



Deluxe Slow Cooker

MSC842/ MSC1042/ MSC1242



Owner's Manual

FEATURES



SPECIFICATIONS

Model#: MSC842, MSC1042, MSC1242
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

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:

- The finish is treated with any special cleaner;

PREPARING THE GRIDDLE

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

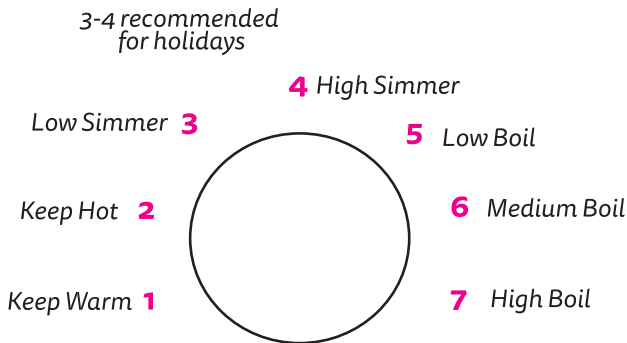
1. Place heating base on dry, level, heat-resistant surface away from any edge or uneven surface.
2. Place foods into cooking pot, cover and then place cooking pot onto heating base.

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. 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, LO, Med and HI and will be numbered 1-7. For more precise results and optimal control dial can be set between settings 1-7. For best results refer to the chart below for heat settings:

HEAT SETTING	HEATING USE
1 <i>(Keep Warm)</i>	Setting 1 should only be used to keep cooked foods warm for serving.
2-4 <i>(Overnight Cooking)</i>	Use setting 2-4 for overnight cooking.
3-4 <i>(Shabbat and Holidays)</i>	Set the unit between 3 and 4 for Shabbat and holidays. Always ensure there is enough water in the unit.
5-7 <i>(Cooking)</i>	Use for actual cooking of food. NOTE: NEVER USE A HEAT SETTING BELOW LO (#5). WHEN COOKING RAW FOODS, THE SLOW COOKER WILL NOT GET HOT ENOUGH TO COOK FOODS AT THIS SETTING.

TEMP CONTROL KNOB



5. Do not use the griddle setting for slow cooking, as over cooking or uneven cooking will occur.
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

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, and 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. Metal cooking pot and glass cover may be washed using warm, soapy water by hand. **DO NOT CLEAN IN DISHWASHER.**
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.

Cleaning the Griddle/Heating Element:

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

1. With a soft sponge 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.

NOTE: warranty of unit only covers normal wear and tear. Damage done to the teflon surface, or any other part of the unit due to improper cleaning or cooking practices such as use of abrasive cleaners, steel wool or other harsh sponges, using metal utensils while cooking, putting any part of the unit in the dishwasher, or any other misuse of the unit is NOT covered by warranty.

1 YEAR WARRANTY REGISTRATION

Slow Cooker MSC841/ MSC1041/ MSC1241

NAME _____ PHONE _____

STREET ADDRESS _____

CITY _____ STATE _____ ZIP _____

MODEL NO. _____ DATE OF PURCHASE _____



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

2 Alpine Ct.
Chestnut Ridge, NY 10977

Magic Mill 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. Magic Mill, 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, Magic Mill 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 Magic Mill 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.

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 Magic Mill or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. Magic Mill 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 Magic Mill 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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201.785.8840 | contact@magicmillusa.com