

### LIMITED WARRANTY\* ONE (1) YEAR:

Your small kitchen appliance is warranted to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. During that period, should the appliance fail to operate properly, return the appliance with your sales receipt to the store where purchased. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service. This product warranty covers only the original consumer purchaser of the product.

#### WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE.

To guarantee repair or replacement without charge, a dated sales receipt showing purchase within the limited warranty period\* must accompany the appliance. Without a sales receipt, warranty will be estimated according to the appliance's manufactured date. A comparable appliance should arrive within 2-3 weeks. However, in case an appliance is not covered by warranty, correspondence offering alternatives will be mailed to you.

During the one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below). The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.

**This limited warranty covers appliances purchased and used within the 48 contiguous states plus the District of Columbia and does NOT cover:**

- Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
- Damages caused in shipping.
- Damages caused by replacement or resetting of house fuses or circuit breakers.
- Defects other than manufacturing defects.
- Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Lost or missing parts of the product. Parts will need to be purchased separately.
- Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
- Damage from service or repair by unauthorized personnel.
- Extended warranties purchased via a separate company or reseller.
- Consumer's remorse is not an acceptable reason to return a product to our Service Center.

\*The consumer is responsible for any delivery charges for all replacement units provided for exchange under the warranty.

**RETURNS:** Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #. We cannot assume responsibility for loss or damages to products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your return: any accessories related to the problem, your full address and daytime phone number, a note describing the problem, a copy of the dated sales receipt or other proof of purchase and a valid RA#. C.O.D shipments cannot be accepted.

\*One Year Limited Warranty valid only in the **48 contiguous states plus the District of Columbia, excluding** Alaska, Hawaii, Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty. For international warranty, please contact the local distributor.

\*\*Any instruction or policy included in this manual may be subject to change at any time.

Model MST-250R

Elite 1.5 Qt. Mini Slow Cooker

Distributed by: **MAXI-MATIC®**, USA  
18401 E. Arenth Ave. City of Industry, CA 91748  
Customer Service Department: (626) 912-9877 Ext. 120 MON-FRI 9am-5pm PST  
Email: [info@maxi-matic.com](mailto:info@maxi-matic.com) Website: [www.maxi-matic.com](http://www.maxi-matic.com)



## 1.5 Qt. Mini Slow Cooker



Model MST-250R

### INSTRUCTION MANUAL

Before operating your new appliance, please read all instructions carefully and keep for future reference.

## IMPORTANT SAFEGUARDS

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

1. Read all the instructions.
2. To protect against the risk of electrical shock do not put base in water or in any other liquid.
3. Close supervision is necessary when appliance is used near children.
4. NEVER ALLOW A CHILD TO USE THIS PRODUCT.
5. Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
6. The use of attachments or tools not recommended by supplier may cause fire, electric shock or injury.
7. Do not use outdoors.
8. DO NOT let the power cord hang over the edge of the table or work-top, and keep it away from any hot surfaces.
9. KEEP YOUR APPLIANCE AWAY FROM ANY HOT PLATES, BURNERS AND HEATED OVENS.
10. Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
11. Do not use the appliance for other than intended use.
12. Do not switch on the cooker if the ceramic pot is empty.
13. Allow lid and crock pot to cool before allowing it to touch water.
14. Never touch the outer enclosure of the slow cooker during its operation or before it cools. Use the handles or knobs. Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling contents.
15. Never cook directly in the base unit. Use the ceramic pot.
16. Do not use crock pot or glass lid if cracked or chipped.
17. Never leave the appliance connected to the socket outlet when not in use.
18. Do not switch on the appliance when it is upside down or laid on its side.
19. The glass lid and ceramic pot are fragile. Handle them with care.

## SAVE THESE INSTRUCTIONS

## THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

## SHORT CORD & POLARIZED PLUG

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, contract a qualified electrician. Do not attempt to modify the plug in any way.

- a) A short power-supply cords ( or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a longer detachable power-supply cords or extension cord is used,
- d) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance
- e) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- f) If the appliance is of the grounded type, the extension cord should be a grounding-type-3-wire cord.

## USING FOR FIRST TIME

Before using the health cooker for the first time

Remove all labels and tags from the product.

Wash the crock pot and glass lid in hot soapy water with a sponge or a dish cloth, rinse thoroughly and dry.

**IMPORTANT: DO NOT IMMERSE THE SLOW COOKER BASE IN WATER.**

**Note:** During initial use you may notice a slight odor due to the burning off of manufacturing residues. This is completely normal and will disappear after a few uses.

### AUTO/DEFROST Setting:

*The AUTO/DEFROST setting allows the user to set the slow cooker to cook frozen food for the day and be ready to serve 8-10 hours later. When set to AUTO DEFROST, the Slow Cooker will cook on HIGH until the food defrosts and reaches a pre-set temperature, then switches to LOW and maintains a constant low cooking temperature.*

*However if you wish to extend the cooking period, you can use the LOW setting and if you wish to shorten the cooking period you can use the HIGH setting.*

## HOW TO USE

- Place the base on a dry, level, heat resistant surface, away from the edge of the work surface. Do not use on the floor.
- Place food and other ingredients into the ceramic crock pot, and place the pot into the base. 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.
- Set the control knob the OFF position before plugging the unit into the main socket.
- Switch off and unplug the health cooker after cooking and remove the crock pot using oven gloves.

**CAUTION: BE CAREFUL NOT TO TOUCH THE BASE UNIT AFTER COOKING AS IT WILL REMAIN HOT.**

### *About slow cooking*

- Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and maximum free time away from the kitchen.
- Traditionally slow cooking has centered on soups and casseroles but with this oval ceramic crock pot you can also produce most modern family meals and dinner party dishes. This pot is convenient as well as looking good enough to take straight to the table for serving. (Always place the crock pot on a heat proof mat or surface).
- This method of cooking is ideal for preparing tougher cuts of meat, giving them the long, gentle simmering that ensures that they become tender and full of flavor.

### **Suitable foods for slow cooking & preparation:**

Most foods are suited to slow cooking methods; however there are a few guidelines that need to be followed.

- Due to the small size of this mini slow cooker, it is recommended to use for sauces, dips or other foods in small quantities.
- 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 that root vegetables are always placed at the bottom of the pot and all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking, since the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.
- Never leave uncooked food at room temperature in the health cooker.
- Do not use the health cooker to reheat food.
- Uncooked red beans must be soaked and boiled for at least 10 minutes to remove toxins before use in a health cooker.
- 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 therefore the crock pot may have minor surface blemishes, the glass lid may rock slightly due to these imperfection. Low heat cooking does not produce steam so there will be little

heat loss. Due to normal wear and tear through the products life, the outer surface may start appearing "crazed".

- Do not put the crock pot or glass lid in an oven, freezer, and microwave or on a gas/electrical hob.
- Do not subject the crock 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 (You can leave water in the pot to soak).
- There is an area on the base of the crock 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 cooker on when the crock pot is empty or out of the base.

### **Tips for slow cooking**

- The health cooker must be at least half full for best results.
- 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 to 45 minutes.
- The lid is not a sealed fit. Don't remove unnecessarily as the built up heat will escape. Each time you remove the lid, allow an additional 10 minutes to the cooking time.
- If cooking soups, leave a 5 cm space between the top of the cook pot and 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 crock pot and add liquid/gravy. Select the setting low, high or medium.
- 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. A degree of 'trial and error' will be required to fully optimize the potential of your health cooker.
- Vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot.
- After food is cooked, switch cooker off and leave covered with the lid. There will be enough heat in the crock pot to keep warm for 30 minutes. If you require longer to keep warm switch to the low setting.
- All food should be covered with a liquid, gravy or sauce. In a separate pan or jug prepare your liquid, gravy or sauce and completely cover the food in the crock pot.
- Pre-browning meat and onions in a pan to seal in the juices also reduces the fat content before adding to the crock pot. This is not necessary if time is limited, but improves the flavor.
- When cooking joints of meat, ham, and poultry etc the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot and fully cover with water. If necessary cut in two pieces. Joint weight should be kept within the maximum limit.

## CARE & CLEANING

Always make sure the slow cooker is unplugged and in the OFF position before storing away or cleaning. Make sure the unit has cooled down completely before cleaning.

- The stoneware insert is dishwasher safe or can also 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.
- 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.

**WARNING: NEVER SUBMERGE THE ENTIRE SLOW COOKER INTO WATER OR ANY OTHER LIQUID OR THIS MAY DAMAGE THE SLOW COOKER.**