

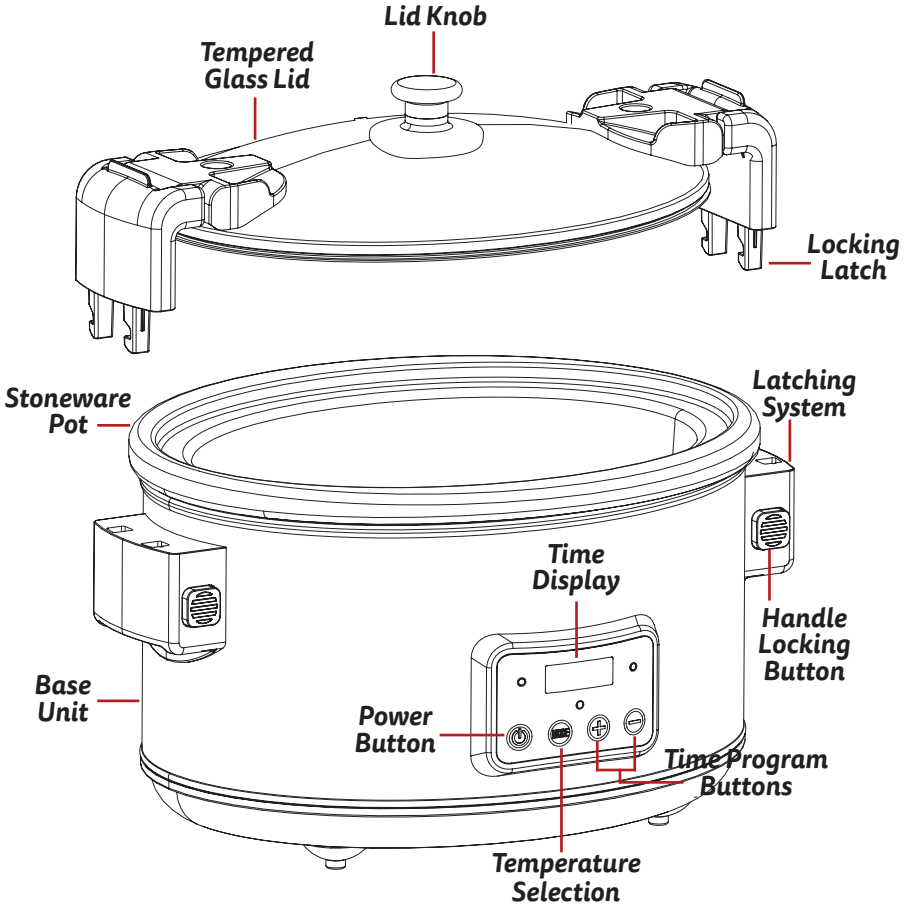


STAINLESS STEEL SLOW COOKER



Owner's Manual

FEATURES



SPECIFICATIONS

Model#: MSC8556
Capacity: 8.5 qt

Supply Voltage: 120V
Power Consumption: 280W

IMPORTANT SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

When using an electrical appliance, basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
3. Do not touch hot surfaces.
4. To protect against fire, electric shock and injury to persons, **DO NOT IMMERSE CORD, PLUG OR BASE UNIT** in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been damaged in any way. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Magic Mill may result in fire, electric shock or injury to persons.
8. Do not use outdoors.
9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always operate the appliance on a smooth, even and stable surface.
12. Do not use appliance for anything other than intended use.
13. Use extreme caution when moving any appliance containing hot food, hot water, or any hot liquid.
14. Never handle or operate the appliance with wet hands.
15. Do not switch on the cooker if the ceramic pot is empty.
16. Always ensure the voltage on the rating label corresponds to the voltage in your home.
17. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Always unplug the appliance when not in use.
18. Allow the pot and lid to cool before cleaning or allowing to be in water.
19. Never touch the base unit while in use or before it has cooled. Do not touch hot surfaces; use handles and knobs. Use oven gloves or towel when removing lid or handling contents.
20. Never cook directly in base unit; always use ceramic pot.
21. Do not use glass lid or ceramic pot if chipped or cracked.

SAVE THESE INSTRUCTIONS

OPERATING INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USE

Before using for the first time:

1. Remove all tags and labels.
2. Wash glass lid and ceramic pot in hot soapy water, rinse and dry.

DO NOT IMMERSE THE SLOW COOKER BASE UNIT IN WATER

3. It is necessary to operate the slow cooker one time before placing food in the ceramic pot. Pour 4 cups of water into the ceramic pot and place inside the base unit. Cover with the glass lid.
4. Plug unit into a 120V AC outlet. Press the power button. The display screen will illuminate and the numbers will start to blink until the unit is programmed.
5. Press the MODE button to select the high program. Press the "+" button until "0.30" appears on the time display. The slow cooker will begin to heat.
6. After the 30 minutes as elapsed the slow cooker will automatically shut off. Unplug the slow cooker and allow the unit to cool completely.
7. Using oven mitts, lift the ceramic pot by the handles out of the base unit and pour the water out.
8. Rinse the pot and dry thoroughly. Return the pot to the base unit.

NOTE: The initial 15 minutes of use may result in a slight smell or produce a minimal amount of smoke; this is normal and harmless. This is produced from the protective substance applied to the heating elements during manufacturing.

Stoneware Pot Care

Like any ceramic, the stoneware pot may crack or break if not properly cared for. To prevent damage, handle with care. WARNING failure to properly follow these instructions can cause breakage resulting in injury or property damage.

1. Always use pot holders or oven mitts when handling hot stoneware.
2. DO NOT place hot stoneware pots directly on counter top; use a protective barrier between hot pot and counter top.
3. DO NOT place stoneware pot on any range top burner, under a broiler, microwave browning element, or in a toaster oven.
4. DO NOT scrape utensils against the rim of the pot to dislodge food.

5. DO NOT use pot to pop popcorn, caramelize sugar, or make candy.
6. DO NOT use abrasive cleaners, scouring pads, or any object that might scratch the cookware or accessories.
7. DO NOT use or repair any stoneware pot or lid that is chipped, cracked, or broken.
8. DO NOT use stoneware pot for reheating foods or for food storage.
9. Always place food into stoneware pot at room temperature; then place pot into base unit before turning on. NEVER heat the stoneware pot when it is empty.

Cooking:

1. Place the base on a dry, level, heat resistant surface, away from the edge of the table surface. Do not use on the floor.
2. Place ingredients into the stoneware pot and place the pot into the base.
3. Cover with the glass lid. If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in the slow cooker. *NOTE: The lid is intended to fit the pot in only one way. The notches on the latches should face the back of the slow cooker. (See diagram on page 1.)*
4. Plug cord into outlet. Press the power button; the screen will illuminate and the numbers will start to blink until the unit is programmed.
5. Press the MODE button until the desired Low, High, or Warm program is selected. Then cook according to the recipe.
6. Press the + or - buttons to set the cooking time. The slow cooker can be programmed in half hour (30 minute) increments. After 5 seconds, the slow cooker will begin to heat. *NOTE: Press the + or - buttons to adjust target cook time at any time while the slow cooker is cooking. If the Low or High mode is selected without entering a cook time, the slow cooker will heat by default for a time of 8 hours on Low setting and 4 hours on High. Press the power button at any time to turn the slow cooker off.*
7. The time on the display will begin to count down in minutes until "0.00" minutes is shown on the display.
8. When cooking time is complete, the slow cooker will automatically switch off.
9. Using oven mitts, carefully push the handle locking button on one side of the slow cooker to unlock the lid and rest it on the opposite handle.
10. Allow a few seconds for all the steam to escape. Inspect food to ensure it is thoroughly cooked and adjust seasoning if needed. Using oven mitts, carefully unlock the lid completely and remove the glass lid by grasping the lid knob. Serve contents.

11. Press the MODE button until Warm is selected. The slow cooker will warm by default for 4 hours. After 4 hours the slow cooker will automatically shut off. The Warm function can be programmed in half hour (30 minute) increments from 30 minutes up to 20 hours.

NOTE: Press the power button at any time to turn the slow cooker off.

12. Unplug from electrical outlet. Allow to cool completely before cleaning.

NOTE: if you are moving the slow cooker, grasp the unit by the base unit handles; use pot holders or oven mitts.

13. Even when turned off and unplugged, the slow cooker remains hot for some time after using; set aside and allow unit to cool before cleaning and storing.

Refer to the chart below for appropriate temperature selection relative to desired cooking time.

SETTING	MAX. TEMP	DESIRED COOK TIME
LOW	98°C/208°F	8.5 Hours
HIGH	100°C/212°F	5 Hours
WARM	63°C/145°F	6.5 Hours

The locking lid feature of this slow cooker allows for easy transport of the unit. The detachable locking lid seals in food for spill resistance allowing you to carry it to and from events with ease. Always use the side handles when carrying or moving the appliance. Lift glass lid upwards while holding the lever up on the locking mechanism. Repeat this on the other side of the locking mechanism.

CAUTION: Before starting to cook, place the ceramic insert with the sealed lid properly on the slow cooker, otherwise the locking lid will not be locked or sealed properly.

Traditional recipes can be adapted to use with your slow cooker by halving the amount of liquid and increasing the cooking time considerably. Refer to the guide below for suggested cooking times and settings when adjusting your favorite recipes.

NOTE: times are approximate. Times can vary depending on ingredients and quantities in recipes.

Traditional Recipe Time	Slow Cooker Recipe Time
15-30 minutes	4-6 hours on LOW
60 minutes	6-8 hours on LOW
1-3 hours	8-12 hours on LOW

When food is cooking in your slow cooker, very little moisture boils away. So when adapting from traditional recipes, it is advised to halve the liquid content of traditional recipes. If it looks like the liquid content is too high, remove the lid and operate the slow cooker on the High setting for 30-45 minutes, or until the liquid reaches the desired amount.

Keep Warm Function

Food can be kept warm in the slow cooker for up to 20 hours. Past 4 hours food contents may start to become dry or the flavor may alter. Food cooked in other appliances can be transferred to the slow cooker to keep warm as well.

TIPS FOR SLOW COOKING

- Less tender and cheaper cuts of meat are more ideal for slow cooking than more expensive cuts.
- Slow cooking retains moisture. If you wish to reduce moisture in the cooker, remove the lid after cooking and turn the control to high (if set to low or medium) and simmer for 30-45 minutes.

- Do not remove the lid unnecessarily as the built up heat will escape. Each time you remove the lid, add an additional 10 minutes to the cooking time.
- When cooking soups, leave 5cm of space between the top of the food surface to allow simmering.
- Many recipes demand all day cooking, if you do not have time to prepare food that morning prepare it the night before and store the food in a covered container in the refrigerator. Transfer the food to the slow cooker and add liquid/gravy. Select the setting low or high.
- Most meat and vegetable recipes require 8-10 hours on low, 4-6 hours on high, and 5-7 hours on medium.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk, and cream should be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook: water and fat content, initial temperature of the food and the size of the food.
- Food cut into small pieces will cook quicker.
- All food should be covered with a liquid, gravy or sauce. In a separate pan or pot prepare your liquid, gravy or sauce and completely cover the food in the slow cooker.
- Meat will not brown during the cooking process. Browning fatty meats will reduce the amount of fat and help to preserve color while adding richer flavor. Heat a small amount of oil in a skillet and brown meats prior to putting into the stoneware pot.
- Whole herbs and spices flavor better in slow cooker than crushed or ground.
- When cooking in a slow cooker, liquids do not boil away like they do in conventional cooking. Reduce the amount of liquid in any recipe that is not written for a slow cooker. The exceptions to this rule would be rice and soups. Liquids can always be added at a later time if needed. If a recipe results in too much liquid at the end of the cooking time, remove the cover and reprogram the slow cooker to continue to cook on HIGH for 45 minutes. Check every 15 minutes. After 30-40 minutes the amount of liquid will be reduced.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.
- Vegetables such as carrots, potatoes, turnips, and beets

require longer cooking time than many meats. Be sure to place them on the bottom of the slow cooker and cover them with liquid.

How to Prepare Foods for Slow Cooking

Most foods are suited for slow cooking methods. Follow the guidelines below to ensure desired outcome.

- Cut root vegetables into small, even pieces, as they take longer to cook than meat. They should be gently sautéed for 2-3 minutes before slow cooking. Ensure root vegetables are always placed at the bottom of the pot and that all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking, slow cooking does not allow fat to evaporate.
- Never leave uncooked food at room temperature in the slow cooker.
- Do not use the slow cooker to reheat food.
- Insert a meat thermometer into joints of roasts, hams, or whole chickens to ensure they are cooked to the desired temperature.
- Authentic stoneware is fired at high temperatures, as a result the ceramic pot may have minor surface blemishes, the glass lid may rock slightly due to these imperfections. Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear the outer surface may start appearing "crazed".
- Do not put the ceramic pot or glass lid in an oven, freezer, and microwave or on a gas/electrical hob.
- Do not subject the ceramic pot to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.
- Do not allow the pot to stand in water for a long time, however it is okay to leave water in the pot to soak.
- There is an area on the base of the ceramic pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous, therefore will soak up water, this should be avoided.
- Do not switch the slow cooker on when the ceramic pot is empty or out of the base.

Slow Cooking Chart

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

Food	Weight	LOW/Timer	HIGH/Timer
Beef Roast	3 lbs	3-4 hours	1½ hours
Beef Brisket	4-5 lbs	8 hours	6 hours
Turkey Breast	6-7 lbs	6-7 hours	3-4 hours
Whole Chicken	4-6 lbs	6 hours	4 hours
Chicken Pieces (bone-in)	3-4 lbs	4-5 hours	1½ hours
Fully Cooked Ham	7.5 lbs	4-5 hours	3 hours
Pork Tenderloin	2-3 lbs	2-3 hours	1½-2 hours
Pork Roast	4-5 lbs	4-5 hours	2-2½ hours
Pork Chops	2-3 lbs	5 hours	2-3 hours

USDA Cooking Guidelines

The USDA recommends that meat/poultry be cooked to the following internal temperatures. When reheating meat/poultry products, they should be cooked to an internal temperature of 165°F/74°C

Meat	Internal Temp.
Beef/Lamb	145°F/63°C
Pork	160°F/71°C
Poultry	170°F/77°C - 180°F/82°C

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. The ceramic insert is dishwasher safe or can be cleaned with warm soapy water. To remove any foods that have been cooked onto the bottom of the pot, simply soak overnight in soapy water and rinse the next day.
2. Do not place a hot or warm ceramic insert into a cold environment or it may result in cracking.
3. The exterior of the slow cooker can be wiped with a damp cloth and dried. DO NOT use harsh abrasive cleaner or scouring pad to clean any part of the slow cooker as this will damage the surfaces.
4. Wash the glass lid by hand in warm, soapy water once it has cooled down to room temperature. Do not place a hot or warm glass lid into a cold environment or it may result in cracking.
5. Do not use the stoneware pot to store food in the refrigerator, and then reheat in the base unit. The sudden temperature change may crack the pot.
6. Avoid hitting the stoneware pot and glass lid against the faucet or other hard surfaces.
7. Do not use stoneware pot or glass lid if chipped, cracked, or severely scratched.

DO NOT SUBMERGE THE BASE UNIT OR CORD INTO WATER OR ANY OTHER LIQUID OR THIS MAY DAMAGE THE SLOW COOKER.

Maintenance

- Avoid sudden, extreme temperature change. Do not place a hot glass lid or stoneware pot into cold water or onto a wet surface.
- Do not use the stoneware pot to store food in the refrigerator, and then reheat in the base unit. The sudden temperature change may crack the pot.

- Avoid hitting the stoneware pot and glass lid against the faucet or other hard surfaces.
- Do not use stoneware pot or glass lid if chipped, cracked, or severely scratched.

Storing Instructions

- Be sure all parts are clean and dry before storing.
- Store appliance in its box or in a clean, dry place.
- Never store slow cooker while it is hot or wet.
- To store, place stoneware pot inside the base unit and the glass lid over the stoneware pot; to protect the glass lid, it may be wrapped with a soft cloth and placed upside down over the stoneware pot.
- Never wrap cord tightly around the appliance; keep it loosely coiled.

RECIPES

Slow Cooker Pulled Chicken Sandwiches

Ingredients:

- 3 cups thinly sliced onion
- 1 teaspoon canola oil
- 1¾ pounds skinless, boneless chicken breast halves
- 1 cup ketchup
- 2 tablespoons cider vinegar
- 2 tablespoons molasses
- 1 tablespoon Dijon mustard
- 1 teaspoon onion powder
- 1 teaspoon ground cumin
- 1/2 teaspoon garlic powder
- 1/2 teaspoon hot sauce
- 8 whole-wheat hamburger buns

Directions:

Place onion in slow cooker. Heat a large nonstick skillet over medium-high heat. Add oil to pan; swirl to coat. Add half of chicken, and cook 3 to 4 minutes on each side or until golden brown. Place chicken in a single layer on top of onion. Repeat procedure with remaining chicken.

In a medium size bowl combine ketchup, cider, molasses, mustard, onion powder, ground cumin, garlic powder and hot sauce; pour over chicken. Cover and cook on LOW for 4 hours until chicken is tender and sauce is thick.

Remove chicken from slow cooker. Shred chicken and stir into sauce. Serve on toasted hamburger buns.

Slow Cooker Lamb Meatballs

Ingredients:

- ¼ cup grated onion, drained
- ¼ cup grated onion, drained
- ¼ cup dried currants
- ½ teaspoon ground cumin
- ¼ teaspoon ground allspice
- ¼ teaspoon ground cinnamon
- ¼ teaspoon crushed red pepper
- 2 garlic cloves, minced
- 1 large egg
- 2 tablespoons chopped fresh mint
- ½ pound ground lamb
- ½ pound ground turkey
- ¾ cup fresh breadcrumbs
- 1 tablespoon olive oil
- Cooking spray
- 1 (24oz) jar spicy red pepper pasta sauce
- 1 teaspoon grated lemon rind

Directions:

In a large bowl combine first 9 ingredients in a large bowl. Add lamb, turkey, and breadcrumbs; stir well. Shape into 28 (1-inch) meatballs.

Heat a large skillet over medium-high heat. Add oil to pan; swirl to coat. Add meatballs to pan. Cook 2 minutes on each side or until browned. Transfer meatballs into slow cooker coated with cooking spray.

While meatballs cook, combine pasta sauce and lemon rind in a medium bowl. Pour sauce over meatballs. Cover and cook on HIGH for 2 hours or until meatballs are done.

Slow Cooker Peach Cobbler

Ingredients:

- 6 large peaches, peeled and sliced
- 1 yellow cake mix, unprepared
- ½ cup butter (1 stick), softened

Directions:

Place sliced peaches in bottom of slow cooker. In a medium bowl, combine the cake mix (unprepared) with the butter. Cut the butter into the cake mix with a pastry blender until crumbly. Sprinkle cake mix mixture over peaches. Place a paper towel or dish towel on top of slow cooker and seal with slow cooker's lid; this will keep the cobbler from becoming soggy. Cook on HIGH for 2-3 hours or on LOW for about 4 hours. Serve with vanilla ice cream.

Black Bean Soup

Ingredients:

- 1 tablespoon olive oil
- 2 cups chopped red onion (1 onion)
- 1 cup diced green bell pepper
- 1 cup diced red bell pepper
- 3 tablespoons finely chopped jalapeño pepper (2 peppers)
- 1 whole garlic head, peeled and minced
- ¼ cup no-salt-added tomato paste
- 4 cups organic vegetable broth, divided
- 1 teaspoon dried thyme
- 1 teaspoon ground cumin
- ½ teaspoon ground ginger
- ½ teaspoon ground allspice
- ¼ teaspoon ground red pepper
- ⅛ teaspoon salt
- 2 (15-ounce) cans no-salt-added black beans, rinsed and drained
- ½ cup coconut milk
- ½ cup chopped fresh cilantro
- 2 limes, quartered

Directions:

Heat a large skillet over medium-high heat. Add oil to pan; swirl to coat. Add onion, green bell pepper, red bell pepper, and jalapeño; sauté 4 minutes. Add garlic; sauté 1 minute. Stir in tomato paste and 1 cup broth. Transfer vegetable mixture into slow cooker.

Stir in remaining 3 cups broth, thyme, cumin, ginger, allspice, red pepper, salt, and black beans. Cover and cook on LOW for 8 hours.

Stir in coconut milk. Ladle soup into bowls; top with cilantro. Serve with lime wedges.



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