

MAXIM[®]

kitchenpro

6.0L Stainless Steel Slow Cooker

User Manual
Model Number: MSC600



Please read these instructions carefully and retain for future reference.

IMPORTANT

Read and follow the instructions in this user manual even if you feel you are familiar with the product, and find a place to keep it handy for future reference.

For your convenience record the complete model number (located on the product identification plate) and the date you received the product, together with your purchase receipt and attach to the warranty and service information. Retain in the event that warranty service is required.

NOTE: The rating of this product (as marked on the product identification plate) is based on specific loading tests. Normal use or the use of other recommended attachments may draw significantly less power.

IMPORTANT SAFEGUARDS

When using any electrically powered product, basic safety precautions should always be followed, including the following:

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT

WARNING!: - to reduce the risk of fire, electrical shock or injury to persons or property:

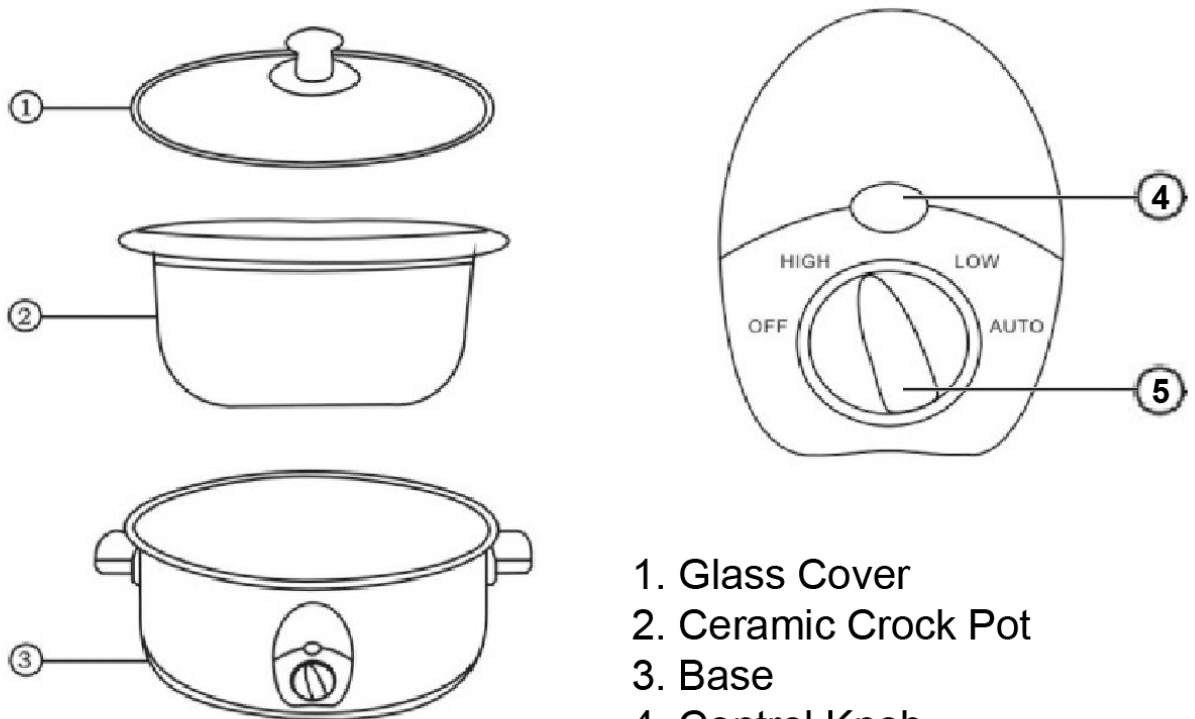
- Do not operate the slow cooker on an inclined surface.
- Do not move or cover the slow cooker while in operation.
- Do not immerse the base of the slow cooker in water or any other liquid.
- Use your slow cooker well away from walls and curtains.
- Do not use your slow cooker in confined spaces.
- Do not touch any metal surface of the slow cooker whilst in use as it will be hot.

Please exercise care when using any electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance.

- Always operate the product from a power source of the same voltage, frequency and rating as indicated on the product identification plate.
- Close supervision is necessary when the product is used by or near children or infirm persons. Do not allow children to use it as a toy.
- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug- do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service persons.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.

- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- Do not operate this product with a damaged cord or plug, or after the product malfunctions, or appears damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments.
- Do not immerse the appliance in water or any other liquid unless specified.
- This appliance contains no user servable parts. Any maintenance other than cleaning should be performed by a qualified person.
- Never put the glass lid and ceramic pot into the dishwasher to clean, otherwise both of them may crack.
- Never put the glass lid in the refrigerator, otherwise it may crack.
- When the ceramic crock pot bowl is taken out from the refrigerator, please do not use it immediately until it is drying after about 40 minutes, otherwise it may crack.
- Never put the ceramic crock pot bowl on the gas stove to use, otherwise it may crack.
- Please do not do the cooking until the food is unfrozen.
- Extreme caution must be used when moving ceramic bowl contained with hot liquids or other hot foods.
- Do not place any of the following materials in the slow cooker: cardboard, plastic, paper, or anything similar.
- Always wear protective, insulated oven gloves when removing the hot ceramic crock pot from the base or moving the slow cooker. Do not touch hot surfaces. Always use the handles.
- Not suitable for use outdoors.
- For protection against electric shock, do not immerse the cord, plug or any parts of the oven in water or any other liquids.
- The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.

PARTS & FEATURES



1. Glass Cover
2. Ceramic Crock Pot
3. Base
4. Control Knob
5. Power 'ON' Indicator

CONTROL KNOB & TEMPERATURE SETTINGS

- The Control Knob on the slow cooker offers a LOW and HIGH temperature setting for cooking.
- The AUTO setting is for holding the prepared meal at the perfect serving temperature.
- The AUTO setting should only be used after a meal has been thoroughly cooked.
- Food should not be reheated on AUTO setting.
- If a meal had been refrigerated, then it must be reheated on LOW or HIGH first before switching to AUTO.

BEFORE FIRST USE

- Read all the instructions included in this manual.
- Remove all labels and tags from the product.
- Wash the Crock pot and glass lid in hot soapy water, with a sponge or a dish cloth, rinse thoroughly and dry.
Important: Do not immerse the slow cooker base in water.
- Thoroughly dry all accessories and re-assemble in the oven, plug oven into a power outlet and you are ready to use your new appliance.
- **NOTE:** Before inserting the plug into a power outlet, make sure that the correct voltage being used corresponds to what is indicated on the rating label, and that the socket has an earth facility.
- **NOTE:** During initial use you may notice a slight odour due to the burning off from manufacturing residues. This is completely normal and will disappear after a few uses.

SUITABLE FOODS 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 this oval ceramic crock pot you can also produce most modern family meals and dinner party dishes. This pot is convenient as well as looking good enough to take straight to the table for serving. (Always place the crock pot on a heat proof mat or surface).
- This method of cooking is ideal for preparing tougher cuts of meat, giving them the long, gentle simmering that ensures that they become tender and full of flavor.

INSTRUCTIONS

IMPORTANT!: The slow cooker works by building up heat and maintaining an even temperature. To get the best cooking results, do not remove the lid during cooking, since this will lose heat and therefore slow down the cooking time. The glass lid allows you to monitor the cooking progress without interrupting the cooking time.

1. Place the slow cooker on a flat level surface.
2. Prepare the food to be cooked and place inside the slow cooker. Put the lid on.
Important: The pot should not be placed under hot water if it has been taken directly from the freezer.
3. Insert the plug into the power outlet and turn the power on.
4. Select the desired setting on the temperature dial. The power on light will illuminate to indicate that the appliance is switched on.
5. When finished cooking, turn the Control Knob to the off position before removing the mains plug from the mains supply.
6. Remove the cooked meal from the Ceramic crock pot Bowl using oven gloves.
CAUTION!: To avoid risk of injury and burns, do not touch hot surfaces and ceramic crock pot when slow cooker is in use. Always use oven mitts. Always use oven mitts with extreme care when removing the ceramic crock pot from the base. Always place the ceramic crock pot on a heat resistant mat on a flat surface.
CAUTION!: Be careful not to touch the base until after cooking as it remains hot.
7. Let the ceramic crock pot bowl and the glass cover cool before washing.

NOTES:

- The slow cooker should be at least half-filled for best results.
- Slow cooking retains most of the moisture in the ingredients. If there is too much liquid at the end of the cooking time; remove the Glass Cover, turn the Control Knob to HIGH, and reduce the liquid by simmering. This will take 30-45 minutes.
- The cover of the slow cooker does not form a tight fit on the ceramic crock pot bowl but should be centred on the ceramic crock pot bowl for best results. Do not remove the cover unnecessarily as this result in major heat loss. Each time you remove the lid, allow 10 minutes extra cooking time.
- If cooking soups or stew, leave a 5cm space between the top of the ceramic crock pot bowl and the contents to be cooked so that the liquid can come to a simmer. If cooking soup or stew on high, keep checking the progress as some soups will reach boiling point when cooked on High.
- Many recipes demand all day cooking, if your morning schedule does not allow time to prepare a recipe, do it the night before.
- Do not use frozen meat in the slow cooker. Thaw any meat or poultry before slow cooking.

- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk, and cream should be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook, water and fat content, initial temperature of the food and the size of the food.
- Pieces of food cut into small pieces will cook quicker. A degree of 'trial and error' will be required to fully optimize the potential of your slow cooker.
- Vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot.
- All food should be covered with a liquid, gravy or sauce. In a separate pan or jug prepare your liquid, gravy or sauce and completely cover the food in the crock pot.
- Pre-brown meat and onions in a pan to seal in the juices. This also reduces the fat content if separated before adding to the crock pot. This is not necessary if the time is limited but improves the flavour.
- The higher the fat content of the meat, the less liquid is needed.
- If cooking meat with a high fat content, place thick onion slices underneath, so the meat will not sit and cook in the fat.
- Some recipes call for browning the meat before slow cooking.
- This is only to remove excess fat or for colour; it is not necessary for successful cooking/
- Slow cookers have very little evaporation.
- If making your favourite soup, stew, or sauce; reduce the liquid or water called for in the original recipe. If too thick, liquids can be added later.
- If cooking a vegetable-type casserole, liquid is essential in the recipe. This is to prevent scorching on the sides of the ceramic crock pot bowl.
- When cooking joints of meat, ham, poultry, etc the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot and fully cover with water. If necessary, cut in two pieces. Joint weight should be kept within the maximum limit.
- Never heat the ceramic crock pot bowl when empty or place the ceramic crock pot bowl on a burner or stovetop.
- Do not place the Glass Cover in a microwave, oven or on the stovetop.
- Stirring is not necessary when slow cooking. However, if cooking on High, you may want to stir occasionally.
- Place all the ingredients in the ceramic crock pot bowl, cover and refrigerate overnight. In the morning, simply place the ceramic crock pot bowl in the slow cooker and select the required temperature setting.
- Meat & Poultry require at least 7 to 8 hours on Low.
- When removing the glass cover, tilt so that the opening faces away from you to avoid the steam burning your face.
- The sides of the base of the slow cooker can get very warm because the heating elements are located here.
- Use the handles on the base if necessary.
- Cooking on LOW or HIGH, the final temperature of the cooked meal is the same, about 120°C. The only difference is the amount of time the cooking process takes. Read the sections "Adapting Recipes" for more information.
- Use hot oven mitts (**buy separately**) to remove the ceramic crock pot bowl.



DO'S AND DON'TS FOR THE CERAMIC CROCK POT

- Authentic stoneware is fired at high temperatures; therefore, the crock pot may have minor surface blemishes, the glass lid may rock slightly due to these imperfections. 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 spearing 'crazed'.
- Do not put the crock pot or glass lid in an oven, freezer, microwave or on a gas/electrical hob.
- Do not pre-heat before adding ingredients.
- Do not subject the crock pot to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.
- Do not allow the pot to stand in water for a long time (You can leave water in the pot to soak).
NOTE: This is an area on the base of the crock pot that must remain unglazed for manufacturing purposes. This unglazed area is porous, therefore will soak up water, this should be avoided.
- Do not switch the cooker on when the crock pot is empty or out of the base.

CARE & CLEANING

1. Turn the Control Knob to the "OFF" position. Remove the mains plug from the mains supply.
2. Remove the Glass cover and the Ceramic crock pot Bowl from the Base to cool.
3. Wash the Ceramic crock pot Bowl and the Glass Cover in hot, soapy water. Rinse and dry.
4. Wipe the Base with a damp cloth. Do not use abrasive cleaners.

Note: Do not place the ceramic pot into cold water if it is still hot.

Wipe the surface of the slow cooker with a wet cloth and polish dry. **DO NOT** use harsh abrasives, scourers or chemicals to clean any part of your slow cooker as these will damage the surfaces.

CAUTION: Do not immerse the base of the slow cooker in water or any other liquid.

SPECIFICATIONS

Model	Description	Voltage	Frequency	Wattage
MSC600	6.0L STAINLESS STEEL SLOW COOKER	220-240Vac	50Hz	320W

ENVIRONMENT FRIENDLY DISPOSAL



This marking indicates that this product should not be disposed of with other household waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable re-use of material resources. To dispose of your appliance correctly, please contact or take it to your local refuse/ recycling centre. Alternatively, contact your local council or information on your local re-use centre. Please make this product environmentally safe for recycling.



CUSTOMER SERVICE

Australian Customer Service

GAF Control (Sales) Pty Ltd

P.O Box 19

Altona North Victoria 3025

Phone: 1300 659 489

Hours: 9am-5pm (EST) Mon-Fri

www.gafcontrol.com.au

*This product may vary slightly to the product illustrated due to ongoing product development.

WARRANTY

Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. The above applies subject to the item not being accidentally dropped by the user-or being used for purposes other than the intended use- or being tampered with. Maxim Housewares guarantees the product for 12 months from date of purchase. Refunds or replacements at store level are under the guidance of the stores rules/regulations. In the event of requiring assistance, the retailer from whom you purchased the product should be your first port of call.

Supplier guaranteeing this product:

GAF Control (Sales) Pty Ltd
P.O. Box 19, Altona North
Victoria, 3025, Australia
Phone: 1300 659 489
Hours: 9am – 5pm (EST) Mon-Fri

Warranty

12 months warranty from date of purchase. 90 days warranty from date of purchase if used commercially. If your retailer has not validated your guarantee, then retain your purchase receipt. The guarantee does not cover accidental breakage or damage of your product or if it has been tampered with.

Product Model Number: MSC600

Purchase Date: _____

Retailer: _____

Retailer Store Address: _____

Name of Purchaser: _____

Address: _____

Due to the Maxim policy of continual product development; specifications, colours and details of our products as listed or depicted in this user manual or on the product and its carton may differ slightly.

Product Made in China.

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For further consumer support – please email us at:

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