



8 Qt Slow Cooker

MSC820



Owner's Manual

FEATURES



SPECIFICATIONS

Model#: MSC820 Supply Voltage: 120V, 500W, 60Hz

IMPORTANT SAFEGUARDS

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 To ensure continued protection against risk of electric shock connect to properly grounded outlet.
- 16 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.
- 17 Never place glass cover with metal ring in the microwave oven
- 18 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.
- 19 Never attempt to repair this unit or any electrical appliance yourself.
- 20 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.
- 22 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.
- 23 Do not heat an empty covered cooking pot on top of range. If preheating of cooking pot is necessary, preheat without cover on.
- 24 Do not allow covered pot to boil dry on top of range unit.
- 25 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.
- 26 Do not set hot cover on cold or wet surface; let cover cool before placing in water.
- 27 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

1. Carefully unpack your Slow Cooker and wash the cooking pot and glass lid in warm, soapy water.
2. It is necessary to operate the Slow Cooker one time before cooking food in the cooking pot. Pour 8 cups of water into the cooking pot and place it inside the base unit. Cover with the glass lid.
3. Plug cord into a 120V AC outlet.
4. Turn the control dial to HIGH. The POWER indicator light will illuminate. Allow water to heat for 60 minutes. NOTE: You may notice a slight odor; this is normal and should quickly disappear.
5. After 60 minutes, turn the control dial to OFF. The POWER indicator light will turn off. Unplug the Slow Cooker and allow the unit to cool.
6. Wearing oven mitts, remove the glass lid. Grasp the cooking pot handles carefully to lift and remove the cooking pot from the base unit; discard water.
7. Rinse cooking pot, dry thoroughly and replace inside the base unit for future use. • The finish is cleaned with lemon juice, vinegar or other "food grade" mild acid which is often used to remove the film of oil that develops over time.

BROWNING & SEARING IN THE COOKING POT

1. Add depth of flavor and rich color to your slow cooked dishes by browning and searing your food in the cooking pot before slow cooking.
2. For best results: Remove meat from the refrigerator at least 20 minutes in advance to allow food come to room temperature.
3. For a flavorful, seared crust, generously season meat or poultry with your favorite spice, herb, or nut rub before searing.
4. Lift the lid. Remove the cooking pot from the Slow Cooker base unit, and place it directly on the stovetop. **WARNING: This cooking pot is not intended for use on any induction burner.**
5. Add 2 to 3 tablespoons of vegetable or peanut oil to the cooking pot. (Do not use butter or olive oil as they tend to burn at high temperatures.)
NOTE: The amount of additional fat needed depends on the fattiness of the meat.
6. Turn burner heat to HIGH.

7. When the oil is simmering hot, add meats to the cooking pot, fat-side down; place poultry pieces skin-side down. Sear meat for a few minutes until brown, then turn food until all surfaces are browned. **WARNING: Use caution while searing. Use protective oven mitts. Keep hands and face away from the cooking pot's opening. Avoid contact with hot oil as it may sputter and spit.**
8. After all food is browned, it may be necessary to de-fat the cooking liquid. Use a slice of bread, a spoon, or a straining spoon to skim off excess fat prior to slow cooking. For best results, always add recipe cooking liquid to the cooking pot first. To ensure a flavorful cooking liquid and to prevent future burning, use a spoon to loosen browned bits and deglaze the cooking pot.

SLOW COOKING

1. Prepare recipe according to instructions.
2. NOTE: Your Extra-Large 10 Quart Slow Cooker can accommodate large roasts and whole chickens; as long as the lid fits snugly onto the cooking pot.
3. Place food into the cooking pot. Do not OVER-fill the cooking pot with food. For best results, avoid overcrowding. Fill the Slow Cooker between 1/2 to 2/3 full. When cooking soups or stews, allow a 2-inch space between the food and the top of the cooking pot, to allow ingredients to come to a simmer. NOTE: When cooking a meat and vegetable combination, place the vegetables in the bottom of the cooking pot first. Then layer the meat and other ingredients.
5. Plug cord into a 120V AC outlet.
6. Turn the control dial to the desired setting: HIGH, LOW, or WARM. The POWER indicator light will illuminate. Cook according to recipe instructions. NOTE: When cooking on HIGH, check cooking progress, as some foods may come to a boil and need additional liquids added. Remember that frequent lifting of the lid during cooking delays the cooking time.
7. Using oven mitts, carefully remove the glass lid. Lift the lid slightly away from you. This will allow the steam to escape before removing the lid.
8. Test food to make sure it is fully cooked.
9. Turn the control dial to LOW or WARM to serve in this elegant brushed stainless steel Slow Cooker. Provide guests with a long-handled spoon or ladle and a resting plate to serve. **IMPORTANT: To avoid scratching cooking coating, never use sharp utensils when stirring or serving foods from the cooking pot. IMPORTANT: Always place a trivet or protective**

padding under the Slow Cooker base unit before placing it on a table or countertop.

10. When service is complete, turn the control dial to OFF and unplug cord. Allow to cool completely before cleaning, see Cleaning Instructions.
IMPORTANT: To move the Slow Cooker, grasp the unit by the base unit handles; use pot holders or oven mitts.

CAUTION: Even when turned OFF and unplugged, the Slow Cooker base unit remains hot for some time after using; set aside and allow unit to cool before cleaning or storing.

COOKING CHART

NOTE: This chart is intended as a general guide. Please check temperatures with a meat thermometer and follow USDA food safety guidelines listed below.

FOOD	WEIGHT POUNDS	LOW TEMP TIME HOURS	HIGH TEMP TIME HOURS
Beef Roast	4lbs	8hr	4 - 6hr
Beef Brisket	5 - 6.5lbs	8hr	4 - 6hr
Beef Stew	5 - 7lbs	10hr	5hr
Turkey Breast	8 - 9lbs	5 - 6hr	4hr
Whole Chicken	5 - 6.5lbs	8hr	4hr
Chicken Pieces (Bone In)	6lbs	7 - 7.5hr	3 - 4hr
Fully Cooked Ham	8lbs	4 - 5hr	3 - 4hr
Pork Loin	3 - 4lbs	4 - 6hr	2 - 3hr
Pork Roast	6 - 7lbs	9 - 9.5hr	7 - 7.5hr
Pork Chops	3 - 4lbs	5hr	2 - 3hr

USDA COOKING GUIDELINES

PLEASE NOTE: The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F/63°C. Pork should be cooked to an internal temperature of 160°F/71°C and poultry products should be cooked to an internal temperature of 170°F/77°C - 180°F/82°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F/74°C.

TIPS FOR SLOW COOKING

- Choose the right cuts of meat: Tough, fatty meats: pork butt or shoulder, lamb shank, beef chuck roast, beef short ribs, pork ribs are luscious and tender and moist, using low and slow cooking.
- DO NOT slow cook leaner cuts of meat or poultry such as pork tenderloin or chicken breasts, as they tend to dry out with extended cook times.
- Always cut food into uniform pieces to create more flavorful searing surface areas, and to allow foods to cook faster and evenly.
- Browning adds richness. Sear both meat and vegetables in the cooking pot to prior to slow cooking.
- To achieve a thicker sauce, dredge meat or veggies in flour or corn starch before searing.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.
- HINT! Freeze the rinds of Parmesan cheese and add to the Slow Cooker meals or soups for a rich, Italian taste.
- When cooking in a Slow Cooker, remember that liquids do not boil away like they do in conventional cooking. Reduce the amount of liquid in any recipe that is not designed for a Slow Cooker. The exceptions to this rule would be rice and soups. Remember, liquids can always be added at a later time if necessary. If a recipe results in too much liquid at the end of the cooking time, remove the glass lid and continue to cook on HIGH for 45 minutes. Check every 15 minutes until the consistency is to your liking.
- Most recipes that call for uncooked meat and vegetables require about 6 to 8 hours on LOW.
- Root vegetables such as carrots, potatoes, turnips and beets require longer cooking time than many meats. When cooking a meat and vegetable combination, place the vegetables in the bottom of the cooking pot first. Then add the browned meat, ingredients and liquids.
- NOTE: When cooking on HIGH, check cooking progress, as some recipes may come to a boil and may require additional water.
- Remember that frequent lifting of the lid during cooking delays the slow cooking time.
- Add fresh dairy products (milk, sour cream or yogurt) AFTER slow cooking, prior to serving. Evaporated milk or condensed creamed soups may be added at the start of cooking.
- Rice, noodles and pasta are not recommended for long slow cooking times. Unless the recipe is specifically modified for slow cooking, cook /

serve separately or add to the Slow Cooker during the final 30 minutes of cooking.

- DO NOT use cooking pot to pop corn, caramelize sugar, or to make candy.
- Prepare ingredients according to recipe instructions. Place food into the cooking pot. Do not fill the POT to the top with food.
- IMPORTANT! Your 10 Quart Slow Cooker can accommodate large roasts and whole chickens; as long as the lid fits snugly onto the cooking pot.
- Trim fat and remove skin from poultry to avoid oily, greasy cooking liquid.
- Adjust alcohol volume in recipes. Because the Slow Cooker is sealed, the alcohol in wine/liquor does not evaporate. A splash of alcohol goes a long way.
- End with fresh herbs, a squeeze of citrus juice, fresh citrus zest, grated Parmesan or other cheeses, or balsamic vinegar to heighten flavors.

CLEANING & MAINTENANCE

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 unplug and allow to cool completely before cleaning.
2. Both the cooking pot and the tempered glass lid may be cleaned in the dishwasher.
3. To clean by hand, wash the cooking pot and glass lid in warm, soapy water.
4. To remove stains and discoloration from the cooking pot, in a separate large cooking pot, create a solution of 2 to 3 tablespoons cream of tartar, lemon juice, or vinegar per 1 quart of water and bring to a boil. Using oven mitts, carefully pour boiling solution into the cooking pot.
5. Soak cooking pot in the solution for 10 minutes. Use a soapy scouring pad to gently remove the stains.
6. Rinse and dry thoroughly.
7. Wipe interior and exterior of the base unit with a soft, slightly damp cloth or sponge.

Never use abrasive cleansers or scouring pads to clean the base unit, as they may damage the surfaces.

TEMPERED GLASS LID CARE

WARNING: To prevent cracking or breaking the glass lid, which may cause personal injury, always treat the glass lid with special care. **CAUTION:** Glass lid may shatter if it is exposed to direct heat or subjected to severe temperature changes. Chips, cracks or deep scratches may also weaken the glass lid.

1. **KEEP THE GLASS LID AWAY FROM** any broiler, microwave oven, hot stovetop burners, heated ovens, or oven heat vents. If glass lid has been utilized in any of these locations, do not use it again, even if there are no signs of damage.
2. **IF THE GLASS LID BECOMES CHIPPED, CRACKED OR SCRATCHED, DO NOT USE IT.** Discard immediately.
3. **ALWAYS LET THE GLASS LID COOL** on a dry, heat-resistant surface before handling. Do not place it on cold or wet surfaces, as this may cause it to crack or shatter.
4. **ALWAYS USE POTHOLDERS OR OVEN MITTS** when removing the hot lid. To avoid burns from escaping steam, always tilt lid away from hands and face.

STORING INSTRUCTIONS

1. Be sure all parts are clean and dry before storing.
2. Store appliance in its box or in a clean, dry place.
3. Never store Slow Cooker while it is hot or wet.
4. Store cooking pot inside the base unit with the glass lid over the cooking pot. To protect the glass lid, it may be wrapped with a soft cloth and placed upside down over the cooking pot.
5. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician.

1. To avoid scratching cooking coating, never use sharp utensils when stirring foods in the cooking pot.
2. Do not use the cooking pot to store food in the refrigerator.

1 YEAR LIMITED WARRANTY REGISTRATION

SLOW COOKER WARRANTY MSC820

NAME _____ PHONE _____

STREET ADDRESS _____

CITY _____ STATE _____ ZIP _____

MODEL NO. _____ DATE OF PURCHASE _____



Please cut the top portion of this page and mail to Eurolux at the following address within 30 days of purchase.

2 Alpine Ct.
Chestnut Ridge, NY 10977

Eurolux warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE (1) year. Eurolux, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Eurolux will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original USA retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on Eurolux Products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: warranty service does NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service. Warranty does NOT cover peeling or scratches to the non-stick coating on the appliance.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than Eurolux or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. Eurolux shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: If your Eurolux appliance should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our Customer Service Representatives; 201.785.8840, or send the defective product to Customer Service at the address listed above.



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