



# SLOW COOKER

5 Quart

## INSTRUCTION MANUAL

Model: MCSSC5ST



THANK YOU FOR PURCHASING A MAGIC CHEF PRODUCT. PLEASE  
READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THE PRODUCT.

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# What You Need to Know About Safety Instructions

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution and care must be exercised when installing, maintaining, or operating appliance.

Always contact your dealer, distributor, service agent or manufacturer about problems or conditions you do not understand.

## Recognize Safety Symbols, Words, Labels

### **WARNING**

**WARNING**-Hazards or unsafe practices which **COULD** result in severe personal injury or death.

### **CAUTION**

**CAUTION**-Hazards or unsafe practices which **COULD** result in minor personal injury.

## **IMPORTANT SAFEGUARDS**

### **WARNING**

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

# IMPORTANT SAFEGUARDS

**CAUTION: This appliance generates heat and steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage property.**

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

- 1. READ ALL INSTRUCTIONS BEFORE USING.**
2. This appliance is for household use only. Do not use outdoors.
3. Do not use this appliance for other than its intended use.
4. Before the initial use, check if the voltage indicated on the base of appliance corresponds to the voltage in your home.
5. Do not turn the power on unless this appliance is properly assembled.
6. Close supervision is necessary when any appliance is used by or near children.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return this appliance to an authorized service center for examination, repair or adjustment.
8. The use of attachments or accessories not recommended or sold by the manufacturer may result in fire, electric shock or injury.
9. Unplug the appliance from the outlet when not in use, assembling and disassembling, and before cleaning. Make sure the appliance cools down completely before assembling, disassembling and cleaning.
10. Do not let the cord hang over the edge of table or counter, or touch hot surfaces.
11. Do not touch hot surfaces. Use handles or knobs.
12. Leave about 6 to 8 inches of open space around the appliance.
13. Do not place the appliance near or touch flammable material such as curtains and draperies.
14. Extreme caution must be taken when moving the Slow Cooker containing hot liquids.
15. Never use the stoneware on gas or electric cooktops.
16. Do not cook in the base unit without the stoneware.
17. Take precaution when lifting the lid. Allow water to drip into the stoneware.
18. Do not clean with metal scouring pads.
19. Allow the Slow Cooker to completely cool down and store it in a cool, dry place.

## Notes on the cord plug

This appliance has a polarized plug. To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only in one way. If the plug does not fit fully into an electrical outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

- A. A shorter power-supply cord (or detached power-supply cord) is provided to reduce the risk resulting from being 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 long detachable power-supply cords or extension cord is used:
  - 1. The marked electrical rating of the detachable power-supply cord or extension cord should be at least equal or great than the electrical rating of the appliance.
  - 2. If the appliance is a grounded type, the extension cord should be a grounding-type 3-wire cord.
  - 3. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.



### **WARNING:**

To protect against electric shock, fire, and injury to person(s), do not immerse main cord, plug, or unit in water or any other liquid.



### **CAUTION:**

Do not use an extension cord with this appliance. If necessary, an extension cord must have compatible rating for power and voltage. Do not modify the plug and extension cord with this appliance; including 3 prong grounded plug.

# PARTS AND FEATURES



**\*This illustration may slightly vary from the actual Slow Cooker.**

## SPECIFICATIONS:

- Voltage Rating: 120V
- Power Rating: 270 Watts
- Maximum Capacity: 5 Quarts

# BEFORE USE

1. Carefully unpack the Slow Cooker and clean it as instructed in CARE AND MAINTENANCE.
2. It is necessary to operate the Slow Cooker one time before placing food in the stoneware. Pour 4 cups of water into the stoneware and place it inside the base unit. Cover the unit with the glass lid.
3. Plug the cord into an electrical outlet.
4. Switch the Slow Cooker on HIGH setting for 30 minutes. A slight odor is normal and should disappear quickly.
5. After 30 minutes, switch OFF the Slow Cooker. Unplug the unit and allow it to cool.
6. Wearing oven mitts, grasp the stoneware handles carefully to lift and remove the stoneware from the base unit and pour the water out.
7. Rinse the stoneware, dry thoroughly and place it back in the base unit.

# OPERATING INSTRUCTIONS

**WARNING: The stoneware CANNOT stand the shock of sudden temperature changes. If the stoneware is hot, DO NOT add cold food. Before cooking frozen food, add some warm liquid.**

1. Place food into the stoneware and cover with the glass lid. DO NOT FILL THE STONEWARE TO THE TOP WITH FOOD. For best results, the Slow Cooker should be at least half-filled. If cooking soups or stews, allow a 2-inch space between the food and the top of the stoneware, so ingredients can come to simmer. When cooking a combination of meats and vegetables, place the vegetables in the bottom then add the meat and other ingredients.
2. Plug the cord into an electrical outlet.
3. Switch the Slow Cooker on LOW/HIGH/WARM setting as instructed by a recipe.
  - LOW is recommended for cooking in extended period of time. 1 hour on HIGH equals about 2 to 2 ½ hours on LOW.
  - WARM is recommended for keeping already cooked food at serving temperature. DO NOT cooking on WARM setting.
4. Using oven mitts, carefully remove the glass lid by grasping the lid knob and lift the lid slightly away from any people. This allows the steam to escape before removing the lid.
5. Allow a few seconds for all steam to escape. Then, using oven mitts, remove the stoneware from the base nit. Serve contents. If serving directly from the stoneware, always place a trivet or protective padding under the stoneware before placing it on a table or countertop.
6. Unplug from electrical outlet. Allow it to cool completely before cleaning, see CARE AND MAINTENANCE.
7. Even when switched OFF and unplugged, the Slow Cooker remains hot for some time after its use; set it aside and allow the unit to cool before cleaning or storing.

\*Please take note of the following chart for cooking purposes

Setting	Max. Temp.	Time to reach Max. Temp.
LOW	208F	8.5 hours
HIGH	212F	5 hours
WARM	145F	6.5 hours



# COOKING TIPS

**CAUTION:** The lid handle may get hot while cooking, use an oven mitt when handling the Slow Cooker is necessary.

1. Less tender, cheaper cuts of meat are better candidates for slow cooking than more expensive varieties.
2. If meat is fatty, browning them will reduce the amount of fat and help preserve color and add richer flavor. Use a small amount of oil to brown meats in a skillet or broiler.
3. Whole herbs and spices flavor better in slow cooking than crushed or ground.
4. When cooking in the 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 the Slow Cooker. The exceptions to this rule would be rice and soups. Remember, liquids can always be added later if necessary. 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 HIGH for 45 minutes. Check every 15 minutes. After about 30-45 minutes the amount of liquid will be reduced.
5. Most recipes that call for uncooked meat and vegetables require about 6-8 hours of cooking on LOW temperature.
6. Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.
7. 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.
8. Beans must be softened completely before combining with sugar and acidic foods. Dried beans should be boiled before adding to a recipe. Cover the beans with 3 times their volume of unsalted water and bring to a boil. Boil 10 minutes, reduce heat, cover and allow to simmer 1 ½ hours or until beans are tender. If necessary, soaking in water should be completed before boiling. Discard water after soaking or boiling.
9. Add fresh dairy products (milk, sour cream or yogurt) prior to serving. Evaporated milk or condensed creamed soups may be added at the start of cooking.
10. Rice, noodles and pasta are not recommended for long cooking periods. Cook them separately and then add to the Slow Cooker during the last 30 minutes.

# CARE AND MAINTENANCE

## CLEANING

**CAUTION: NEVER IMMERSE THE BASE UNIT OR CORD IN WATER OR OTHER LIQUID.**

1. Always unplug and cool the Slow Cooker completely before cleaning.
2. Both the stoneware and the glass lid may be cleaned in the dishwasher. To avoid damage, position the stoneware in dishwasher rack so that it will not hit other items during cleaning.
3. If food sticks to the stoneware, fill with warm soapy water and allow to soak before cleaning. A paste of baking soda may be used with a plastic scouring pad.
4. To remove water spots or mineral deposits, wipe the stoneware with distilled white vinegar. For difficult stains, pour a small amount into the stoneware and allow to soak. Rinse and dry thoroughly.
5. Wipe interior and exterior of the base unit with a soft, slightly damp cloth. Never use abrasive cleansers to clean the base unit, as they may damage the surfaces.

## MAINTENANCE

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. Avoid sudden, extreme temperature changes. For example, do not place a hot glass lid or stoneware into cold water or onto a wet surface.
2. Do not use the stoneware to store food in the refrigerator, and then reheat in the base unit. The sudden temperature change may crack the stoneware.
3. Avoid hitting the stoneware and glass lid against the faucet or other hard surfaces.
4. Do not use stoneware or glass lid if chipped, cracked, or severely scratched.



## LIMITED WARRANTY

Unless otherwise prohibited, **MC Appliance Corporation** warrants each **5 Quart Slow Cooker MCSSC5ST** to be free from defects in material and workmanship and agrees to remedy any such defect or to furnish a new part(s) (at the company's option) of the unit that fails during the warranty period. **A copy of the dated sales receipt or invoice is required to receive warranty service or a refund.**

**This warranty covers an appliance in use within the continental United States, Puerto Rico and Hawaii. The warranty does not cover the following:**

- Damages due to shipping or improper installation.
- Damages due to misuse or abuse.
- Content losses due to failure of the unit.
- Repairs performed by unauthorized service agents.
- Service calls that do not involve defects in material and workmanship such as instruction on proper use of the product or improper installation.
- Failure of this product if used for other than for its intended purpose.
- Disposal costs for any failed unit not returned to our factory.
- Any delivery costs incurred as the result of a unit that fails to perform as specified.

**This warranty is in lieu of any and all warranties expressed or implied and no representative or person is authorized to assume for us any other liability in connection with the sale of this product. Under no circumstances is the consumer permitted to return this unit to the factory without prior written consent from MC Appliance Corporation.**

Model	Parts & Labor	Type of Service
MCSSC5ST	One-Year	Carry-In

**For Service or Assistance please call**

**888-775-0202**

**Or visit us on the web at [www.magicchef.com](http://www.magicchef.com) to request warranty service**