



## 6 QT Slow Cooker

MSC-630, MSC-631, MSC-632



*Owner's Manual*

# FEATURES

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## SPECIFICATIONS

**Model#: MSC-630 Gray; 120V**  
**MSC-631 Red; 120V**  
**MSC-632 Gray; 220V**

Supply Voltage: 260W, 60Hz

# IMPORTANT SAFEGUARDS

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**HOUSEHOLD USE ONLY** When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 please read all the contents of this manual including those related to your products operation, safeguards, care and maintenance.
- 2 Do not touch hot surfaces. Use handles or knobs.
- 3 To protect against electrical shock do not immerse base, cord, or plug in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7 The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries.
- 8 Do not use outdoors. Household use only.
- 9 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 10 Do not place on or near a hot gas or electric burner or in a heated oven.
- 11 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12 Do not use this appliance for other than intended use.
- 13 To disconnect, turn appliance OFF, then remove plug from wall outlet.
- 14 **CAUTION:** To reduce risk of electric shock cook only in removable container.
- 15 If the glass cover is chipped, has deep surface scratches and/or gouges, replace immediately as the weakened glass can shatter even when used normally.
- 16 Never place glass cover in the microwave oven
- 17 Be careful while the glass cover is high grade "A" glass which is breakable. Care should be taken not to drop or mishandle the glass cover in a manner that would expose it to impact. If the cover does break it may shatter into many pieces. Be sure to use caution when discarding broken glass and any foods that were in the breakage area should be discarded.
- 18 Never attempt to repair this unit or any electrical appliance yourself.
- 19 Do NOT operate the appliance if it is not working properly or if it has been damaged in any manner. For service information see warranty page.
  - 21 Be extremely cautious of steam when removing cover. Lift cover slowly, directing steam away from you.
- 20 Set metal cooking pot and cover on hot pad, trivet or other heat protective surface. Do not set directly on the counter top, table or other non heat resistant surface.
- 21 Do not use metal pot on top of stove.
- 22 Do not set glass cover on hot burner or on oven heat vent. Sudden temperature change may cause the cover to crack and/or shatter.
- 23 Do not set hot cover on cold or wet surface; let cover cool before placing in water.
- 24 Do not place the electrical base on or near the stove top, under the broiler, in the oven, in the refrigerator or freezer.

## SAVE THESE INSTRUCTIONS

# BEFORE YOUR FIRST USE

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## IMPORTANT SAFEGUARDS CONT.

1. Before use, wash slow cooker pot, cover with warm, soapy water, rinse and dry.
2. Wipe non-stick finish of slow cooker heating base with a damp cloth and dry.
3. "Season" the non-stick interior of the cooking pot with a paper towel that has been soaked in a teaspoon of vegetable oil. This will 'season' the non-stick finish to prevent sticking after extended use.

**NOTE:** NEVER use solid cooking fats like shortening or butter to season the finish. For optimal performance of the non stick surface always leave a light film of oil on the finish. The non-stick finish will need to be reconditioned after each time the cooking pot is:

- Cleaned in an automatic dishwasher;
- The finish is treated with any special cleaner;

## PREPARING THE GRIDDLE

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Condition Non-Stick Finish: Just before using base as a griddle, condition the nonstick finish with a teaspoon of cooking oil; wipe oil evenly over finish, leaving a light film of oil DO NOT use shortening or butter to condition finish.

**NOTE:** It is normal to sense some small noises, smoke and/or odors during the first few uses. This is normal and occurs due to the release of the oils and lubricants used during production and the expansion/contraction of components during heating and cooling.

## TIPS FOR USING YOUR SLOW COOKER

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1. Place heating base on dry, level, heat-resistant surface away from any edge or uneven surface.
2. Place foods into cooking pot, cover and then place cooking pot onto heating base.

**NOTE:** Use only plastic, rubber, wooden, or non-metal cooking tools to stir and/or serve foods directly from metal cooking pot. Metal utensils can scratch or otherwise damage the non-stick surface.

3. Attach cord firmly to base, then plug cord into a 120 volt AC electric outlet only.
4. Your Slow Cooker base offers heat settings for both warming and cooking a wide range of uncooked and prepared foods and baked goods. These include Keep Warm, LOW, MED and HI and will be numbered 1-5. For more precise results and optimal control dial can be set between settings 1-5 For best results refer to the chart below for heat settings:

<b>HEAT SETTING</b>	<b>HEATING USE</b>
1	Use to warm dinner rolls, muffins, etc.
2 (KEEP WARM)	Setting 2 should only be used to keep cooked foods warm for serving.
2.75 - 5 (LOW, MED, HI)	Use for actual cooking of food. <b>NOTE: NEVER USE A HEAT SETTING BELOW LOW (2.75). WHEN COOKING RAW FOODS, THE SLOW COOKER WILL NOT GET HOT ENOUGH TO COOK FOODS AT THIS SETTING.</b>

5. For best results use the following TIME/TEMP settings for preparing meat and vegetable combinations (stews, cholents, chilis, etc.)

<b>HEAT SETTING</b>	<b>TIME</b>
2.75 (LOW)	7 - 10 hours
4 (MED)	4 - 6 hours
5 (HI)	2 - 3 hours

6. Avoid removing cover for extended periods while slow cooking, as cooking time will be increased due to loss of heat and contents may dry out due to loss of moisture. Remove cover only to stir or add ingredients.
7. Do not strike utensils against pot or cover rim, glass cover may shatter as a result.

# CLEANING & MAINTENANCE

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*Always make sure the slow-cooker is unplugged and powered off before storing away or cleaning. Make sure the unit has cooled down completely before cleaning.*

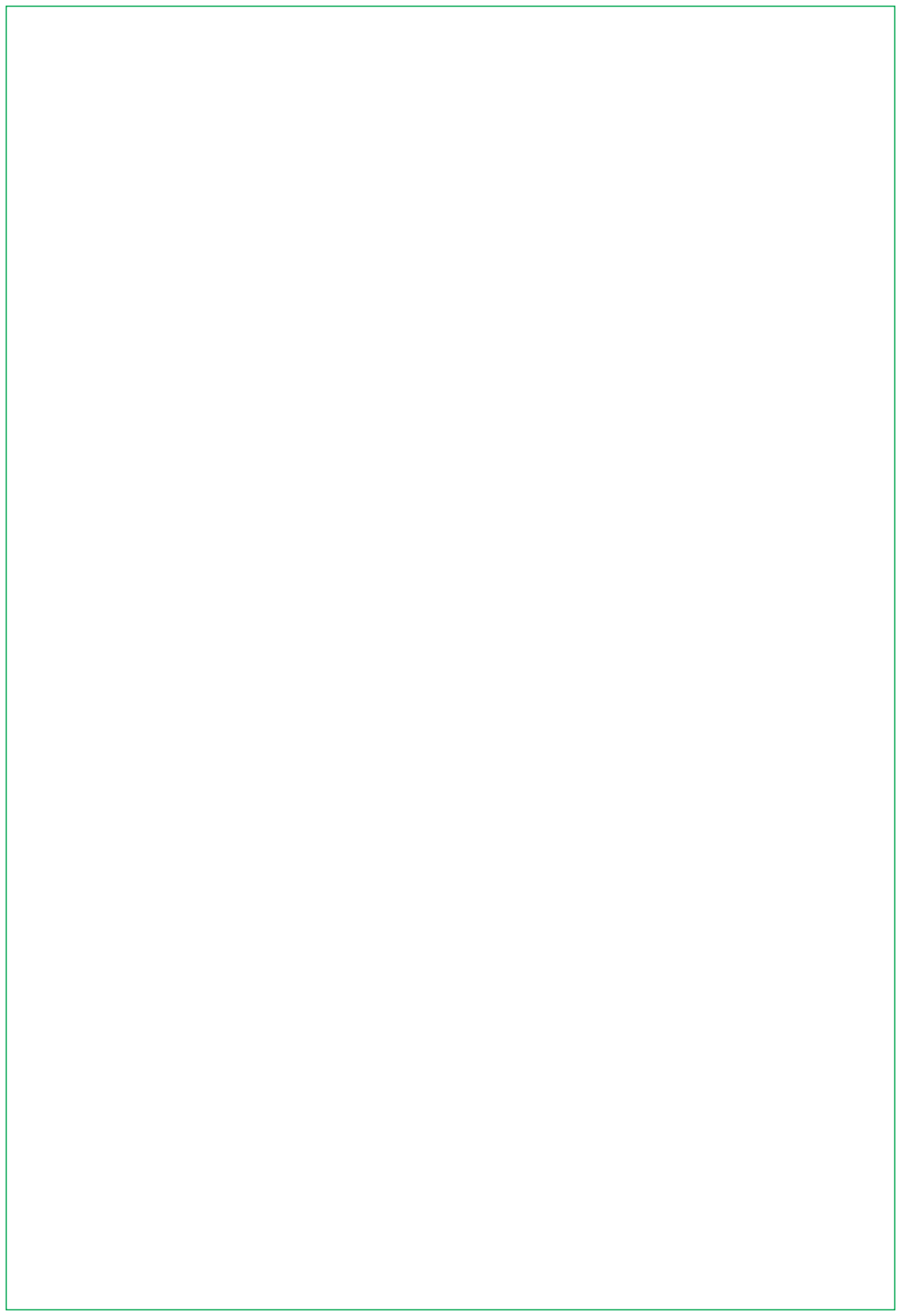
1. Always allow the entire unit (base, metal cooking pot, cover) to cool completely before cleaning. Set metal cooking pot and cover on dry, heat-protective surface for gradual cooling.  
**NOTE:** Do not run cold water over hot glass cover as it may crack or shatter if cooled suddenly.
2. Wipe heating base and cord with a damp cloth.
3. Wash metal cooking pot and glass cover using warm, soapy water by hand.
4. Only use a non-abrasive cleanser or baking soda paste to remove stains. Do not use metal scouring pads or cleansers as damage can occur.
5. Wipe with distilled vinegar to remove water spots or mineral deposits. Rewash with warm, soapy water, rinse and dry.

***CAUTION: Do not wash any pieces of the unit in the dishwasher***

## **Cleaning the Griddle/Heating Element:**

*Always unplug cord from electrical outlet and allow base to cool completely before cleaning.*

1. With a spoon or non-abrasive cleaning product, remove any fat or grease that may have accumulated on the griddle surface.
2. Wipe any oil residue from base with paper towel.
3. Wipe non-stick finish with a damp, soapy dishcloth or nylon-scouring non-abrasive pad recommended for non-stick finishes.
4. Clean finish thoroughly by wiping base several times with a clean, damp cloth to remove soap residue. If a tacky oil film forms on the non-stick finish of base, wipe with a dry cloth to remove. If this residue is not removed, it will bind with the finish during subsequent use and impair its non-stick abilities.





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