



ECG PH 6520

Slow cooker

Product code: 341030044958

EAN: 8592131306363

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- Suitable for braise, steam, roast and baking
- Cooking without risk of burned meal
- 6,5 l maximum capacity

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- Suitable for braise, steam, roast and baking
- Cooking without risk of burned meal
- Easy operating, multifunctional use with excellent result

- 3 cooking modes: LOW / HIGH / WARM
- Cooking time can be set from 30 minutes to 12 hours
- Control panel with LED display
- Removable inner ceramic pot
- Glass lid with heat insulated handle

- Stainless steel cover of heater unit
- Max. volume: 6.5 l
- Nominal voltage: 220–240 V~ 50/60 Hz
- Nominal input power: 320 W
- Dimensions: 41.5 x 27.5 x 30 cm (W x H x D)

Technical specifications

Input power (W)	320
Voltage/Frequency (V/Hz)	220-240 – 50/60
Heat isolated handle	Yes
Power Cord length (cm)	100

Product specifications

Container capacity (l)	6.5
Temperature range	-
Variable temperature	50-90 °C
Temperature control	Yes
3D heating	No
Rice cooker	Yes
Pilaf	No
Baking	No
Jam	No
Boil	No
Stewing	No
Steam	Yes
Frying	No
Warm	No
Slow cooking	Yes
Intuitive display	Yes
Delayed start	Yes
Control mode	No
Maintaining the temperature after cooking	Buttons
Digital Timer Setting	Yes
Sound indicator	Yes
Power light indicator	No
Removable bowl	Yes
Bowl surface	Yes
Transparent lid	Ceramic
Non-slip feet	Yes
Removable power cord	Yes

Design

Colour	Black/Stainless
Material	Plastic/Stainless

Accessories

Stirring paddle	No
Spatula	No
Grilling grid	No
Fry basket	No
Steamer	No

Measure cup	No
Scoop/Ladle	No
Ladle holder	No
Fondue sticks	No

Weight & dimensions

WIDTH (MM)	410
HEIGHT (MM)	270
LENGTH (MM)	305
WEIGHT (KG)	5.5

Weight & dimensions (Brutto)

WIDTH WITH PACKAGING (MM)	425
HEIGHT WITH PACKAGING (MM)	250
DEPTH WITH PACKAGING (MM)	330
WEIGHT WITH PACKAGING (KG)	6.2

The main advantages of "slow" cooking

The slow cooker **ECG PH 6520** is an excellent helper for each household, with which you can make wonderful meals for the whole family. The slow cooking method is characterized by a long cooking time at low a temperature, that's why it's simply called **slow cooking**. The main advantage of slow cooking is that the food retains its **aroma and taste**. Thanks to this treatment, the flavours of added herbs and spices will be more pronounced and the meat will be softer. Another indisputable advantage is that the cooked dish practically cannot be burned. Slow cooking in a pot with an inner ceramic pot guarantees perfect and even heat treatment of whole pieces of meat and also whole poultry, like ducks, geese and others. Popular are also so-called **all in one pot** meals, when the whole dish is cooked together, which saves a lot of preparation time.



Cooking comfort in the "Slow Cooker" pot

The inner **ceramic pot** heats up evenly and perfectly distributes the heat around the cooked food. The ceramic pot can also be used separately for dishes **au gratin** and **baking** in the oven (up to 95 °C) and you can also serve the meal in it directly on the table. The operating temperature can be set on the control panel in three levels – low, high and keep warm.



Set the cooking time

The default is **12-hour cooking phase**, after which the slow cooker switches automatically to **keep warm mode** for 6 hours. You can also program your own cooking times in 30-minute increments from 30 minutes to 12 hours at the touch of the button.

