



6 Qt. Programmable Slow Cooker



Model MST-6013D

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INSTRUCTION MANUAL & RECIPES

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 INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or pot holders when removing lid or handling contents.
3. To protect against electrical shock, do not immerse cord, plug or appliance in water or any other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug unit from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. The cord to this appliance should be plugged into a 120V AC electrical wall outlet only.
8. Do not operate this appliance with a damaged cord or plug or after it malfunctions or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
9. Never leave the appliance connected to the socket outlet when not in use.
10. Do not let cord or plug hang over edge of table or counter, or touch hot surfaces.
11. Do not use outdoors.
12. Do not place on or near a hot gas stove or electric burner, or in a heated oven.
13. Always use this appliance on a hard, flat, stable surface. Do not place it where it may tip over during use or on a soft surface (such as carpeting). Dropping the appliance may cause it to malfunction.
14. Extreme caution must be used when moving an appliance containing hot oil or any other hot liquids or food.
15. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
16. The ceramic pot and glass lid are fragile. Always handle with care to avoid possible breakage or cracking.
17. A risk of fire may occur if this appliance is covered by or touches flammable materials including cardboard, curtains, draperies, wall coverings and the like when in operation. When using this appliance, always provide adequate air space above and on all sides for air circulation.
18. **CAUTION: To protect against damage or electric shock, never cook in the base unit. Cook only in the Ceramic Pot provided.**
19. Never use the ceramic pot on a gas or electric cook top or on an open flame.
20. Never heat the ceramic pot when it is empty.
21. To disconnect, press the POWER button, then remove plug from wall outlet.
22. Do not use appliance for other than its intended use.
23. Avoid sudden temperature changes, such as adding refrigerated foods into a heated ceramic pot.
24. Avoid sudden temperature changes when removing the Glass Lid. Do not move a hot lid to a cool surface. Doing so may cause it to crack. Allow lid to cool before completely removing from unit.
25. Do not use ceramic pot or glass lid if chipped, cracked, or severely scratched.
26. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance. Contact Customer Service at Maxi-Matic for further instructions.

IMPORTANT SAFEGUARDS (CONT.)

28. **CAUTION, HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.**
29. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
30. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
31. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dish towels or other flammable materials.
27. Do not leave this appliance unattended during use.
32. If this appliance begins to malfunction during use, immediately unplug the cord.
33. **WARNING: Do not use or attempt to repair a malfunctioning appliance!**
34. Do not use this appliance in an unstable position.
35. Lift off lid carefully to avoid scalding, and allow water to drip into the ceramic pot.
36. Some countertop and table surfaces, such as Corian®, wood and/or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is strongly recommended by countertop manufacturers and Maxi-Matic, that a hot pad or trivet be placed under your appliance to prevent possible damage to the surface.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SHORT CORD PURPOSE

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

POLARIZED PLUG

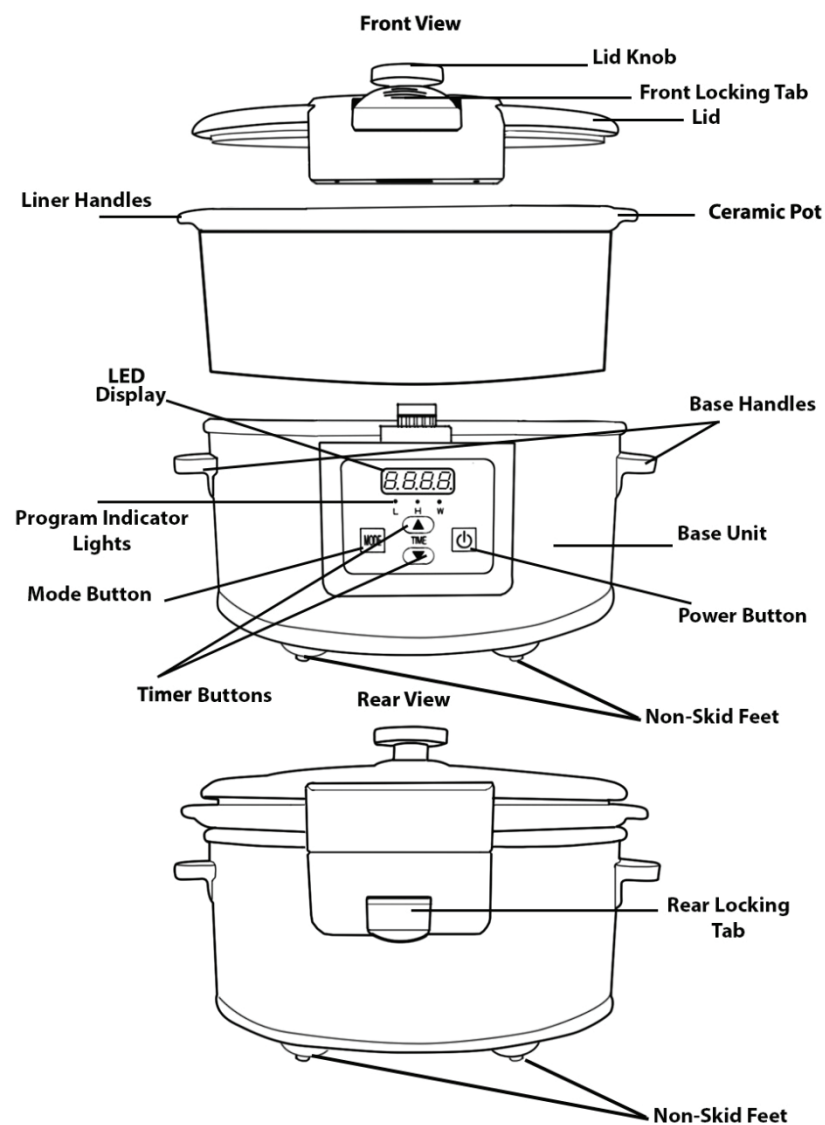
If this appliance is equipped with a *polarized plug* (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug.

If the plug still does not fit, contact a qualified electrician.

Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

PARTS IDENTIFICATION



BEFORE USING YOUR SLOW COOKER

Introduction to Programmable Slow Cooking

Finally! A Slow Cooker that looks good to cook *and* serve in. This Programmable Slow Cooker can operate at a LOW setting throughout the day or night, for up to 20 hours allowing you to cook even if you're not in the kitchen! An easy-to-read digital count-down timer means no more over-cooked slow cooked meals! The front and back locked lid seals tight for spill-proof travel, making it easy to get where you need to go without the sloppy mess!

NOTE: When slow cooking on the HIGH setting, foods will cook in about half the time required for LOW cooking. Additional liquid may be required as foods do boil on HIGH.

1. Carefully unpack the product and remove all packaging materials including cardboard, plastics, Styrofoam and literature.
2. Examine ALL parts to make sure they are in good working condition.
3. Wipe down the inner and outer main cooking base with a clean damp cloth to remove any packaging residue.
➤ **CAUTION: NEVER IMMERSE THE MAIN COOKING BASE IN WATER OR ANY OTHER LIQUID.** (See "CLEANING AND MAINTENANCE" section within this manual for further instructions).
4. Do **not** use any abrasive detergents, soaps, or cleaning materials to clean the slow cooker.
5. After ALL parts are clean and dry, follow the instructions for the "Lid Assembly/Installation" on page 8 of this manual.
6. Press the front lid locking tab on the lid, then use the lid handle to open the hinged Slow Cooker lid.
7. To completely remove the locking lid, PRESS the front locking tab and PULL the rear locking tab at the same time then lift the lid up and off the base unit.
8. Pour 4 cups of water in the ceramic pot.
9. Close the glass lid. An audible click can be heard as the lid locks into position.
10. Plug into a 120V AC outlet. The 3 program indicator lights will flash until the unit is programmed.
11. Following the detailed instructions outlined in the "Operating Instructions" section beginning on page 9 of this Instruction Manual, program the Slow Cooker to cook on HIGH for 0:30 minutes.
➤ **NOTE:** You may notice a slight odor; this is normal and should quickly disappear.
12. After 30 minutes, the Programmable Slow Cooker will automatically turn OFF.
13. Unplug the Slow Cooker and allow it to cool completely.
14. Press the front lid locking tab on the lid, then use the lid handle to open the hinged Slow Cooker lid.
15. Wearing oven mitts, grasp the liner handles carefully to lift and remove the ceramic pot from the base unit; empty the water from the ceramic pot.
16. Wash the ceramic pot in mild dish washing soap. Use a lightly soaped sponge to clean the glass lid. Rinse and dry all parts thoroughly. Replace ceramic pot inside the base unit.

CARE OF CERAMIC POT AND COOKER

CERAMIC POT CARE:

Here are a few simple tips to assure your slow cooker gives you years of service. Like any ceramic product, the Ceramic Pot is delicate and may fracture or break if not handled properly. **To prevent possible damage, always handle with extreme caution** and follow these instructions:

- **WARNING: Failure to adhere to these instructions can cause the ceramic pot to fracture or break which can lead to injury or property damage.**
- ALWAYS USE POT HOLDERS OR OVEN MITTS TO HANDLE HOT CERAMIC.
- DO NOT place a hot ceramic pot directly on any counter top. **Always** use a protective heat pad or trivet.
- DO NOT place ceramic pot on top of or in a range burner, oven, under a broiler, microwave, browning element, or toaster oven.
- DO NOT hit utensils against rim of the ceramic pot to remove food.
- NEVER heat the ceramic pot when it is empty.
- DO NOT use ceramic pot to make popcorn, caramelize sugar, or make candy.
- DO NOT use any abrasive cleaners, scouring pads, or any other materials or objects that will scratch the cookware or accessories.
- DO NOT use or attempt to repair any liner or lid that is chipped, cracked, or broken.
- DO NOT use ceramic pot for reheating foods or for general food storage.
- This is a large-capacity Slow Cooker and it is recommended that you cook with at least one quart of food in the ceramic pot.
- Do not store the ceramic pot in the refrigerator.
- If the ceramic pot has been inadvertently left in the refrigerator, do not immediately fill with hot or warm liquids. Wait until the pot is at room temperature.
- If assembling a recipe in advance of cooking, store ingredients in a covered, separate container.
- After each use, always follow the Care and Cleaning instructions within this manual.
- As with any fine ceramic, the stoneware bowl will not withstand the shock of sudden temperature changes.
- If the stoneware has been preheated or is hot to the touch, do not put in cold foods. Do not preheat slow cooker before using unless specified in the recipe. The stoneware should be at room temperature before adding hot foods.
- To wash your stoneware right after cooking, use hot water. Do not pour in cold water if the stoneware is hot.

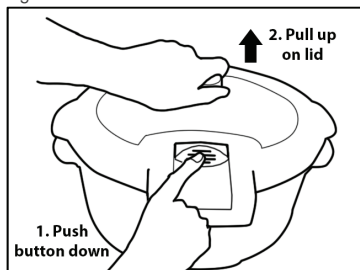
LID DISASSEMBLY/INSTALLATION

This slow cooker allows you to remove the locking lid for easy serving and cleaning. Please follow the instructions below when removing or reinstalling the lid.

Removing the locking lid:

Press front lid lock button, then use the lid handle to open the Slow Cooker lid (see Figure 1).

Fig. 1



Pull the rear locking tab towards you and carefully lift the locking lid up from the base (see Figure 2 and Figure 3).

Fig. 2

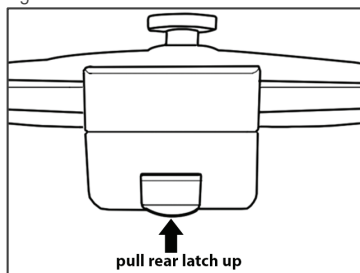
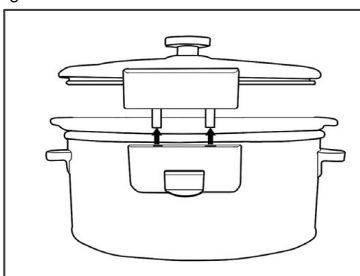


Fig. 3

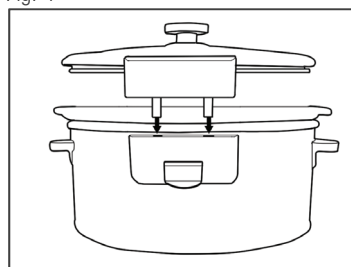


Reinstalling the locking lid:

To reinstall locking lid, please use the following instructions:

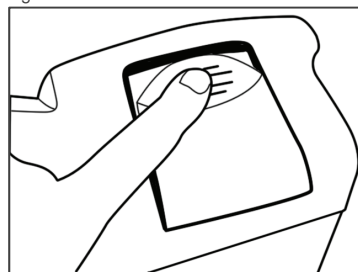
Insert the 2 long tabs extending from the rear locking tab into the 2 hinge receptacles (see Figure 4).

Fig. 4



Once the rear locking tab has been installed, lower the lid towards the closed position. To secure the front locking tab, press down. You should hear a brief hiss. This sound is caused by the lid sealing (see Figure 5).

Fig. 5



OPERATING INSTRUCTIONS

NOTE: When serving from the Programmable Slow Cooker, it is strongly recommended to always place a hot pad or trivet underneath the unit before placing it on a table or counter top surface.

1. Prepare recipe ingredients according to the instructions.
2. Press front locking tab on lid, and use the lid handle to open the slow cooker lid. (SEE PAGE 8)
3. Place food into the ceramic pot.
 - **WARNING: DO NOT OVER FILL THE LINER TO THE TOP WITH FOOD. For best results, the Slow Cooker should at least be half-filled. When cooking soups or stews, always allow a 2 inch space between the food and the top of the cooking pot, so ingredients may begin to simmer.**
 - **NOTE:** When cooking meat and vegetable combinations, always place the vegetables first into the bottom of the ceramic pot. Then add meat and any other ingredients.
 - **NOTE:** When cooking on HIGH (H), always check your cooking progress, as some soups or stews may come to boil. Remember that frequent lifting of the lid during the cooking cycle delays cooking time.
 - **WARNING: The ceramic pot CANNOT stand the shock of sudden temperature changes. Never add cold food to a hot ceramic pot.**
4. Plug the unit into a 120V AC outlet. The 3 program indicator lights L, H, W will flash until the unit is programmed.
5. Follow the recipe instructions for cooking. Press the MODE button until the desired HIGH (H) or LOW (L) program indicator light illuminates.
- **NOTE:** Use the WARM (W) function to reheat or keep already cooked food warm.
6. Press the UP arrow and '0:30' (30 minutes) will appear on the display.
7. Press the UP or DOWN arrows until the desired cook time is displayed.
8. The slow cooker can be programmed in 30 minute increments from "0:30" (30 minutes) to "20:00" (20 hours). After 2 seconds, the slow cooker will begin to heat.
 - **NOTE:** Press the UP or DOWN arrows to adjust the cook time at any point while the slow cooker is cooking.
 - **NOTE:** If the LOW (L) or HIGH (H) mode is selected without entering a cook time the slow cooker will cook by default for a time of "08:00" (8 hours) in LOW (L) setting and "04:00" (4 hours) in HIGH setting (H).
 - **NOTE:** Press the POWER button at any time to turn the Programmable Slow Cooker OFF.
9. The timer on the LED display will begin to count down in minutes until "0:00" minutes are shown after which cooking is complete. The slow cooker will automatically turn OFF and the LED display will turn blank.
10. Press the front locking tab on lid, and use the lid handle to open the slow cooker lid.

OPERATING INSTRUCTIONS (CONT.)

- **CAUTION: Slow Cooker will be hot. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property. Always use oven mitts or pot holders when opening the lid. Keep face away from the unit as hot steam will escape once the lid is opened.**
- 11. Allow a few seconds for all steam to escape once the lid is opened. If more cooking time is desired, close and lock lid and reset for desired cooking time.
- 12. To keep food warm, press the MODE button until WARM (W) indicator light is illuminated. The slow cooker will WARM by default for "02:00" (2 hours). After 2 hours, the slow cooker will automatically turn OFF and the LED display will turn blank.
- **NOTE:** Press the POWER button at any time to turn the slow cooker OFF.
- **CAUTION: The base unit will get very hot during cooking. This is where the heating elements are located. When moving the Slow Cooker, take extra care and always grasp the unit by the base unit handles; always use pot holders or oven mitts.**
- **CAUTION: When turned OFF and unplugged, the Slow Cooker base unit remains hot for some time after using; set aside and allow unit to cool completely before cleaning or storing.**
- **NOTE:** If serving from the ceramic pot, always place a hot pad or trivet underneath to prevent possible heat damage to the surface of a counter top or table.
- **CAUTION: Never move a HOT ceramic pot to a COLD surface.**
- 13. Unplug unit from electrical outlet and allow to cool completely before cleaning. (See "CLEANING & MAINTENANCE" section for further instructions).

REMOVING & REPLACING THE LOCKING LID:

Removing the locking lid: Press front lid lock button, then use the lid handle to open the Slow Cooker lid.(SEE PAGE 8)

Replace the locking lid: Insert both rear lid lock posts into the hinge receptacle in the back of the base unit.(SEE PAGE 8)

TIPS FOR 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 the Programmable Slow Cooker, you can also produce most modern family meals and dinner party dishes. The Ceramic Pot is convenient as well as attractive enough to take straight to the table for serving. **(Always place the slow cooker or ceramic pot on a heat proof mat or trivet).**
- 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.
- The slow cooker ceramic pot should be at least half full for best results to avoid over spilling.
- 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.
- Do not remove the Glass Lid 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 ceramic 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 ceramic pot at room temperature and add liquid/gravy. Select the setting low, high or medium.
- Most meat and vegetable recipes require 8-10 hours on low, 5-7 hours on medium and 4-6 hours on high.
- Some ingredients are not suitable for slow cooking. Rice and Pasta should be cooked separately and added in the last 30 minutes of cooking time. Seafood, milk, and cream should be added in the last 30 minutes of the cooking time.
- Keep in mind many things can affect how quickly a recipe will cook including, 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 Programmable Slow Cooker.
- Vegetables usually take longer to cook than meat, so make sure to arrange vegetables in the lower half of the ceramic pot.
- After food is cooked, switch cooker off and leave covered with the lid. There will be enough heat in the slow cooker to keep warm for 30 minutes. If you require longer to keep warm switch to the WARM (W) 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 slow cooker.

TIPS FOR SLOW COOKING (CONT.)

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.

- 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 ceramic 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 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 ceramic stoneware is fired at high temperatures therefore the ceramic 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 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 ceramic 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 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.

COOKING TIME TABLE

The cooking charts below are for your reference only. Cooking times may need to be adjusted according to preference.

If Recipe for Oven Says:	Cook on LOW in Slow Cooker:	Cook on HIGH in Slow Cooker:
15 to 30 minutes	4 to 6 hours	1 1/2 to 2 hours
35 to 45 minutes	6 to 10 hours	3 to 4 hours
50 minutes to 3 hours	8 to 18 hours	4 to 6 hours

HIGH Setting – Try using this setting when a shorter cooking time is desired or for recipes that are typically baked.

LOW Setting – Appropriate for most recipes when there is time for long, slow cooking. It's an ideal setting for food started before going to work in the morning and served for dinner in the evening.

Foods to Cook on HIGH:	Foods to Cook on LOW:
Egg-based puddings, puddings/steamed cake	Beef chuck/roast lamb shanks
Broth-based soup	Dressing/stuffing
Egg-based strata	Split pea soup, cheese or cream-based soup/rice pudding
Beef roast, pork roast	Stew, beef roast/pork roast
Chicken/turkey pieces, stewed chicken	Beef short ribs/pork ribs
Chicken/turkey casserole	Chicken/turkey pieces, stewed chicken
Wild Rice	Dried beans/lentils/wild rice
Dumplings, steamed potatoes	Chicken wings/cornish hens
Cobbler/fruit dessert	Pork chops, soups with less tender cuts of meat

CLEANING & MAINTENANCE

1. Unplug your Programmable Slow Cooker and allow it to cool completely before cleaning.
- **CAUTION: Never immerse the main metal housing in water or any other liquid.**
2. To clean the housing and control panel, simply wipe with a clean damp cloth and dry before storing.
3. Wipe the power cord with a clean damp cloth.
- **NOTE:** Do NOT use any abrasive cleaners or scouring pads as they may damage or scratch the outer surfaces.
4. Wash the ceramic pot and tempered glass lid with warm soapy water and rinse thoroughly, or clean in the top rack only of the dishwasher.
- **NOTE:** When cooking very thick mixtures, such as polenta or many desserts, the ceramic pot may be lightly coated with non-stick cooking spray before cooking. This coating will help make cleanup easier after cooking.
- **NOTE:** For hard to remove food remains, fill ceramic pot with hot or warm soapy water and allow to soak for 5 minutes before cleaning.
- **CAUTION: Do not use abrasive compounds or materials** — a soft cloth, sponge or rubber spatula will usually aid in removal of the residue. If necessary, a plastic cleaning pad may be used. Use a non-abrasive cleaner such as vinegar to remove water spots or other stains.
11. Dry all parts thoroughly after washing and before storing.

STORING YOUR PROGRAMMABLE SLOW COOKER:

1. Be sure that all parts are clean and thoroughly dry before storing.
2. Store your Programmable Slow Cooker with the ceramic pot inside the base unit, and the tempered glass lid locked. Store assembled unit its box or in a clean, dry place.
- **CAUTION: Never store your Programmable Slow Cooker while it is hot or wet.**
3. Never wrap the power cord tightly around the appliance; keep it loosely coiled and out of reach of children.

RECIPES

**All slow cooker recipes courtesy of www.recipe.com :*

MEATY ITALIAN SPAGHETTI SAUCE

- | | |
|--|------------------------------------|
| 2 lbs bulk Italian pork sausage or ground beef | 2 large onions, chopped |
| 2 cups sliced fresh mushrooms | 3 cloves of garlic, finely chopped |
| 1 28 oz can of diced tomatoes, undrained | 2 15 oz cans of tomato sauce |
| 1 6 oz can of tomato paste | 1 tbs dried basil leaves |
| 1 tsp dried oregano | 1 tbs sugar |
| ½ tsp salt | ½ tsp pepper |
| ½ tsp crushed red pepper flakes | |

1. Spray ceramic pot with cooking spray.
2. In 12-inch skillet, cook sausage or ground beef, onions, mushrooms and garlic over medium heat about 10 minutes, stirring occasionally, until meat is no longer pink; drain.
3. Spoon meat mixture into ceramic pot. Stir in remaining ingredients.
4. Lock lid; cook on LOW heat setting 8 to 9 hours. Serve over cooked noodles.

BEEF STEW

- | | |
|--|--|
| 2 lbs beef stew meat, cut into 1/2-inch pieces | 2 medium onions cut into eighths |
| 1 ½ bags (12 oz) baby-cut carrots (about 40-45pcs) | 2 tbs Worcestershire sauce |
| 2 cans (10.5 oz each) condensed beef broth | 1/2 cup all-purpose flour |
| 2 cans (14.5 oz each) diced tomatoes, undrained | 1 tsp salt |
| 1 tsp sugar | 2 tsp dried marjoram leaves |
| 1 tsp black pepper | 12 small red potatoes (1-1/2 lb), cut into fourths |
| 2 cups sliced fresh mushrooms | |

1. Add onions, carrots, red potatoes and mushrooms to the bottom of the ceramic pot and place in slow cooker.
2. In 12-inch skillet, over medium heat, sear meat until slightly brown (about 3 to 4 minutes), drain and set aside.
3. Add remaining ingredients, stir well, and then add meat.
4. Lock lid; cook on LOW heat setting 8 to 9 hours or until meat is tender.

RECIPES (CONT.)

SLOW COOKER BBQ RIBS

4 lbs pork ribs, trimmed; seasoned with salt and pepper to taste
 1 18 oz bottle of hickory smoked or honey barbecue sauce
 1/2 cup yellow or spicy brown mustard
 1 tsp garlic powder

1. Place seasoned ribs in ceramic pot and place into slow cooker.
2. Mix barbecue sauce, mustard and garlic in medium bowl and pour mixture over ribs making sure to coat well.
3. Lock Lid; cook on LOW heat setting for 8 hours (or on HIGH for 4 hours) until ribs are fork tender. Then transfer ribs to a platter.
4. Stir remaining sauce in slow cooker and serve with ribs.

BEEF STROGANOFF

1 ½ medium onions, chopped	1 ½ cloves garlic, finely chopped
2 pounds boneless beef tip steak, cut into 1/2-in pieces, seasoned with salt and pepper to taste	3 cans Progresso® Vegetable Classics creamy mushroom soup (18 oz each)
1 cup water	3 cups uncooked wide egg noodles
1 ½ cup sour cream	2 tablespoons chopped fresh parsley, if desired

1. Layer onion, garlic then beef in ceramic pot and place into slow cooker. Pour soup and water over beef.
2. Lock lid; cook on LOW heat setting 5 to 7 hours.
3. Stir noodles into mixture. Increase heat setting to HIGH. Cover; cook 20 to 30 minutes or until noodles are tender. Stir in sour cream. Garnish individual servings with parsley.

CHICKEN AND DUMPLINGS

6 skinless, boneless chicken breast halves (about 1 1/2 pounds), cut into 1-inch pieces	2 medium Yukon gold potatoes, cut into 1-inch pieces (about 2 cups)
2 cups whole baby carrots	2 stalks celery, sliced (about 1 cup)
2 10 3/4 ounce cans Cream of Chicken Soup	1 cup water
¼ teaspoon ground black pepper	1 teaspoon dried thyme leaves, crushed
2/3 cup milk	2 cups all-purpose baking mix

RECIPES (CONT.)

CHICKEN AND DUMPLINGS (cont.)

1. Layer potatoes, carrots, celery then chicken in ceramic pot and place into slow cooker.
2. Stir the soup, water, thyme and black pepper in a small bowl. Pour the soup mixture over the chicken and vegetables.
3. Lock lid; cook on LOW setting for 7 to 8 hours or until the chicken is cooked through.
4. Stir the baking mix and milk in a medium bowl. Drop the batter by spoonfuls onto the chicken mixture. Increase the heat to HIGH. Tilt the lid to vent and cook for 30 minutes or until the dumplings are cooked in the center.

CHICKEN AND SAUSAGE GUMBO

1 cup all-purpose flour	2 14oz. cans reduced-sodium chicken broth
3 cups chopped cooked chicken breast or turkey breast	12 ounces smoked turkey sausage links, quartered lengthwise and sliced
2 1/2 cups sliced fresh okra or one 12-ounce package frozen cut okra, partially thawed	1 ½ cup coarsely chopped onion
1 ½ cup coarsely chopped red or green sweet pepper	1/2 cup sliced celery
2 teaspoon dried thyme, crushed	6 cloves garlic, minced
1/4 teaspoon cayenne pepper	1 teaspoon ground black pepper
4 cups hot cooked white or brown rice	2 cups water

1. In a heavy medium saucepan, cook flour over medium heat about, 6 minutes or until brown, stirring occasionally.
2. Remove from heat; cool slightly. Gradually stir broth into flour. Cook and stir until thickened and bubbly.
3. Pour thickened flour mixture into a 3 1/2- or 4-quart slow cooker ceramic pot. Add chicken, sausage, okra, water, onion, sweet pepper, celery, garlic, thyme, black pepper, and cayenne pepper.
4. Lock lid; cook on LOW heat setting for 6 to 7 hours or on HIGH heat setting for 3 to 3 1/2 hours. Skim off fat. Serve gumbo over hot cooked rice.

RECIPES (CONT.)

CLASSIC POT ROAST

1 large onion, diced	2 cups sliced white button mushrooms OR
8 oz baby carrots, sliced	1 package (10-13oz) sliced white button mushrooms
1/4 inch thick	2 cloves garlic, chopped
1 rib celery, sliced 1/4 inch thick	1 tsp olive oil plus 2 tbsp
1 3lb boneless chuck roast, tied	1 tsp salt
1/4 tsp black pepper	4 sprigs fresh thyme
1 bay leaf	8 oz beef broth
1/2 cup dry red wine	2 tbsp tomato paste
2 tbsp olive oil	1 package (16 oz) cooked egg noodles
3 tbsp all-purpose flour	

1. Layer onion, carrots, celery and garlic in ceramic pot and place into slow cooker.
2. Rub the roast all over with 1 teaspoon olive oil then season with salt and pepper.
3. Add the mushrooms over the vegetables, then place the chuck roast on top. Tuck thyme sprigs and bay leaf into mixture.
4. In medium-size bowl, whisk together beef broth, wine and tomato paste; pour over meat.
5. Lock lid; cook on HIGH heat setting for 6 hours.
6. Remove chuck roast from slow cooker; keep warm.
7. Pour the liquid with the vegetable mixture from the slow cooker into a medium-size saucepan; remove and discard the bay leaf and thyme sprigs. Bring to a boil.
8. In a small cup, stir together the 2 tablespoons olive oil and flour until well blended and smooth. Stir the flour mixture into the liquid in the saucepan. Bring to a boil, stirring frequently, until liquid is slightly thickened, about 1 minute.
9. Meanwhile, cook noodles in large pot of lightly salted boiling water following package directions. Drain noodles.
10. Slice pot roast and serve over cooked noodles. Top with vegetables and gravy.

GARLIC THYME CHICKEN WITH MUSHROOMS

5 cups sliced assorted fresh mushrooms,	1 medium onion, chopped
such as shiitake, button, crimini, and oyster	3/4 cup chicken broth
1/2 cup chopped carrot	1/4 cup dried tomato pieces (not oil-packed)
1/4 cup dry white wine	3 tbsp quick-cooking tapioca
1 tsp dried thyme, crushed	1 tsp dried basil, crushed
1 tsp fresh chopped garlic	1/4 - 1/2 tsp pepper
3 lbs chicken thighs or drumsticks	4 1/2 cups hot cooked plain and/or spinach
(with bone), skinned	linguine or fettuccine, or hot cooked rice

RECIPES (CONT.)

GARLIC THYME CHICKEN WITH MUSHROOMS (cont.)

1. Layer mushrooms, onion, carrot and dried tomatoes in ceramic pot and place into slow cooker.
2. Pour in chicken broth and wine over vegetables.
3. Sprinkle tapioca, thyme, basil, garlic, and pepper, then place chicken on top of vegetables.
4. Lock lid; cook on LOW heat setting for 7 to 8 hours OR on HIGH heat setting for 3 1/2 to 4 hours. Serve chicken and vegetables over cooked pasta or rice. Spoon juice mixture on top.

BBQ PULLED PORK

1 4lb boneless pork shoulder roast	1 tbsp cider vinegar
1 large sweet onion, cut into thin wedges	2 tsp ground cumin
8 oz orange juice	1 tsp paprika
8 oz cola	1/2 tsp salt
1/2 cup of ketchup	1/2 tsp ground black pepper
2 tbsp yellow mustard	1/4 tsp crushed red pepper
3 cloves garlic, minced	Hamburger buns, split and toasted
1 tbsp chili powder	Purchased coleslaw (optional)

1. Trim fat from pork roast if needed. Cut meat in pieces small enough to fit in slow cooker ceramic pot.
2. Place onion on bottom of ceramic pot and place into slow cooker. Place meat on top of onions.
3. In medium bowl, combine orange juice, cola, ketchup, mustard, chili powder, vinegar, cumin, garlic, paprika, salt, black pepper and crushed red pepper; pour mixture over meat.
4. Lock lid; cook on LOW heat setting for 10 to 12 hours OR on HIGH heat setting for 5 to 6 hours.
5. Remove from slow cooker and shred. Serve in toasted hamburger buns and with side of coleslaw (optional).

BEEF AND BEAN CHILI

2 1/2 lbs ground beef	1 cup water
1 1/2 large onion, chopped	3 15 oz cans red kidney beans, rinsed and drained
4 cloves garlic, minced	1/2 cup chili powder
2 10 3/4 ounce cans condensed tomato soup	3 tsp ground cumin

RECIPES (CONT.)

BEEF AND BEAN CHILI (cont.)

1. In a 12-inch skillet over medium-high heat, cook ground beef until well browned, stirring often to separate meat. Drain fat.
2. Add cooked beef, onion, garlic, soup, tomatoes, water, beans, chili powder and cumin in ceramic pot and place into slow cooker.
3. Lock lid; cook on LOW heat setting for 8 to 9 hours or on HIGH heat setting for 4 to 5 hours.
4. Serve with slices of cornbread (if desired).

CHICKEN MINESTONE SOUP

3 14 1/2 oz cans chicken broth	1/2 cup chopped onion
2 15 ounce can white cannellini beans, rinsed and drained	1/4 teaspoon black pepper
2 14 1/2 ounce cans of diced tomatoes with basil, garlic, and oregano, undrained	1lb already cooked chicken breast, shredded
1 1/2 cups loose-pack frozen cut green beans	1 1/2 cups of bowtie pasta
2 celery stalks, chopped	1 zucchini, halved lengthwise and sliced
	1 1/2 cup sliced carrots

1. In slow cooker ceramic pot, combine chicken broth, cannellini beans, undrained tomatoes, green beans, carrots, celery, onion, and pepper.
2. Lock lid; cook on LOW heat setting 7 to 8 hours or on HIGH heat setting 3 1/2 to 4 hours.
3. If using the LOW heat setting, turn to HIGH heat setting. Unlock lid and add cooked chicken, pasta, and zucchini to slow cooker. Lock lid; cook 20 minutes more or until pasta is tender.
4. Sprinkle each serving with grated parmesan cheese and serve with whole wheat dinner rolls.

FISHERMAN'S SEAFOOD CHOWDER

2 lbs. fresh fish (any combination of flounder, ocean perch, pike, trout, haddock or halibut)	1 cup dry white wine
1 cup chopped onion	1 1/2 16 oz cans whole tomatoes, mashed
1 cup chopped celery	16 oz clam juice
1 cup chopped carrots	1 tsp salt
1/2 cup snipped parsley	4 tbsp flour
1/2 tsp leaf rosemary	4 tbsp butter or margarine, melted
	1/2 cup light cream

RECIPES (CONT.)

FISHERMAN'S SEAFOOD CHOWDER (cont.)

1. Clean fish and cut into 1-inch chunks.
2. Combine all ingredients EXCEPT flour, butter and cream in ceramic pot and place into slow cooker; stir well.
3. Lock lid; cook on LOW heat setting for 7 to 8 hours or 3 to 4 hours on HIGH heat setting.
4. 30 minutes before serving, combine flour, butter and cream and stir into slow cooker. Continue cooking until mixture is slightly thickened. Serve with crackers.

APPLE CRISP

Topping:

1/2 cup flour
 1/4 cup light brown sugar
 1/4 cup granulated sugar
 1/4 tsp cinnamon
 1/4 tsp nutmeg
 1/4 tsp salt
 4 tbsp cold, unsalted butter, cut into pieces
 1/2 cup chopped pecans

Filling:

3 tbsp granulated sugar
 2 tsp lemon juice
 1 1/2 tsp cornstarch
 1/4 tsp ground ginger
 1/4 tsp ground cinnamon
 6 large Granny Smith apples, peeled,
 cored and cut into 1/2 inch wedges
 Vanilla Ice Cream (optional)

For the topping:

1. In a small bowl, combine flour, sugars, cinnamon, nutmeg and salt. Add butter and work into mixture using a food processor or by hand until coarse crumbs are formed.
2. Stir in pecans; set aside.

For the filling:

1. In a large bowl, whisk together sugar, lemon juice, cornstarch, ginger and cinnamon. Stir in apples, making sure to evenly coat them with the mixture.
2. Spoon apple mixture into ceramic pot and place into slow cooker; sprinkle with topping.
3. Lock lid; cook on LOW heat setting for 4 hours or HIGH heat setting for 2 hours, until apples are tender. Serve warm with vanilla ice cream.

RECIPES (CONT.)

BAKED STUFFED APPLES

6 medium red tart apples	1 C. light brown sugar
1/4 C. raisins	1 Tbsp. orange peel
1/4 C. butter	2 C. very hot water
3 Tbsp. orange juice concentrate	

1. Wash and core the apples; DO NOT peel them. Butter the ceramic pot first, then place apples standing up in liner.
2. Fill the open spaces of the liner with the brown sugar, raisins and orange peel. Top with butter.
3. Place the ceramic pot in the slow cooker. Pour in the hot water. Sprinkle the orange juice concentrate over the apples.
4. Lock lid; cook on LOW heat setting for 3 - 5 hours or until apples are tender.

PIÑA COLADA BREAD PUDDING

1 lb. French bread loaves, cut	10 oz. frozen piña colada drink mix
6 oz. pineapple juice	12 oz. evaporated milk
1/2 C. cream of coconut	2 large bananas; sliced
3 eggs	1/4 C. light rum
1 C. raisins	8 oz. pineapple; crushed w/juice
1 t. lemon peel; grated	fresh mint sprigs

1. Cut bread into 1-inch cubes; set aside. In blender or food processor, fitted with a metal blade, combine 1/2 of the following ingredients; drink mix, pineapple juice, evaporated milk, cream of coconut, and banana slices.
2. Process until pureed; pour puree into a 6-cup bowl. Puree remaining 1/2 of liquid ingredients and banana slices as well as eggs and liqueur, if desired.
3. Combine both purees; set aside. Combine raisins and crushed pineapple (and the juice); set aside. Place about 2/3 of bread cubes in ceramic pot, sprinkle with 1/2 t. grated lemon peel and spread 1 cup of the raisin-pineapple mixture over bread in slow cooker. Top with remaining bread cubes, then with remaining 1/2 t. lemon peel and raisin-pineapple mixture. Pour pureed ingredients into ceramic pot and place into slow cooker.
4. Lock lid; cook on LOW heat setting for 6 hours. Spread pudding into 8 or 10 dessert dishes and serve hot. Garnish with fresh mint sprigs.

RECIPES (CONT.)

BLUEBERRY BUMP CAKE

1 21 oz. can blueberry pie filling	1 package yellow cake mix
1/2 C. butter	1/2 C. chopped walnuts

1. Place pie filling in the ceramic pot and place into slow cooker..
2. Combine dry cake mix and butter, sprinkle over filling.
3. Sprinkle the walnuts on top of that.
4. Lock lid; cook on LOW heat setting for 2 - 3 hours.
5. Serve warm in bowls and top with whipped cream or vanilla ice cream.

LIMITED WARRANTY* ONE (1) YEAR
WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE

1. Your small kitchen appliance is built with precision, inspected and tested before leaving our factory.
2. It is warranted, to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. This Warranty applies only to the original purchaser of this product.
3. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are past the stores allowed return policy period, please see the enclosed Warranty.
4. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
5. During the one-year warranty period, a product with a defect will be either repaired or replaced with a new or reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below).
6. 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.
7. **This limited warranty covers appliances purchased and used within the 50 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.

*One Year Limited Warranty valid only in the **50 contiguous states plus the District of Columbia, excluding** 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.

MAXI-MATIC, USA

18401 E. Arenth Ave. City of Industry, CA 91748
Customer Service Dept: (626) 912-9877 Ext: 120/107 MON-FRI 8am-5pm
PSTWebsite: www.maxi-matic.com email: info@maxi-matic.com

RETURN INSTRUCTIONS

RETURNS:

- A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service (contact information shown below) to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.
- B. **IMPORTANT RETURN INSTRUCTIONS.** Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic USA:
1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
 2. Before packing your unit for return, be sure to enclose:
 - a) Your name, full address with zip code, daytime telephone number, and RA#,
 - b) A dated sales receipt or PROOF OF PURCHASE,
 - c) The model number of the unit and the problem you are having (Enclose in an envelope and tape directly to the unit before the box is sealed,) and
 - d) Any parts or accessories related to the problem.
 3. Maxi-Matic USA recommends you ship the package U.P.S ground service for tracking purposes. We cannot assume responsibility for lost or damaged products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.
 4. **All return shipping charges must be prepaid by you.**
 5. Mark the outside of your package:

MAXI-MATIC USA
18401 E. ARENTH AVE.
CITY OF INDUSTRY, CA 91748
 6. Once your return has been received by our warehouse, Maxi-Matic USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.
 7. **Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.**

IMPORTANTES MEDIDAS DE SEGURIDAD

Cuando se utilizan aparatos eléctricos, se deben seguir precauciones de seguridad básicas, entre ellas:

1. **LEA TODAS LAS INSTRUCCIONES.**
2. No toque las superficies calientes. Utilice las asas o manijas.
3. Para protegerse contra una descarga eléctrica, no sumerja el cable, los enchufes ni el aparato en agua u otros líquidos.
4. Este dispositivo no está diseñado para que lo utilicen personas (incluidos niños) con capacidades físicas, sensoriales o mentales reducidas, o falta de experiencia y conocimiento, a menos que una persona responsable de su seguridad los supervise o instruya en el uso del aparato.
5. Es necesario supervisar atentamente a los niños si usan aparatos o están cerca de ellos.
6. Desenchufe el aparato del tomacorriente cuando no lo utilice y antes de limpiarlo. Espere a que se enfríe antes de colocarle o extraerle piezas.
7. No utilice ningún aparato si el cable o el enchufe están dañados, o si el aparato no funciona bien o se ha dañado de alguna forma. Llévelo a un técnico calificado para que la examine, repare o realice ajustes eléctricos o mecánicos.
8. El uso de accesorios que no estén recomendados por el fabricante del aparato puede provocar lesiones.
9. No lo utilice en exteriores.
10. No permita que el cable cuelgue por el borde de la mesa o mesada, ni que toque las superficies calientes.
11. No coloque el aparato encima ni cerca de un quemador eléctrico o de gas calientes, ni en un horno caliente.
12. Se debe tener sumo cuidado cuando se traslada un aparato con aceite u otros líquidos calientes.
13. **PRECAUCIÓN:** Para evitar daños o descarga eléctrica, no cocine directamente en la unidad base. Cocine únicamente en la cacerola de cerámica de gres provista.
14. Para desenchufar, presione el botón STOP (Detener); luego, quite el enchufe del tomacorriente de pared.
15. No le dé al aparato otro uso que no sea el indicado.
16. Evite los cambios bruscos de temperatura, como ocurre al agregar comidas refrigeradas en una cacerola de cerámica de gres ya caliente.
17. No use la cacerola de cerámica de gres o la tapa de vidrio si tienen alguna marca, rajadura o si están muy rayadas.
18. **PRECAUCIÓN CON LAS SUPERFICIES CALIENTES:** Este aparato genera calor y vapor de escape durante el uso. Se deben tomar las medidas necesarias para evitar riesgos de quemaduras, incendios u otras lesiones a personas o daño a la propiedad.
19. La persona que no haya leído y comprendido todas las instrucciones de funcionamiento y seguridad no está apta para usar este aparato. Todos los usuarios de este aparato deben leer y comprender este manual de instrucciones antes de manejar o limpiar la unidad.
20. Si el aparato se cae o accidentalmente se lo sumerge en agua, desenchúfelo inmediatamente del tomacorriente. **¡No lo saque del agua!**

IMPORTANTES MEDIDAS DE SEGURIDAD

21. Cuando utilice este aparato, deje suficiente ventilación por encima y alrededor de él para que el aire circule. No use el aparato si está cerca o en contacto con cortinas, revestimientos de pared, ropas, repasadores u otros materiales inflamables.
22. No deje este aparato sin vigilancia durante el uso.
23. Si este aparato comienza a funcionar mal durante el uso, desenchufe el cable inmediatamente. No utilice el aparato ni intente repararlo si funciona mal.
24. El cable del aparato se debe enchufar únicamente a un tomacorriente eléctrico de 120V de CA.
25. No use el aparato en posición inestable.
26. Nunca use la cacerola de cerámica de gres sobre una placa de cocina a gas o eléctrica, ni directamente sobre la llama.
27. Quite la tapa cuidadosamente para evitar escaldaduras y deje que el agua gotee dentro de la cacerola de cerámica de gres.

GUARDE ESTAS INSTRUCCIONES PARA USO DOMESTICO UNICAMENTE

NOTAS SOBRE EL ENCHUFE

Este aparato tiene un enchufe polarizado (una clavija es más ancha que la otra). Para reducir el riesgo de descarga eléctrica, este enchufe se debe colocar en un tomacorriente polarizado en una sola dirección. Si el enchufe no entra completamente en el tomacorriente, dé vuelta el enchufe. Si aun así no encaja, llame a un electricista calificado. No modifique el enchufe de ninguna manera.

NOTAS SOBRE EL CABLE

Se debe usar el cable de alimentación corto provisto (o cable de alimentación separable) para reducir el riesgo de enredarse o tropezarse si el cable fuera más largo. No utilice un cable de extensión con este producto.

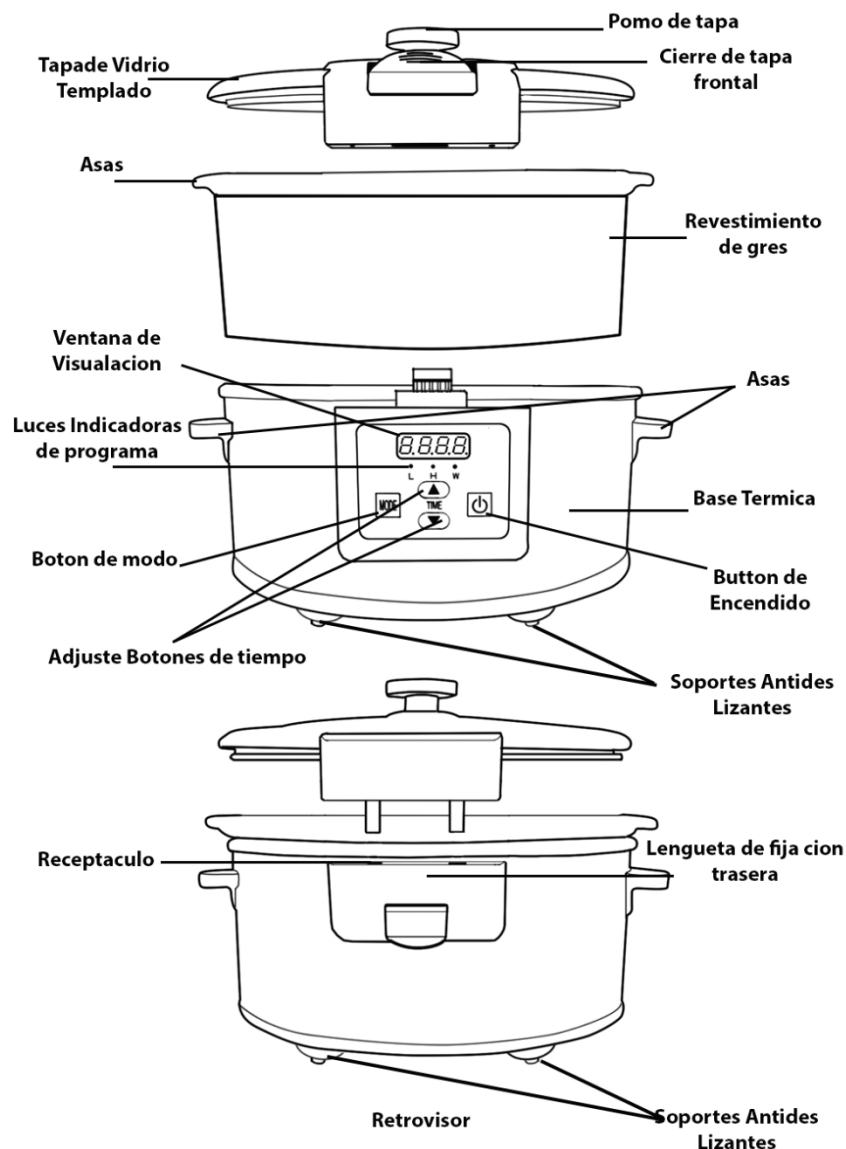
ADVERTENCIA SOBRE LOS PLASTIFICANTES

PRECAUCIÓN: A fin de evitar que los plastificantes se adhieran al acabado de la mesada, la mesa u otro mueble, coloque un posafuentes o salvamanteles que NO SEA DE PLÁSTICO entre el aparato y la superficie de la mesada o mesa. Si no se hace esto, es posible que el acabado se oscurezca, se formen marcas permanentes o aparezcan manchas.

CORRIENTE ELECTRICA

Si se recarga el circuito eléctrico con otros aparatos, es posible que este aparato no funcione correctamente. Se debe utilizar en un circuito eléctrico separado de los otros aparatos.

PARTES Y CARACTERISTICAS



USANDO POR VEZ PRIMERA

1. Desempaque cuidadosamente la olla de cocción lenta programable. Quite todos los envoltorios y materiales de la cacerola de cerámica de gres, la tapa y la cuchara para mezclar.
2. Es necesario hacer funcionar la olla de cocción lenta programable una vez antes de colocar alimentos en la cacerola de cerámica de gres.
3. **Abra la tapa con traba.** Presione el botón de bloqueo delantero de la tapa; luego, use el mango de la tapa para abrir la tapa de la olla de cocción lenta.
4. Vierta 4 tazas de agua en la cacerola de cerámica de gres.
5. Cierre la tapa de vidrio. Oirá un clic cuando la tapa se trabe correctamente.
6. Enchufe el aparato a un tomacorriente de 120V de CA. Las luces indicadoras de los 3 programas parpadearán hasta que la unidad se haya programado.
7. Siga las instrucciones detalladas que figuran en las Instrucciones de funcionamiento de este Manual de instrucciones para programar la olla de cocción lenta, de modo que cocine a temperatura ALTA durante 0:30 minutos.
8. **NOTA:** Es posible que note que la olla emite un ligero olor; es normal y debe desaparecer enseguida.
9. Luego de 30 minutos, la olla de cocción lenta programable se apagará automáticamente.
10. Desenchufe la olla de cocción lenta.
11. Presione el botón de bloqueo delantero de la tapa; luego, use el mango de la tapa para abrir la tapa con bisagra de la olla de cocción lenta. Con manoplas para horno, tome con cuidado los mangos de la cacerola para levantarla y retirarla de la unidad base; vacíe el agua que quedó en la cacerola de cerámica de gres.
12. Lave la cacerola de cerámica de gres y la cuchara para mezclar con un detergente suave.
13. Use una esponja con un poco de jabón para limpiar la tapa de vidrio. Enjuague y seque todas las piezas minuciosamente. Vuelva a colocar la cacerola de cerámica de gres en la unidad base. Coloque la cuchara para mezclar en el porta cucharas que está detrás de la tapa.

CUIDADO DE SOPORTES DE GRES:

Al igual que cualquier olla de cerámica es frágil y puede agrietarse o romperse si no se usan adecuadamente. **Para evitar danos, use siempre con cuidado.**

➤ **ADVERTENCIA:** El incumplimiento de estas instrucciones puede causar personales lesiones o danos a la propiedad.

- Siempre use agarraderas, o guantes de cocina al manipular la olla de cerámica cuando este caliente.
- No coloque la olla de cerámica caliente directamente sobre la mesa. Utilice siempre un salvamantel de protección.
- No coloque la olla de cerámica sobre un quemador de estufa, horno, debajo de una parrilla, microondas, elemento dorado, o en un el horno tostador.

CUIDADO DE SOPORTES DE GRES (cont.):

- No golpee los utensilios contra el reborde de la olla de cerámica para sacar los alimentos.
- NUNCA utilice la olla de cocción lenta.
- No use la olla de cocción lenta para hacer palomitas de maíz, caramelizar el azúcar, o hacer el caramelo.
- NO use limpiadores abrasivos, estropajos para fregar u otros materiales u objetos que puedan rayar la olla o los accesorios.
- No utilice ni intente reparar la olla de cocción lenta tapa si esta astillada, agrietada o rota.
- NO use la olla de cocción lenta para recalentar los alimentos o para el almacenamiento de alimentos en general.
- Siempre coloque los alimentos en la olla de cerámica a temperatura ambiente y luego coloque la olla base térmica de encender la unidad.

COMO USARLO

NOTA: Cuando use la olla de cocción programable para servir, siempre coloque un reposaollas o una almohadilla protectora debajo de la cacerola antes de colocarla sobre una mesa mesada.

1. Prepare los ingredientes según las indicaciones de la receta.
2. Presione el botón de bloqueo delantero de la tapa; luego, use el mango de la tapa para abrir la tapa de la olla de cocción lenta.
3. Coloque el alimento en la cacerola de cerámica de gres. **NO LLENE LA CACEROLA HASTA ARRIBA CON ALIMENTOS. Para obtener mejores resultados, la olla de cocción lenta debe llenarse hasta la mitad. Al cocinar sopas o estofados, deje un espacio de 5 cm (2 pulgadas) entre el alimento y la parte superior de la olla, de modo que los ingredientes puedan alcanzar el punto de ebullición.**
 - **NOTA:** Cuando cocine vegetales y carne, coloque primero los vegetales en el fondo de la cacerola de cerámica de gres. Luego, agregue la carne y demás ingredientes.
 - **NOTA:** Al cocinar a temperatura ALTA, compruebe el progreso de cocción, ya que las sopas pueden llegar a hervir. Recuerde que levantar la tapa muy seguido prolonga el tiempo de cocción.
 - **ADVERTENCIA:** La cacerola de cerámica de gres NO soporta cambios bruscos de temperatura. Si la cacerola está caliente, NO agregue alimentos fríos. Antes de cocinar alimentos congelados, agregue un poco de líquido tibio.
4. Enchufe el aparato a un tomacorriente de 120V de CA. Las luces indicadoras de los 3 programas parpadearán hasta que la unidad se haya programado.
5. Siga las instrucciones de la receta y presione el botón MODE hasta que la luz indicadora del programa ALTA o BAJA se ilumine.

COMO USARLO (cont.)

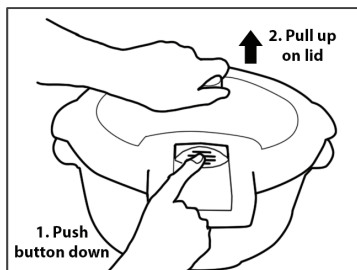
- **NOTA:** Use la función WARM (Caliente) para recalentar o mantener el alimento cocido caliente.
6. Presione la flecha ARRIBA del programa de TIEMPO y "0:30" (30 minutos) aparecerá en la pantalla de TIEMPO. A continuación, presione las flechas ARRIBA o ABAJO hasta que aparezca el modo de TIEMPO KEEP WARM (Mantener caliente) que se desea alcanzar. La olla de cocción lenta programable se puede programar en incrementos de media hora (30 minutos), de "0:30" (30 minutos) a "20:00" (20 horas). Luego de 2 segundos, la olla de cocción lenta comenzará a calentar.
 - **NOTA:** Presione las flechas ARRIBA o ABAJO para regular el TIEMPO de cocción que se desee alcanzar en cualquier momento mientras la olla de cocción lenta está cocinando.
 - **NOTA:** Si selecciona el MODO BAJA o ALTA sin ingresar un tiempo de cocción la olla de cocción lenta programable calentará automáticamente durante un tiempo preprogramado de "08:00" (8 horas) a temperatura BAJA y "04:00" (4 horas) a temperatura ALTA.
 - **NOTA:** Presione el botón STOP en cualquier momento para apagar la olla de cocción lenta programable.
 7. Los minutos del TIEMPO de la pantalla comenzarán a decrecer hasta "0:00" minutos; lo que significa que el tiempo de cocción ha finalizado. La olla de cocción lenta programable se apagará automáticamente. La pantalla quedará en blanco.
 8. Presione el botón de bloqueo delantero de la tapa; luego, use el mango de la tapa para abrir la tapa con bisagra de la olla de cocción lenta.
 9. Espere unos segundos hasta que todo el vapor salga. Revise y pruebe el alimento para ver si está listo, y regule la cantidad de condimentos si es necesario.
 10. Presione el botón MODE hasta que la luz de WARM se ilumine. La olla de cocción lenta programable CALENTARÁ automáticamente durante "02:00" (2 horas). La olla de cocción lenta programable se apagará automáticamente luego de 2 horas.
 - **NOTA:** Presione el botón STOP en cualquier momento para apagar la olla de cocción lenta programable.
 11. Coloque la cuchara para mezclar en el portacucharas y sirva directamente de la cacerola de cerámica de gres, si lo desea.
 - **PRECAUCIÓN:** La unidad base se calentará mucho durante la cocción. Aquí es donde están ubicados los elementos calefactores. Al trasladar la olla de cocción lenta programable, tómela de los mangos de la unidad base; use manoplas o agarraderas para horno. (Consulte la figura 2). Aún después de apagada y desenchufada, la unidad base de la olla de cocción lenta programable permanece caliente por unos instantes; déjala aparte y permita que la unidad se enfríe antes de limpiarla o guardarla.
 12. Desenchufe el aparato del tomacorriente eléctrico. Deje que se enfríe completamente antes de limpiarla; consulte las Instrucciones de limpieza.

DESMONTAJE/INSTALACION DE TAPA

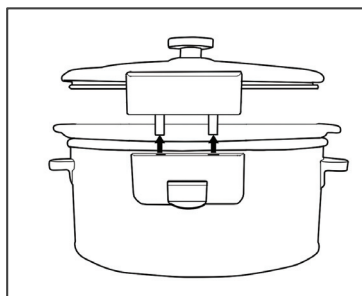
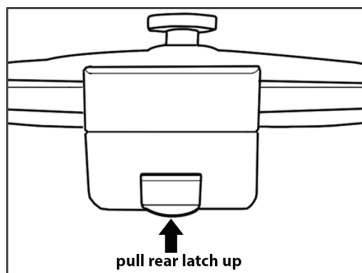
Esta olla de cocción lenta permite quitar la tapa de cierre para facilitar el servicio y la limpieza. Favor de seguir las siguientes instrucciones al extraer o volver a instalar la tapa.

Extraccion de la tapa de cierre:

Presione el boton de bloqueo de la tapa frontal, utilice la tapa manija para abrir la tapa de la olla de cocción lenta.



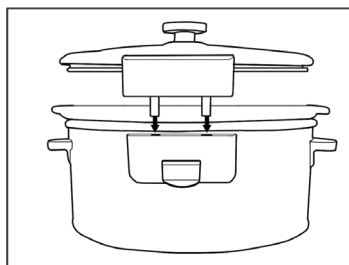
Tire de la lengüeta de fijacion trasera hacia usted y levantar cuidadosamente la tapa de bloqueo desde la base.



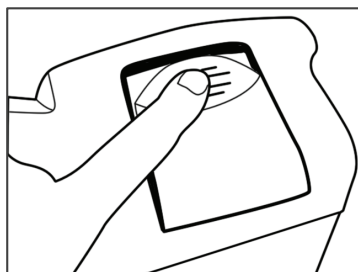
Reinstalar la tapa de cierre:

Para volver a instalar la tapa de bloqueo, por favor, siga las siguientes instrucciones:

Inserte las 2 pestanas que se extienden desde la lengüeta de fijación trasera en los 2 receptáculos de bisagra.



Una vez que la lengüeta de bloqueo trasero se ha instalado, baje la tapa hacia la posición de cierre. Para asegurar correctamente la lengüeta de fijación frontal, presione hacia abajo. Debe escuchar un breve siseo. Este sonido es ocasionado por la tapa de sellado.



SUGERENCIAS PARA COCINAR LENTAMENTE

- Los cortes de carne más tiernos y económicos son más aptos para la cocción lenta que las variedades más costosas.
- Las carnes no se doran durante el proceso de cocción. Dorar las carnes grasosas reducirá la cantidad de grasa y ayudará a conservar el color mientras que aportará un sabor más rico. Caliente una pequeña cantidad de aceite en una sartén y haga dorar la carne antes de colocarla en la cacerola de cerámica de gres.
- En la cocción lenta, las hierbas y especias enteras aromatizan mejor que las trituradas o molidas.
- Cuando cocine en una olla de cocción lenta, recuerde que los líquidos no hierven de la misma manera que en la cocción convencional. Reduzca la cantidad de líquido de cualquier receta que no sea para hacer en una olla de cocción lenta. El arroz y las sopas son excepciones para esta regla. Recuerde: los líquidos siempre se pueden agregar más tarde si es necesario. Si, al finalizar su tiempo de cocción una receta deja mucho líquido, quite la cubierta y reprograma la olla de cocción lenta de modo que cocine a temperatura ALTA durante 1 hora (1:00). Compruebe la cocción cada 15 minutos hasta que la cantidad de líquido se reduzca. Presione el botón STOP cuando se alcance la consistencia deseada.
- La mayoría de las recetas que requieren carne y vegetales crudos necesitan entre 6 y 8 horas a temperatura BAJA.
- Cuando más alto sea el contenido de grasa, menos líquido se necesitará. Si cocina carne con alto contenido de grasa, coloque rodajas gruesas de cebolla debajo de la carne para que esta no se cocine directamente en la grasa. Si es necesario, use una rebanada de pan, una cuchara o un escurridor para quitar el exceso de grasa de la parte superior de los alimentos antes de servirlos.
- Los alimentos cortados en partes uniformes se cocinan más rápido y de manera más pareja que las piezas enteras, como carnes asadas o aves.
- Siempre use un termómetro para carnes para determinar si las carnes se cocinaron a la temperatura adecuada.
- Los tubérculos, como zanahorias, papas, nabos y remolachas, requieren mayor tiempo de cocción que muchas carnes. Colóquelos en la parte inferior de la olla de cocción lenta y cúbralos con líquido. Compruebe con un tenedor que la carne esté tierna al alcanzar la temperatura adecuada. Extraiga la carne y siga cocinando los vegetales si es necesario.
- Agregue los productos lácteos frescos (leche, crema agria o yogur) antes de servir. Al principio de la cocción, se puede agregar leche evaporada o sopas cremosas condensadas.
- No se recomienda cocinar arroz, fideos o pasta durante mucho tiempo. Cocínelos por separado y agréguelos luego en la olla de cocción lenta durante los últimos 30 minutos.

TABLA DE TIEMPO DE COCCIÓN

NOTA: Esta tabla pretende servir de guía general. Compruebe la temperatura con un termómetro para carnes y siga las pautas de seguridad de los alimentos del USDA que figura a continuación.

Alimentos	Peso	BAJA/Temporizador	ALTA/Temporizador
Carne asada	1,3 kg (3 lb.)	3:00 - 4:00	1:30
Pecho de res	1,8-2,2 kg (4-5 lb.)	8:00	6:00
Pechuga de pavo	2,7-3,1 kg (6-7 lb.)	6:00 - 7:00	3:00 - 4:00
Pollo entero	1,8-2,7 kg (4-6 lb.)	6:00	4:00
Trozos de pollo, con hueso	1,3-1,8 kg (3-4 lb.)	4:00 - 5:00	1:30
Jamón totalmente cocido	3,4 kg (7,5 lb.)	4:00 - 5:00	3:00
Solomillo de cerdo	1-1,3 kg (2-3 lb.)	2:00 - 3:00	1:30 - 2:00
Carne de cerdo asada	1,8-2,2 kg (4-5 lb.)	4:00 - 5:00	2:00 - 2:30
Chuletas de cerdo	1-1,3 kg (2-3 lb.)	5:00	2:00 - 3:00

PAUTAS DE COCCION DEL USDA:

TENGA EN CUENTA: El USDA recomienda que las carnes tales como la carne de vaca, de cordero, etc., se cocinen hasta alcanzar una temperatura interna de 63 °C/145 °F. El cerdo se debe cocinar hasta alcanzar una temperatura interna de 71 °C/160 °F y las aves se deben cocinar hasta alcanzar una temperatura interna de 77 °C/170 °F a 82 °C/180 °F para asegurarse de matar toda bacteria perjudicial. Cuando se recalientan productos con carne de vaca o ave, también se deben cocinar hasta alcanzar una temperatura interna de 74 °C/165 °F.

CUIDADOS Y LIMPIEZA

➤ PRECAUCIÓN: NUNCA SUMERJA LA UNIDAD BASE O EL CABLE EN AGUA U OTRO LÍQUIDO.

1. Siempre desenchufe el aparato y deje que se enfríe antes de limpiarlo.
2. Quite la tapa con traba. Presione los botones de bloqueo delantero y trasero de la tapa.
3. Levante la tapa y extráigala de la unidad base.
4. La cacerola de cerámica de gres, la tapa de vidrio templado y la cuchara para mezclar pueden lavarse en el lavavajillas. Para evitar daños, coloque la cacerola de cerámica de gres y la tapa de vidrio en el estante del lavavajillas, de modo que no golpee otros elementos durante la limpieza. Para limpiar la cacerola y la tapa de vidrio a mano, lávelas con agua tibia y jabón.
5. Evite los cambios bruscos de temperatura. Por ejemplo, no coloque la cacerola de cerámica de gres caliente en agua fría o sobre una superficie húmeda.
6. Tenga cuidado de no golpear la cacerola de cerámica de gres o la tapa de vidrio contra el grifo u otra superficie dura.
- PRECAUCIÓN: No use la cacerola de cerámica de gres o la tapa de vidrio si tienen alguna marca, rajadura o si están muy rayadas.
7. Si quedan alimentos pegados en la cacerola, llénela con agua tibia y jabón, y déjela en remojo antes de limpiarla. Se puede usar una pasta de bicarbonato de sodio con una esponja abrasiva de plástico.
8. Para eliminar las manchas de agua o los depósitos minerales, limpie la cacerola con vinagre blanco destilado. En el caso de las manchas difíciles, vierta una pequeña cantidad en la cacerola de cerámica de gres y deje esta última en remojo. Enjuáguela y séquela minuciosamente.
9. Seque el interior y el exterior de la unidad base con un paño o una esponja suave, apenas húmedos. Nunca use limpiadores abrasivos ni esponjas abrasivas para limpiar la unidad base, ya que pueden dañar la superficie.

INSTRUCCIONES DE ALMACENAMIENTO

1. Asegúrese de que todas las partes estén limpias y secas antes de almacenarlas.
2. Guarde la olla de cocción lenta programable con la cacerola de cerámica de gres dentro de la unidad base, y la tapa de vidrio templado trabada. Guarde la unidad armada en su caja o en un lugar limpio y seco.
3. Nunca guarde la olla de cocción lenta programable si está caliente o húmeda.
4. Nunca enrosque el cable alrededor del aparato; guárdelo ligeramente enrollado.

GARANTÍA LIMITADA * UN (1) AÑO
GARANTIA ES VALIDA CON UNA PRUEBA DE COMPRA FECHADA

1. Su aparato de cocina está construido con precisión, inspeccionados y probados antes de salir de nuestra fábrica.
2. Se garantiza, al comprador original, de estar libres de defectos de fabricación en condiciones de uso normales y las condiciones para un (1) año, cordones excluidos. Esta garantía se aplica sólo al comprador original de este producto.
3. Si necesita cambiar la unidad, devuélvala en su caja original, con el recibo de compra, a la tienda donde lo compró. Si usted está más allá del plazo concedido para el retorno por la política de la tienda, por favor consulte la garantía incluida.
4. Si utiliza el aparato para uso doméstico y de acuerdo con las instrucciones, debería ofrecerle años de servicio satisfactorio.
5. Durante el período de garantía de un año, un producto con un defecto será reparado o reemplazado por un modelo nuevo o reacondicionado (a nuestro criterio) cuando el producto sea devuelto a nuestro Centro de Servicio. (Consulte la sección "Devoluciones" a continuación).
6. El producto reparado o reemplazado estará garantizado por el saldo restante del período de garantía de un año y un plazo adicional de un mes.
7. **Esta garantía limitada cubre los aparatos comprados y usados en los 50 estados contiguos y el Distrito de Columbia, y no cubre:**
 - Los daños causados por el uso excesivo, negligencia, uso y desgaste normal, uso comercial, montaje o instalación incorrecta del producto.
 - Los daños causados durante el envío.
 - Los daños causados por la sustitución o reposición de fusibles o disyuntores.
 - Defectos que no sean defectos de fabricación.
 - Rotura causada por mal uso, abuso, accidente, alteración, falta de cuidado y mantenimiento, o incorrecta de corriente o voltaje.
 - Pérdida o falta alguna pieza del producto. Las piezas se deben comprar por separado.
 - Daños de piezas que no sean eléctricos; por ejemplo: agrietado o roto de plástico o de vidrio.
 - Daños por servicio o reparación por personal no autorizado.
 - Las garantías extendidas compradas a través de una empresa independiente o revendedor.
 - Remordimiento del consumidor no es una razón aceptable para devolver un producto a nuestro Centro de Servicio.

* Un año de garantía limitada válida solamente en los 50 **estados contiguos y el Distrito de Columbia, excluyendo Puerto Rico y las Islas Vírgenes.**

Esta garantía es válida sólo si el producto es comprado y operado en los EE.UU., el uso del producto que se encuentra en violación de las instrucciones escritas proporcionadas con la unidad anulará esta garantía.

Para la garantía internacional, por favor póngase en contacto con el distribuidor local.

** Cualquier instrucción o política incluida en este manual puede estar sujeta a cambios en cualquier momento.

MAXI-MATIC, EE.UU.

18401 E. Ave Arenth. City of Industry, CA 91748

Departamento de Atención al Cliente: (626) 912-9877 Ext: 120/107 Lunes a viernes 8am-5pm PST

Sitio web: www.maxi-matic.com email: info@maxi-matic.com

INSTRUCCIONES DE DEVOLUCIÓN

DEVOLUCIONES:

A. Cualquier devolución de mercancía defectuosa al fabricante deben ser procesados apropiadamente contactando primero al servicio al cliente (información de contacto se muestra a continuación) para obtener un # RA (Número de autorización de devolución). No se aceptará ninguna devolución de mercancía sin un # RA aplicable.

B. INSTRUCCIONES IMPORTANTES DE RETORNO. Su garantía depende que usted siga estas instrucciones si va a devolver la unidad a Maxi-Matic EE.UU.:

1. Empaque cuidadosamente el producto en su caja original o en otra caja adecuada para evitar daños durante el envío.
2. Antes del envío de la devolución unidad, asegúrese de adjuntar:
 - a) Su nombre, dirección completa con código postal, número de teléfono durante el día, y #RA,
 - b) Un recibo de compra fechado o COMPROBANTE DE COMPRA,
 - c) El número de modelo de la unidad y el problema que tiene (Encierre en un sobre y pegue directamente a la unidad antes de sellar la caja) y,
 - d) Todas las piezas o accesorios relacionados con el problema.
3. Maxi-Matic EE.UU. recomienda enviar el paquete de servicio terrestre de UPS para fines de seguimiento. No podemos asumir la responsabilidad por productos perdidos o dañados devueltos a nosotros durante el transporte entrante. Para su protección, siempre cuidadosamente empaquetar el producto para su envío y asegurarlo con la compañía. Envíos C.O.D no puede ser aceptado.
4. **Todos los gastos de envío de devolución debe ser pagado por usted.**
5. Marque el exterior del paquete:

MAXI-MATIC EE.UU.
18401 E. ARENTH AVE.
CITY OF INDUSTRY, CA 91748
6. Una vez que su devolución ha sido recibida por nuestro almacén, Maxi-Matic EE.UU. se compromete a reparar o sustituir el producto si presenta defectos de materiales o mano de obra, sujeto a las condiciones del apartado B.
7. **Maxi-Matic pagará los gastos de envío para enviar el producto reparado o reemplazado de nuevo a usted.**