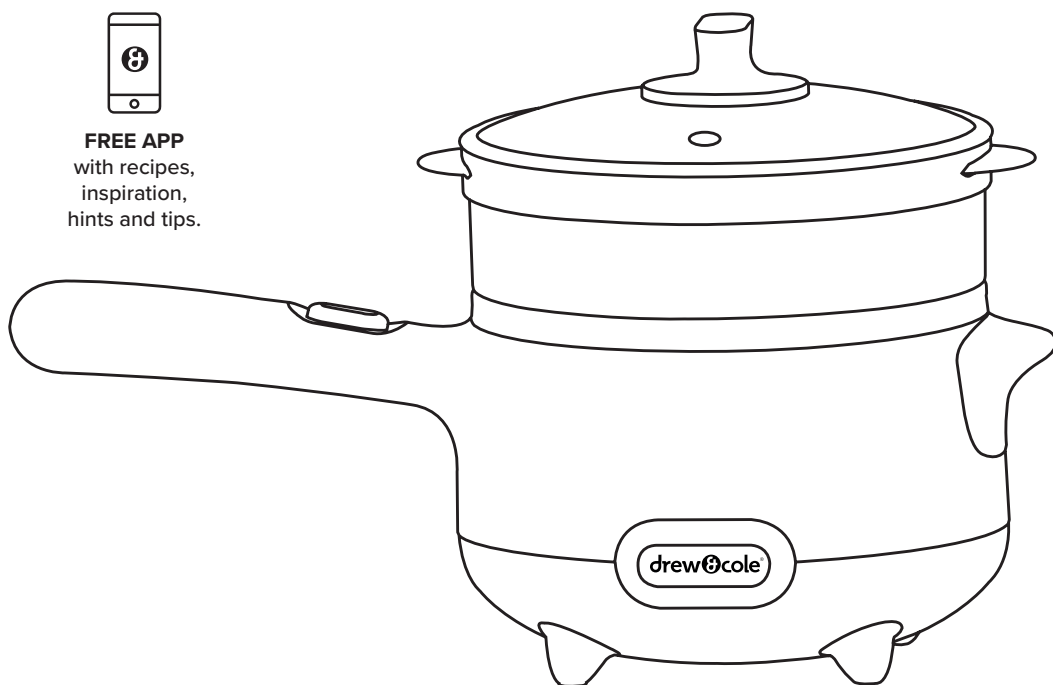


drew&cole[®]

NUTRITION MADE EASY



FREE APP
with recipes,
inspiration,
hints and tips.



CleverPot

User Manual

Register your product at
drewandcole.com/support
and visit us for...

FAQs



Videos



Recipes



Support



Join our community..



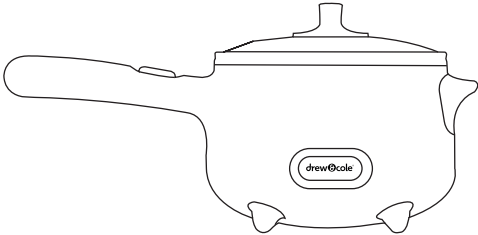
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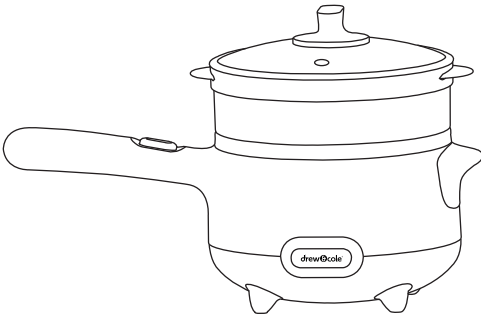
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SPECIFICATION

Without Steamer



With Steamer



| | |
|-----------------|--|
| Model | DRG-C12S1 |
| Rated Voltage | 220-240V |
| Rated Frequency | 50-60Hz |
| Rated Capacity | 1.2L |
| Rated Power | 600-715W |
| Product Size | Without Steamer: 34.7 x 18.5 x 16.7 cm With Steamer: 34.7 x 18.4 x 21.6 cm |

THIS PRODUCT AND FOOD CONTACT MATERIALS ARE IN COMPLIANCE WITH
RELEVANT FOOD SAFETY STANDARDS

| Part name | Material |
|---------------|----------------------|
| Screw/Press | SUS 304 |
| Heating Plate | Coating: Teflon |
| Glass Lid | Glass: Glass SUS 430 |

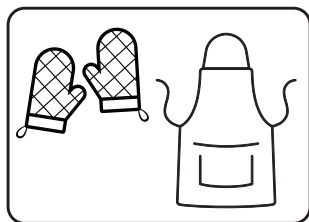
Use Conditions: Stainless steel parts should avoid contact with strong acid substances.

IMPORTANT SAFEGUARDS

When using electrical appliances, always follow these basic safety tips:

1. Read Instructions: Read all instructions before use.

2. Avoid Hot Surfaces: Don't touch hot surfaces. Use handles or knobs and oven gloves and an apron when necessary.



3. Prevent Electric Shock: Never immerse the cord, plugs, or main body in water or any other liquid.

4. Supervise Children: Always supervise children when the appliance is in use or nearby.

5. Unplug When Not in Use: Unplug the appliance when not in use and before cleaning. Let it cool down before handling parts.

6. Check for Damage: Don't use the appliance if the cord or plug is damaged, or if it malfunctions. Contact High Street TV's customer care team on 0344 800 0631 (Standard rate, UK) or 0412 132 998 (Ireland).

7. Use Recommended

Accessories: Only use accessories recommended by the manufacturer to avoid injury.

8. Indoor Use Only: This appliance is for household use only. Do not use outdoors.

9. Cord Safety: Keep the cord away from the edge of the table or counter, and away from hot surfaces.

10. Keep Away from Heat: Don't place the appliance on or near hot gas or electric burners, or in a heated oven.

11. Caution with Hot Liquids: Be very careful when moving the appliance if it contains hot oil or liquids.

12. Plugging In and Out: Always attach the plug to the appliance first, then plug it into the wall. To disconnect, turn off the appliance first, then unplug it.

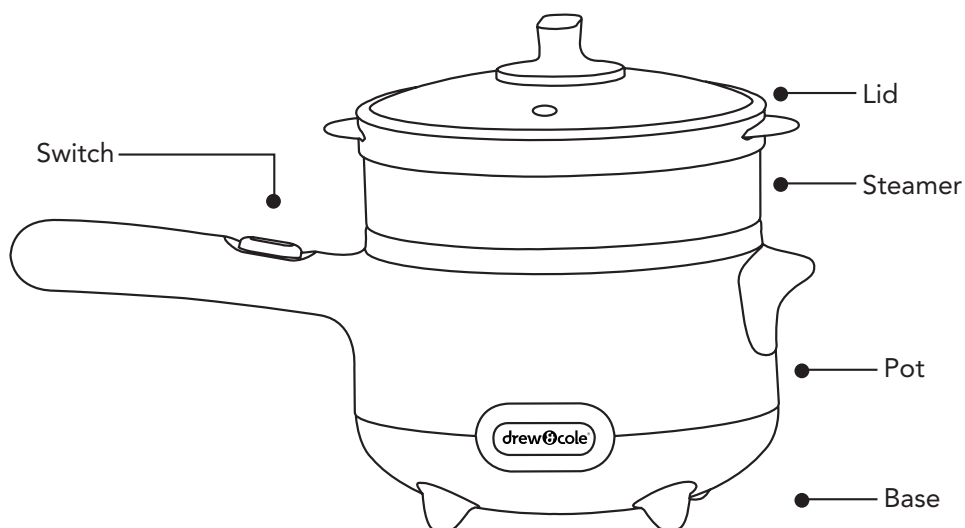
13. Intended Use Only: Use the appliance only for its intended purpose.

14. Save These Instructions: Keep these instructions for future reference.

IMPORTANT SAFEGUARDS

WARNING: TO AVOID INJURIES CAUSED BY MISUSE, PLEASE READ THE INSTRUCTION MANUAL CAREFULLY BEFORE USING THIS PRODUCT AND USE THE PRODUCT STRICTLY IN ACCORDANCE WITH THE PURPOSE STATED IN THE INSTRUCTION MANUAL.

PARTS AND COMPONENTS



FEATURES

1. Easy to Use: Designed for simple and intuitive operation.

2. Auto-Shut Off Function: The pot will automatically shut off if it overheats. When the temperature reaches 302°F (150°C), it will stop heating and resume once it cools down to 287.6°F (142°C).

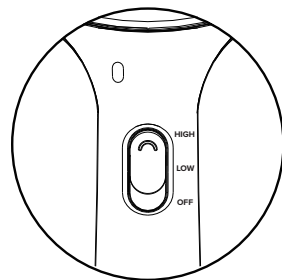
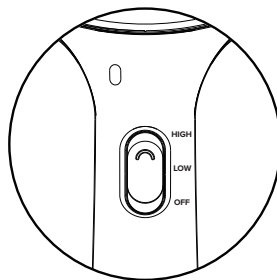
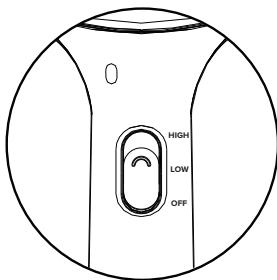
3. Versatile Cooking: Perfect for cooking meat, vegetables, frying, steaming, and more.

4. Effortless Cleaning: The non-stick coating makes cleaning simple and convenient.

5. Clear View: The transparent glass cover lets you easily monitor your cooking.

6. Adjustable Power Settings: Choose between two power settings based on the type of food you're cooking.

HOW TO USE THE DREW&COLE CLEVERPOT



1. After connecting to electricity, the power indicator light will not light up while in the "OFF" position nor will the product start to function.

2. Slide the switch to position "LOW" and the power indicator will light up as the product will start heating at Low setting (300W).

3. Slide the switch to position: 'HIGH' and the indicator light will stay on, and the product will be heating at High Setting (600W).

INSTRUCTIONS

TIPS

1. First-Time Use: Before using your Drew&Cole CleverPot for the first time, or after it hasn't been used for a while, it is recommend that the pot is cleaned first. To do this fill the pot with water up to the maximum level, bring it to a boil once or twice, then pour the water out. This ensures the pot is completely clean and ready for use.

2. Stay Vigilant: Always keep an eye on the pot while it's in use to prevent any liquid from overflowing.

BOILING GUIDE

1. Add Water: Remove the glass cover and fill the pot with clean water, making sure the water level is between the recommended minimum and maximum marks. Then, close the glass cover.

2. Turn On: Slide the switch to "HIGH". The indicator light will turn on, and the pot will start heating at high power (600W).

3. Add Ingredients: Once the water is boiling, you can add your ingredients.

4. Slow Cooking: For slower cooking, slide the switch to "LOW". The pot will then heat at half power (300W).

5. Turn Off: To stop the boiling process, slide the switch to "OFF". The indicator light will turn off.

FRYING GUIDE

1. Add Oil: Remove the glass cover and pour a small amount of cooking oil into the pot.

2. Turn On: Slide the switch to "HIGH". The indicator light will turn on, and the pot will start heating at full power (600W).

3. Start Cooking: Once the oil is hot, add your food items for frying. For slower frying, slide the switch to "LOW" (300W). When you're done, slide the switch to "OFF" to stop the heating, and the indicator light will turn off.

IMPORTANT PRECAUTIONS

1. Read Safety Precautions: Before using the product, carefully read and follow these safety guidelines.

2. Stay Attentive: Always keep an eye on the product while it's in use. Never leave it unattended to avoid accidents.

3. Keep Out of Reach of Children: Place the product where children cannot reach it to prevent accidents.

4. Proper Placement: Use the product on a flat table, away from other heat

sources or electrical appliances.

5. Avoid Burns: When the product is working, do not touch the hot pot body or the steam from the glass cover.

6. Water Levels: Ensure the water level is between the recommended minimum and maximum. Overfilling can cause boiling water to overflow, while underfilling can damage the product. Always cover with the glass lid when boiling water.

INSTRUCTIONS

7. First-Time Use: Add water to the maximum level, boil it, and pour it out to clean the pot before first use.

8. Handle Power Cord Safely: Keep the power cord from hanging off the table or touching hot surfaces.

9. No Immersion: Do not immerse the product body in water or any other liquids to avoid short circuits.

10. Correct Voltage: Use a power outlet that matches the voltage specified on the product's rating label.

11. Damaged Power Cord: If the power cord is damaged, it must be replaced by the manufacturer, their service department, or a qualified professional to prevent danger.

12. Power Off for Safety: Disconnect the power when cleaning or moving the product. Turn off the machine before adding oil or water to avoid splashes and potential injuries.

13. Professional Repairs: If the product malfunctions, do not attempt to repair or disassemble it yourself to avoid danger. Contact High Street TV's customer care team on 0344 800 0631 (Standard rate, UK) or 0412 132 998 (Ireland).

14. Residual Heat: After use, the heating plate and its surroundings may remain hot. Be careful to avoid burns.

15. Keep Clean: Maintain a clean heating plate. Clean off any dirt from the surface after use.

16. No External Timers: Do not operate the appliance with an external timer or remote-control system.

17. Use Safe Utensils: Use wooden or silicone spatulas with the CleverPot to avoid damaging the non-stick surface. Avoid metal utensils.

CARE AND MAINTENANCE

1. Unplug After Use: Always unplug the appliance from the power socket when you're done using it.

2. Gentle Cleaning: Clean all parts with detergent and a sponge. Avoid using hard steel wool to prevent damaging the surface.

3. Descaling: To remove scale buildup, pour 1 tablespoon of white vinegar into the pot, let it soak on the heating plate for 15-20 minutes, then rinse with water.

4. Cleaning the Base: Do not immerse the base in water. Wipe the outer surface with a wet cloth instead. Do not wash it with water or place it in a dishwasher to prevent leakage and malfunction.

5. Careful Handling: Handle the electric heating pot with care, and never move it while it's plugged in.

6. Long-Term Storage: If not using the product for a long time, clean it and store it in a dry, ventilated place to prevent moisture damage.

RECIPES

PORRIDGE

Serves 1

INGREDIENTS

50g oats
300ml water or milk
1 tablespoon honey
1 apple, chopped

STEP-BY-STEP INSTRUCTIONS

Put 50g of oats and 300ml of water or milk into the CleverPot.

Turn the CleverPot to the Low setting (300W).

Let the porridge cook for 8 minutes. Stir occasionally to prevent it from sticking to the pot.

After 8 minutes, stir in 1 tablespoon of honey.

Add the chopped apple on top of your porridge. Enjoy your porridge!

POACHED EGGS

Serves 1

INGREDIENTS

2 eggs
Water
1 teaspoon vinegar

STEP-BY-STEP INSTRUCTIONS

Pour water into the CleverPot and add 1 teaspoon of vinegar. Make sure the water reaches the minimum fill line of 200ml.

Turn the CleverPot to the High setting (600W). Wait for the water to simmer.

Crack the eggs carefully into the simmering water. Let the eggs cook for 3-4 minutes until they reach your desired consistency.

Gently lift the eggs out of the water with a spoon and serve.

Enjoy your perfectly poached eggs!

RECIPES

TOMATO SOUP

Serves 1

INGREDIENTS

400g canned tomatoes
1 small onion, chopped
1 clove garlic, crushed
500ml vegetable stock
Salt and pepper to taste

STEP-BY-STEP INSTRUCTIONS

Set the CleverPot to the High setting (600W).

Add a small amount of oil, and sauté the chopped onions for a few minutes until soft and slightly golden.

After the onions are sautéed, add the 400g canned tomatoes, minced garlic, and 500ml vegetable stock to the CleverPot. Stir everything together.

Keep the CleverPot on High (600W) and cook 15 - 20 minutes. Stir occasionally to ensure even cooking and to prevent sticking.

After 15 - 20 minutes, check the soup. If the vegetables are soft and the flavours have melded together, it's ready.

If you prefer a smooth soup, use an immersion blender or let the soup cool slightly and transfer it to a blender. Blend until smooth.

Taste the soup and add salt and pepper to your liking.

Serve the soup and enjoy!

RECIPES

MACARONI CHEESE

Serves 2

INGREDIENTS

200g macaroni
400ml water
200ml milk
100g grated cheddar cheese
1 tablespoon flour
1 tablespoon butter

STEP-BY-STEP INSTRUCTIONS

Add 200g of macaroni and 400ml of water to the CleverPot. Set the CleverPot to High (600W) and cook for about 10 minutes, or until the macaroni is tender. Stir occasionally.

Once the macaroni is cooked, stir in 200ml of milk, 1 tablespoon of butter, and 1 tablespoon of flour. Continue cooking on High (600W) until the mixture starts to slightly thicken, stirring to avoid lumps.

Once the mixture has thickened, add 100g of grated cheddar cheese. Stir until the cheese is completely melted and the sauce is smooth. Your macaroni and cheese is ready to serve.

CHILLI CON CARNE

Serves 2

INGREDIENTS

200g minced beef
1 small onion, chopped
1 clove garlic, minced
400g canned tomatoes
200g kidney beans
1 teaspoon chilli powder

STEP-BY-STEP INSTRUCTIONS

Add a little oil to the CleverPot. Set the CleverPot to High (600W). Add the minced beef, chopped onion, and minced garlic to the pot. Cook until the beef is browned, stirring occasionally.

Drain and wash the kidney beans. Stir in the canned tomatoes, kidney beans, and 1 teaspoon of chilli powder.

Reduce the CleverPot to Low (300W). Let the chilli con carne simmer for 20-25 minutes, stirring occasionally, until the flavours are well combined and the mixture thickens.

Once ready, serve hot and enjoy your homemade chilli con carne!



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