



# CONVECTION OVEN

12 Liters

## INSTRUCTION MANUAL

Model: MCSGC12W



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 any 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

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 using for the first time, check if the voltage indicated on the rating label 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 cord hang over 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 open spaces all around the exterior of this appliance.
13. Do not use this appliance as a fryer. Do not attempt to fill with oil or attempt to deep fry. Such actions may cause fire and injury. See Page 10 for Air Frying instructions.
14. Do not cover the appliance while in use.
15. Oversize foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electric shock.
16. Do not place the appliance near or touch flammable materials such as curtains, draperies, walls, etc., when in operation.
17. Always place the lid on the bowl before plugging in the power cord and switching on.
18. Extreme caution must be taken when moving any appliance containing hot liquids.
19. The oven should be operated on a separate electrical circuit from other operating appliances. If the electric circuit is overloaded with other appliances, this appliance may not operate properly.

20. Do not move or lift the oven while the power cord is still connected to the wall outlet.
21. Before removing the lid:
- Turn off the timer.
  - Disconnect the power cord.
  - Lift the top lid by the carrying handle.
22. Do not place the hot underside of the lid directly onto laminated surface, wood surface, paper, plastic or other flammable surfaces.
- NOTE: Place the lid only on a heat resistant surface.
23. Never place the lid on a chair or bench while it is plugged in and operating.
24. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts inducing a risk of electric shock.
25. The glass bowl container is designed for use with this appliance. It must never be used on a range top.
26. Do not set a hot glass bowl container on a cold surface.
27. Do not use a cracked glass bowl container or a glass bowl container having a loose or weakened handle.
28. Allow to completely cool and store in a cool, dry place.
29. Do not wash the lid in the water. Clean the lid with a soft cloth, if necessary.
30. Do not wash the glass bowl when it is hot.



#### **WARNING**

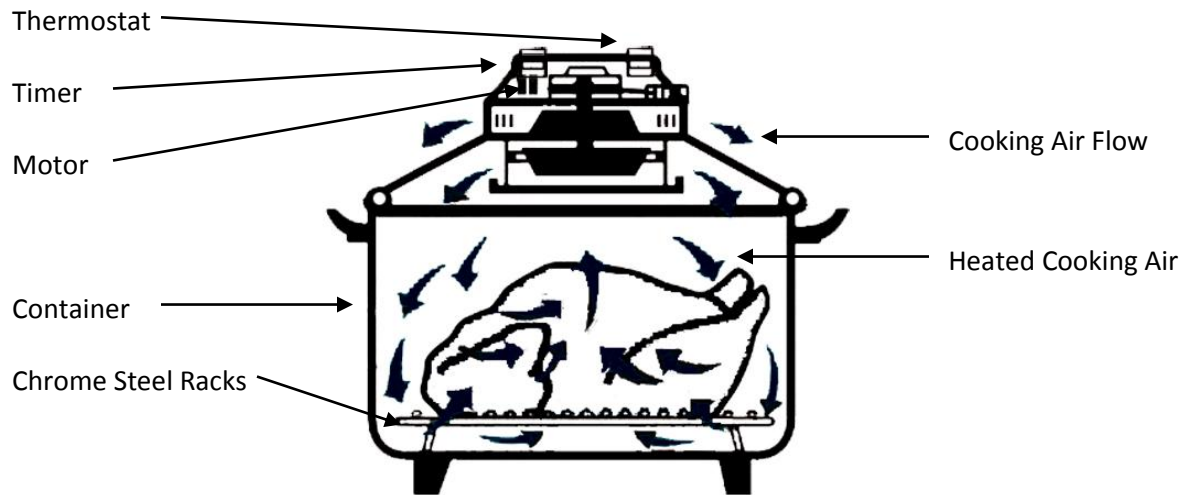
**To protect against electric shock, fire, and injury to person(s), do not immerse main cord, plug, or unit in water or any other liquid.**



#### **CAUTION**

**Do not use an extension cord with the 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



## CONTROL PANEL



**\*Make sure that the power and temperature settings are off before plugging in the cord.**

## SPECIFICATIONS:

- Voltage Rating: 120V
- Power Rating: 1300 Watts
- Maximum Capacity: 12 Liters
- Temperature Control: Defrost, 149° – 482°F

# BEFORE USE

1. Carefully unpack the convection oven and remove all packaging materials.
2. Select a flat, heat-resistant, and non-flammable surface to place the convection oven.
3. Do not immerse the heating element or lid in water or any other liquid.
4. To remove any dust that may have accumulated on the removable parts during packaging, clean the surface with a damp cloth and remove any stickers (except for any warning/caution stickers).
5. Wash the glass bowl container in warm soapy water. Rinse and dry thoroughly.
6. Before first use, heat up the oven, empty, at maximum temperature for five minutes. This will burn off the brand new scent. A little smoke may occur. This is normal and will soon disappear during usage.
7. After the timer has turned off and the oven is completely cooled, wipe the inside of the glass bowl container once more.



## WARNING:

**To ensure continued protection against the risk of electric shock, connect to properly grounded outlets only.**

This appliance has a ***three-prong grounded plug*** (meaning there are three prongs to fit into a power outlet).

To reduce the risk of electric shock, this plug is intended to fit into a three-prong electrical outlet only in one direction. If it does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.



## CAUTION:

**Always be aware that this is an oven and that the glass bowl container and the lid will become very hot during its use.**

**NOTE:** Always place food, pan or bowl on one of the included racks. Do not place food, pan or bowl directly on the bottom of the glass bowl container.

# OPERATING INSTRUCTIONS

1. Place the low rack in the glass bowl container before putting in the food. Keep the food approximately 1" to 1.25" from the glass wall to allow maximum hot air circulation.

**NOTE:** Dual rack is used for achieving crispness or browning of the food.

2. Place top lid securely on the glass bowl container.

**NOTE:** Make sure that the food does not touch the top of the lid.

3. Insert the power cord firmly into the wall outlet.
4. Before turning the oven on, push handle down until it snaps securely in place. If the handle is not completely down, the oven will not turn on.
5. Set the timer to the desired time. The power LED lights will illuminate.
6. The timer will switch "off" after the preset time period has passed and a bell will sound momentarily to alert you that the cooking time is over.
7. Unplug the cord from the power outlet before removing the lid.
8. Do not put the oven lid directly on the countertop or table or cooking surface, otherwise, the cooking surface may leave a spot.
9. Always use wooden, heat proof plastic and nylon utensils while cooking. Metal utensils may scratch the glass bowl container.

**NOTE:** As a safety feature, the convection oven will switch off when the handle is lifted up. To turn the appliance back on, swing the handle all the way down.



# COOKING GUIDE

**NOTE:** All cooking times are approximate. Always ensure food is fully cooked inside before serving. For chicken and roasts, preheating is strongly recommended.

Poultry		Cooking Time (min)	Temperature	Rack Used
Chicken	Whole	35-40	350°-400°F	Low Rack
	Parts	18-25	350°-400°F	High Rack
Eggs	Poached	6-8	350°F	Low Rack
	Soft-Broiled	5-7	400°F	Low Rack
	Omelet	12-14	350°F	Low Rack

Meats		Cooking Time (min)	Temperature	Rack Used
Steak	Rare	6-8	475°F	High Rack
	Medium	9-12	475°F	High Rack
	Well	14-17	475°F	High Rack
Hot Dog	Fresh	3-5	400°F	Low Rack
	Frozen	6-9	400°F	Low Rack
Bacon		8-9	400°F	Low Rack
Sausage Links		5-7	400°F	Low Rack
Ribs		18-25	475°F	Low Rack

Seafood		Cooking Time (min)	Temperature	Rack Used
Fish		18-25	250°-300°F	Low Rack
Crab		15-20	275°-325°F	Low Rack

Bread		Cooking Time (min)	Temperature	Rack Used
Bread		10-15	250°-275°F	Low Rack

# COOKING TIPS

## Broiling and Grilling

- Place food directly on the low rack without covering. Use the high rack to bring food closer to heat source for additional crispness and browning of food.
- If the meat or fish is very lean, brush the rack with cooking oil before arranging the food on the rack.
- For a glazing affect, set the food 4 inches away from top heating unit. Apply the desired glaze and broil at 400°F to 475°F until the desired shade of brown is reached. Fruit jams, preserves and jellies work well as a glaze for broiled foods.

## Baking

- When baking cakes, biscuits, brownies, muffins and cookies make sure the containers fit within the glass bowl and on top of rack. Disposable aluminum foil mini-loaf pans work well as they allow for faster and even cooking. Preheating is not necessary for baking in a convection oven.

## Air Frying

- Little or no oil is used, yet the effect is like pan-frying or deep frying. If oil is used, only a thin layer of oil should be evenly applied to the food with the aid of a pastry brush.
- Spray or brush vegetable oil onto the rack to assist with easier removal of cooked food.
- Once food has finished cooking, remove the top lid from the glass bowl, otherwise, the steam will cause the food to become soggy instead of crispy.

**NOTE: NEVER FILL THE GLASS BOWL WITH OIL. THIS APPLIANCE IS NOT TO BE USED AS A DEEP FRYER!**

## Steaming

To steam, place food in a bowl or small pan on top of the low rack making sure that the food does not contact the sides of the glass container. Pour water or broth into the bottom of the bowl or pan using half cup of liquid for every 1lb of food. Cover tightly with aluminum foil making sure food does not come in contact with the foil. Place wrapped container into the oven and cook at 350°F for 5 to 10 minutes depending upon individual taste.

# RECIPES

All cooking times are approximate. Always ensure that food is fully cooked inside before serving. The following recipe, temperature settings and cooking times are for guidance only; cooking times may vary according to the weight of the food being cooked and individual taste.

## **ROAST BEEF WITH GINGER AND MUSTARD**

### *Ingredients*

1 medium piece of topside beef  
1 teaspoon ground ginger  
1 teaspoon fresh mustard  
Salt  
Freshly ground black pepper  
2 tablespoons water  
1 tablespoons corn flour

### *Method*

Preheat the oven to 350°F. Cut slits in the beef and place in a metal roasting tin. Combine ginger, mustard, salt and pepper, and rub over the beef. Wrap the beef in foil. Place beef on low rack for approximately 1 hour depending on the degree of rareness that is required. Baste occasionally. Remove the meat and keep it wrapped in foil. To make the gravy, blend the corn flour with the water and add to the roasting tin, bringing gently to the boil, stirring as it thickens.

## **BAKED CRUMB-TOPPED COD**

Serves: 4

### *Ingredients*

2 ½ oz skinless firm white cod steaks  
1 beef steak tomato  
1 medium leek  
4 tablespoons stuffing mix  
4 oz grated mature cheddar cheese

### *Method*

Preheat the oven to 400°F, wash and pat dry the fish steaks and place on the baking sheet lined with baking parchment. Thinly slice the tomato. Trim and shred the leek. Arrange the tomato over the fish overlapping and pile on the leek. Sprinkle over the stuffing mix, and top with the cheese. Place fish on the low rack and bake in the oven for 10 to 15 minutes or until tender and cooked thoroughly.

## **ROASTED WHOLE CHICKEN**

### *Method*

Wash and dry the chicken and rub with desired spices. Let seasoning penetrate the chicken for a few hours (overnight is best) before roasting. Line the bottom of the glass bowl with aluminum foil to catch drippings. Place whole chicken on low rack and roast at 400°F for about 10 minutes

per pound. For crisper skin, increase temperature to 450°F and continue to roast for an additional 5 to 10 minutes.

### **MACARONI BAKE**

Serves: 4

#### *Ingredients*

4 oz leeks, thinly sliced

2/3 cup macaroni

2 red onions, finely sliced

1 red pepper, finely chopped

3 teaspoons olive oil

5 oz carton natural yogurt

5 oz light cream cheese

14 oz can chopped tomatoes, drained salt and freshly ground black pepper 2 oz cheddar cheese, grated

#### *Method*

Preheat the oven to 350°F. Cook the macaroni in a large pan of boiling salted water for 10 to 12 minutes. Drain and mix the onions and pepper together. Heat the oil in a large frying pan and fry for 3 to 4 minutes until softened. In a bowl, mix the yogurt, cream cheese, tomatoes and seasoning, mix in the macaroni and the vegetables. Put them into a suitable dish and sprinkle with grate cheese. Bake for 20 to 30 minutes until golden.

### **SAUSAGE STUFFED MUSHROOMS**

#### *Ingredients*

15 medium white mushrooms

4 oz Italian style sausage

#### *Method*

Remove the stem from the mushrooms and press equal amounts of the sausage into each mushroom cap. Place in a pie plate and cook on high rack on high setting for 10 minutes

### **SICILIAN STYLE STEAK**

#### *Ingredients*

4 to 6 oz sirloin or rib steak

2 teaspoons grated Parmesan cheese

1 canned anchovy filet

1/4 cup canned, chopped tomato

1 tablespoon capers

1 tablespoon olive oil

#### *Method*

Cook the steak on the high rack on high setting for 5 minutes per side. Meanwhile mix the other ingredients. Spread the mixture over the steak and cook another 3 minutes.

# CARE AND MAINTENANCE

## **COMPLETELY CLEAN AND DRY ALL PARTS AFTER EVERY USE.**

1. Unplug the oven and allow it to cool completely before any cleaning or maintenance.
2. Once glass bowl has cooled completely, clean bowl thoroughly with warm soapy water and damp cloth. The glass bowl and racks are dishwasher safe.
3. For self-cleaning, add 1/2 inch of water with mild liquid detergent. Place lid on the pot. Set thermostat to 200°F, set timer for 15 minutes and allow residue to soften as it heats. Unplug and cool completely before continuing to clean.
4. To clean fan cover, unplug the appliance and cool completely. Wipe top of fan cover with a soapy damp cloth or sponge to remove any grease.



## **CAUTION:**

- Never immerse the lid, cord, or plug in water or any other liquid.
- If scrubbing is necessary, use a nylon or polyester mesh pad.
- Do not use a steel wool pad or abrasive material.
- Never use solvents or cleaning powder.
- Do not get any liquids inside the lid.

## **STORING**

Allow the appliance to cool completely before storing. Store the appliance in a cool, dry location. Do not place any heavy items on top of appliance during storage as this may result in possible damage of appliance.

# **SAVE THESE INSTRUCTIONS**



## LIMITED WARRANTY

Unless otherwise prohibited, **MC Appliance Corporation** warrants each 12 Liter Convection Oven 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
MCSGC12W	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**