

WARRANTY

This KOOLATRON product is warranted to the retail consumer for 90 days from date of retail purchase, against defects in material and workmanship.

WHAT IS COVERED

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

WHAT IS NOT COVERED

- Commercial or industrial use of this product.
- 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 duration of 90 days 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 you require replacement parts, please telephone the following number for assistance:

North America 1-800-265-8456

Koolatron has Master Service Centres at these locations:

Koolatron USA

4330 Commerce Dr.
Batavia, NY
14020-4102
U.S.A.

Koolatron Canada

27 Catharine Ave.
Brantford, ON
N3T 1X5
CANADA

A Koolatron Master Service Centre must perform all warranty work. Service after warranty may be obtained at a Master Service Centre or at an authorized service dealer. Purchase Receipt is required to establish warranty eligibility.



TCCZ02SN

Instruction Manual & Recipes

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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 |



INTRODUCTION

SPECIAL FEATURES OF YOUR CZECH COOKER™

- Cook, roast, bake, grill, fry, and re-heat using 80% less energy than your oven!
- Only 1-2 minute pre-heat!
- Variable Temperature Control
- Removable Power Source - for easier cleaning and storage.
- Separate Lid Stand - to rest lid on, when removed from pot while cooking.

From Banana Bread to a Roasted 2 lb Chicken, you can cook almost anything in your Czech Cooker™ that you would normally prepare in your own oven. The heat source is in the lid and directs heat throughout the pot. Since the lid and pot are closer to your food than a typical oven, you will only need 1-2 minutes to pre-heat, saving you valuable time.

As a guide, the lowest setting (1) your Czech Cooker™ will cook at approximately 90°C/195°F up to 180°C/356°F on the highest Setting (5). For dishes such as a Chicken and Rice casserole, you can use a lower heating setting (3). For simmering and warming through can adjust the heat setting to (1).

Be creative with your recipes, as the Czech Cooker™ will allow some unique cooking techniques. You can get bacon sizzling in the pot, and the lid will keep the grease from splashing and spitting. The Czech Cooker™ produces some excellent baked goods, you can bake a cake directly in the pot, just pour in your batter and watch it cook through the viewing window. Once cooled, turn the pot over and slide your cake out of the non-stick coated pot.

HELPFUL TIPS AND SUGGESTIONS

All of your favourite recipes cooked using your oven can be cooked in the Czech Cooker™, but to get you started, we have provided you some preferred recipes on the next few pages. We hope you enjoy cooking with your Czech Cooker™!

In a hurry? You can easily make the following convenience foods found in the frozen or refrigerated section of your grocer. Just follow the oven cooking times on the product package directions as a guideline.

- Refrigerated cinnamon buns, croissants or cookie dough
- Appetizers: spring rolls, mini quiches, nachos, etc.
- Chicken nuggets, fish sticks, fries, pizza
- Puff pastry, frozen pie, brownies

OPERATING YOUR CZECH COOKER™

- To turn the unit ON, turn the dial clockwise until the 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



Carefully read the following directions. They provide important information with regard to safety, use and maintenance. Keep this booklet for future reference.

CAUTION !

- **Lid and pot gets hot when in use, handle with care!**
- Never immerse the lid or power cord into water, always use a damp cloth to clean.
- Keep out of reach of children.
- Do not rest the lid face down directly on any surface, as it could burn the surface. Use the Lid Stand provided for resting the lid.
- Do not let the cord hang over a table or counter edge.
- If the cord or device becomes damaged please contact customer service at 1-800-265-8456.

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 electrical outlet. Heat light indicator should turn on. If not, make sure adapter is correctly plugged in lid.
- 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, let the pot cool before washing.

RECIPES

RATATOUILLE CANAPÉS



- 1/2 cup (125 ml) small zucchini, diced
- 1/2 cup (125 ml) eggplant, diced and tossed with a little salt
- 1/2 cup (125 ml) onion, diced
- 1/2 cup (125 ml) red and green bell pepper, diced
- 1 clove garlic, minced
- 4 canned tomatoes, crushed
- 1 tbsp (15 ml) olive oil
- 1 tsp (5 ml) each fresh parsley, thyme, finely chopped
- 1 bay leaf
- Salt, pepper to taste
- Crackers or toast points.

On setting 4 cook onion and garlic in olive oil until soft but not brown, approx. 10 min. Add herbs, salt and pepper. Add zucchini, cook for 5 minutes. Add eggplant, peppers and crushed tomatoes, cook until all vegetables are soft, approx. 10 min. Remove bay leaf. Serve on your favourite crackers or toast points.

RECIPES

MINESTRONE SOUP



- 1 tbsp (15 ml) olive oil
- 3 slices bacon
- 1/2 sm. Zucchini, sliced
- 1 med onion, diced
- 1/2 stalk celery, diced
- 1/2 carrot, diced
- 1/2 red pepper, diced
- 1/2 green pepper, diced
- 1/3 (85 ml) cup green beans cut in 1/2 inch pieces
- 2 cloves garlic, minced
- 1 cup (250 ml) red kidney beans, rinsed
- 1/2 cup (125 ml) chick peas, rinsed
- 4-5 canned tomatoes with juice
- 4 cups (1 litre) water
- 1/4 tsp (1.2 ml) fresh rosemary, chopped
- 3-4 sprigs of fresh thyme
- 1/2 tsp (2.5 ml) fresh basil, chopped
- 1/2 tsp (2.5 ml) fresh oregano, chopped
- 1/2 tsp (2.5 ml) fresh parsley, chopped
- Salt and pepper to taste
- 1/2 cup (125 ml) orzo

On setting 4, render bacon in olive oil, drain excess oil. Add onion, celery, carrot and garlic. Cook until soft but not browned, approx. 20 min. Add zucchini, red and green peppers, kidney beans, chick peas, fresh herbs and seasoning.

Cook until vegetables are tender, approx 10 min. Add tomatoes, green beans, orzo and water, simmer until pasta is tender.

RECIPES

VEGETABLE FRITTATA



1 cup (250 ml) onion, thinly sliced
1/2 cup (125 ml) zucchini, thinly sliced
1/2 cup (125 ml) mushroom, thinly sliced
4 asparagus spears cut into 1/2 inch pieces
2 tbsp (30 ml) melted butter, unsalted
8 eggs, beaten
1/2 cup (125 ml) milk
Salt and pepper to taste
Dash of hot sauce

Place butter, onion, zucchini, mushroom and asparagus in Czech Cooker™ on setting 4 for approx. 10 minutes until vegetables are soft but not browned. Meanwhile beat eggs, milk, salt, pepper and hot sauce together in a bowl. When vegetables are ready pour egg mixture over them and continue cooking until center is set, approx. 20 min.

RECIPES

HERBED SALMON FILLETS



1/4 cup (50 ml) cup olive oil
2-3 salmon fillets, rinsed and dried
1/2 tsp (2.5 ml) fresh thyme, chopped
1/2 tsp (2.5 ml) parsley
1/4 tsp (1.2 ml) rosemary
1/2 clove garlic, minced
Salt and pepper to taste

Combine oil with thyme, parsley, rosemary and garlic. Heat oil just to warm. Rub salt and pepper on fillets and place in Czech Cooker™. Cover fillets with herbed oil and cook on setting 4 until fish starts to flake, approx. 20 min.

RECIPES

CZECH ROAST CHICKEN



- 1 roaster chicken
- 1 tsp (5 ml) each fresh thyme, rosemary, parsley, chopped
- 1 bay leaf
- 1 tbsp (15 ml) olive oil
- 2 pinches salt
- 1 pinch white pepper

Preheat Czech Cooker™ to setting 5. Truss the chicken. Rub the chicken with olive oil, fresh herbs, salt and pepper. Insert bay leaf into the cavity of chicken. Place in cooker. Form foil and cover chicken. Cover with Czech Cooker™ lid ensuring foil is not touching the lid. After 50 minutes remove foil and cook chicken until it is browned to desired color and it has reached an internal temperature of 74°C (165°F). Serve.

RECIPES

CHICKEN AND RICE CASSEROLE



- 2 chicken breasts
- 1 can (284 ml) mushroom* soup
- 1-1/2 cups (375 ml) rice, uncooked
- 1/2 cup (125 ml) diced onion
- 3 soup cans of water
- 1 bay leaf
- 1 tsp (5 ml) each chopped fresh thyme, sage, oregano and parsley
- Salt and pepper to taste

Place chicken in Czech Cooker™. Mix rest of ingredients together in a mixing bowl and pour over chicken. Stir gently to cover rice with liquid. Cook on setting 4 for approx 1 hour. Pull chicken to top of rice and continue cooking until liquid is absorbed and chicken is browned, approx. 15- 20 min. (* for a different flavour use your favourite condensed soup)

RECIPES

CZECH STYLE MEATLOAF



- 1lb (0.454 kg) ground beef
- 1/2 cup (125 ml) onion, finely diced
- 1/4 cup (50 ml) celery, finely diced
- 1 clove garlic, minced
- 1 tsp (5 ml) fresh thyme, chopped
- 1 egg
- 1/2 cup (125 ml) ketchup
- 1/2 cup (125 ml) breadcrumbs
- 3 pinches of salt
- 1 pinch of pepper
- 1 tbsp (15 ml) ketchup

Combine all ingredients in a large mixing bowl until well mixed (if mixture seems too moist gradually add more breadcrumbs until desired consistency is reached). Place mixture into bottom of Czech Cooker™ smoothing out to ensure even thickness. Spread remaining ketchup over top and cook on setting 5 for 1hr. Serve.

RECIPES

HAM AND CHEESE PASTA BAKE



- 5 cups (1.25 litres) water
- 3/4 cup (175 ml) macaroni
- 1/2 (1kg pk.) frozen spring mix vegetables
- 1-1/2 cup (375 ml) sharp cheddar cheese, grated
- 3/4 cup (175 ml) cooked ham, cubed
- 2 tbsp (30 ml) butter
- 1 clove garlic, minced
- 2 tbsp (30 ml) all purpose flour
- 2 cups (500 ml) milk
- 1 tsp (5 ml) salt (or to taste)
- 1/4 tsp (1.2 ml) each pepper, cayenne pepper
- 1/2 cup (125 ml) breadcrumbs
- 1/2 cup (125 ml) Parmesan cheese, grated
- 1/4 cup (50 ml) butter

On setting 5 heat salted water until water bubbles around the edges of the Czech Cooker™. Add pasta and cook until pasta reaches desired doneness. Drain and set aside. Cook vegetables in the same manner until cooked but crisp to the bite, drain. Combine with vegetables, ham and cheddar cheese in a mixing bowl, set aside. On setting 5 in a clean Czech Cooker™ melt 1/8 cup butter add garlic and cook until soft but not brown. Mix in flour and cook for approx. 5 minutes stirring frequently. Mix in milk and cook until thickened stirring frequently. Add salt, pepper and cayenne pepper. Cook for an additional 5 minutes. Add in cheese and vegetable mixture. Mix well. In a small bowl, combine breadcrumbs, parmesan and remaining butter. Mix well and sprinkle over the mixture. Cover and cook on setting 5 until heated through and breadcrumb mixture is browned. Serve.

RECIPES

STUFFED PORK TENDERLOIN



- 1 Pork tenderloin
- 1 mild Italian sausage, casings removed
- 2 tbsp (30 ml) red bell pepper, finely diced
- 1/2 cup (125 ml) onion, diced
- 1/4 cup (50 ml) mushrooms, diced
- 1/2 cup (125 ml) cooked white rice
- 1 tsp (5 ml) each fresh thyme, parsley, chopped
- Salt and pepper
- 1/4 cup (50 ml) all purpose flour
- 1 tsp (5 ml) egg white
- 1 tsp (5 ml) vegetable oil

On setting 5 cook sausage breaking it into small pieces. Halfway through cooking, drain grease and add onion and red pepper. Cook for 5 minutes. Add mushrooms, fresh herbs and season to taste with salt and pepper. Cool in a large mixing bowl. Add cooked rice, and egg white. Mix and set aside. Cut any fat or silver skin off the tenderloin. Cut small end of tenderloin off to make into a nice even piece of meat. Butterfly-cover with a piece of plastic wrap and flatten with a meat mallet. Remove plastic and season with a pinch of salt and pepper. Spread mixture on meat and carefully roll up and tie with butchers twine. Heat oil in Czech Cooker™ on setting 5. Spread seasoned flour out on a plate and roll tenderloin in flour to create a light coating on all sides. Place tenderloin in clean Czech Cooker™. Cook for 15 minutes. Flip tenderloin and cook until meat reaches an internal temperature of 74°C (165°F). Remove butchers twine, slice and serve.

RECIPES

TOAD IN THE HOLE



A traditional English dish, usually served with vegetables and gravy.

- 8 large Pork Sausages (you can substitute with Italian sausage)
- batter:
 - 1/3 cup (75 ml) plain flour
 - 1 cup (250 ml) milk
 - 2 eggs
 - pinch salt

Place sausages in the Czech cooker, arranged around the edges. Cook on setting 5 for approx 25 minutes until browned on one side. While sausages are cooking, mix the batter.

After 25 minutes, remove lid of Czech Cooker™ and turn sausages over and spread evenly over base of the cooker. Pour batter over and replace lid of cooker.

Cook for additional 30 minutes until batter has risen and is golden brown.

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

RECIPES

STUFFED MINI CHEESE POTATOES



1/4 cup (50 ml) mozzarella cheese, grated
1/4 cup (50 ml) sharp cheddar cheese, grated
20 new mini potatoes
1 tsp (5 ml) vegetable oil
5 strips of bacon
1/2 cup (125 ml) onion, diced
1 tsp (5 ml) fresh thyme, finely chopped
1/2 tsp (2.5 ml) fresh rosemary, finely chopped
Salt
White pepper

Preheat Czech Cooker™ on setting 5. Lightly coat potatoes in oil and place in Czech Cooker™. Cook for 1 hr or until potatoes are soft when pierced with a knife. Remove and set aside to cool. Chop bacon strips into 1/4 inch pieces and place in Czech Cooker™. Cook until bacon is cooked but not crisp. Add onions, pinch of salt and herbs. Cook until onions are soft but not brown. Place in a medium size mixing bowl. Carefully cut mini potatoes in half, slicing a small amount off the opposite end to ensure potatoes do not roll around once stuffed. Hollow out with a melon baller putting contents in bowl with bacon onion mixture. Mash all ingredients together. Season to taste. Using a small spoon fill each half with mixture and place in clean Czech Cooker™ on setting 5. Top with grated cheese and cook until cheese is melted. Serve immediately.

RECIPES

SCALLOPED POTATOES



4 large potatoes, sliced
2 onions, sliced
2 cups (500 ml) cheddar cheese, shredded
1/4 cup (50 ml) melted butter
1/4 cup (50 ml) flour
Salt and pepper to taste

Place a layer of potatoes in bottom of Czech Cooker™. Season with salt and pepper. Pour small amount of butter over potatoes. Sprinkle on some four, add layer of onion and cheese. Continue layering until all ingredients are used. Top with extra cheese, if desired. Cook on setting 4 until potatoes are tender, approx 30 min.

RECIPES

BANANA-NUT BREAD



- 1/2 cup (125 ml) butter
- 1 cup (250 ml) sugar
- 3 lg. ripe bananas, mashed
- 2 eggs, beaten
- 1/4 cup (50 ml) buttermilk
- 1 tsp (5 ml) baking soda
- 2 cups (500 ml) flour
- 1/2 cup (125 ml) chopped nuts

Cream together butter and sugar. Mix in banana and eggs. Stir baking soda into buttermilk and add to banana mixture. Stir in flour. Fold in nuts. Cook on setting 4 for 20 min. Then Cover with tin foil and continue baking until toothpick inserted in center comes out clean, approx. 40-45 min.

RECIPES

APPLE & GINGER CAKE



Serve warm with ice cream for a delicious dessert.

- 3/4 cup + 2 tbsp (175 ml + 30 ml) unsalted butter, softened, plus extra for greasing
- 3/4 cup (175 ml) sugar
- 3/4 cup (175 ml) self-raising flour
- 1 tbsp (15 ml) ground ginger
- 3 sm/med eggs beaten
- 1lb dessert apples, cored, thinly sliced, then brushed with lemon juice to prevent them from browning
- 1 tbsp (15ml) soft brown sugar

Lightly grease the base of the Czech Cooker™. Put 3/4 cups butter and sugar into a bowl. Sift in the flour and ground ginger. Add the eggs. Beat well with a whisk and mix to form a smooth consistency. Spoon the cake mixture into the Czech Cooker™. Arrange the apple slices over the cake mixture. Sprinkle with the brown sugar and dot with the remaining butter. Turn on the Czech Cooker™ at setting 3. Cook for 25-30 minutes.

RECIPES

FAMILY FRUIT CAKE



- 1 1/2 cups (375 ml) self-raising flour (plus pinch of salt)
- 3/4 cup (175 ml) margarine
- 5/8 cup (155 ml) sugar
- 7/8 cup (220 ml) mixed dried fruit
- 1 tsp (5 ml) finely grated orange rind
- 2 sm/med eggs, beaten
- 9-10 tbsp (135-150 ml) cold milk to mix

Grease the bottom and sides of the Czech Cooker™. Cut a circle of foil for the top.

Sift the flour and salt into a bowl. Mix in the margarine. Combine the sugar, fruit and orange rind. Add the egg and milk. Mix to a semi stiff batter, stirring briskly without beating. Transfer the mixture to the Czech Cooker™, place circle of foil over top of mixture. Do not press down. Turn on Czech Cooker™ on setting 4 and bake for approx. 50 minutes. Remove foil top and continue baking for a further 15 minutes or until top is golden. Test with a toothpick inserted into the centre of the cake which should come out clean.

RECIPES

AFTERNOON TEA RING



- 1 cup (250 ml) self-raising flour
- 1 tsp (5 ml) baking powder
- pinch salt
- 1/4 cup (50 ml) butter or margarine
- 1/4 cup (50 ml) sugar
- 1/3 cup (75 ml) mixed dried fruit
- 1 sm/med egg
- 1/4 cup (50 ml) cold skim milk

Sift the flour, baking powder and salt into a bowl. Mix in the butter. Add the sugar and fruit and toss the ingredients lightly together. Beat the egg lightly then mix in cold milk. Add to the flour mixture, mixing quickly to form a soft dough. Place the dough onto a floured surface and knead lightly until smooth. Divide the dough into 8 equal-sized pieces and shape each one into a circle. Stand in an overlapping ring in the Czech Cooker™ and brush with a little beaten egg. 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



- 1 lb. currants
- 3/8 cup (85 ml) sugar
- 1/4 tsp (1.2 ml) nutmeg
- 3/8 cup (85 ml) butter
- 350g puff pastry (your own or bought)

Mix the currants, sugar butter and nutmeg together, set aside. Roll out the pastry and cut using a 4" round pastry cutter. Place 1 heaping 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. Brush each cake with water and sprinkle with some sugar. Lightly score the top and then place in the Czech Cooker™. Bake for approx. 12-15 minutes at setting 4, until the cakes are light golden colour.

RECIPES

BREAD AND BUTTER PUDDING



- 6 thin slices of white bread
- 6 tbsp (90 ml) butter
- 3/4 cup (175 ml) currants
- 4 med eggs
- 1-1/2 cups (375 ml) whole or 2% milk
- 2 tbsp (30 ml) rum or brandy (optional)
- 3 tbsp (45 ml) honey
- 1/2 tsp (2.5 ml) grated nutmeg (or ready-ground)

Butter the slices of bread and cut each slice into 4 triangles. Grease the bottom and sides of the Czech Cooker™. Arrange the bread in layers, sprinkling each with currants, the final layer should be butter side up. Separate the yolk from one of the eggs. Beat the yolk, the 3 whole eggs and milk together. Stir in the optional brandy or rum. Pour this liquid over the bread and then spoon over the honey. Leave this to stand for one hour.

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.*