



MC-1103

TRIPLE 1.5 QUART SLOW COOKER AND BUFFET SERVER



OWNER'S MANUAL

Make sure you have read the manual before using this product.
Please use the appliance in accordance with the instructions.
Please save these instructions.

IMPORTANT TIPS AND SAFEGUARDS

WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, SERVICING, OR CLEANING.

When using the Megachef Slow Cooker and Buffet Server, basic safety precautions should always be followed, including the following:

- Read all the instructions before use.
- To protect against the risk of electrical shock, do not put the base in water or in any other liquid.
- Close supervision is necessary when the appliance is used near children.
- **NEVER ALLOW A CHILD TO USE THIS PRODUCT.**
- Unplug from the socket when not in use and before cleaning.
- The use of attachments or tools not recommended by Megachef may cause fire, electric shock or injury.
- **DO NOT** use outdoors.
- **DO NOT** let the power cord hang over the edge of the table or kitchen counter-top. Keep it away from any hot surfaces.
- **KEEP YOUR APPLIANCE AWAY FROM ANY HOT PLATES, BURNERS AND HEATED OVENS.**
- Extreme caution must be used when moving the slow cooker when it contains hot food, water, or other hot liquids.
- **DO NOT** use the slow cooker other than for its intended use.
- **DO NOT** switch on the slow cooker if the ceramic pot is empty.
- Allow the lid and ceramic pot to cool down first before cleaning with water.
- Never touch the outer enclosure of the slow cooker during its operation or before it cools. Use the handles or knobs. Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling contents.
- Never cook directly in the base unit. Use the ceramic pot.
- **DO NOT** use the ceramic pot or glass lid if cracked or chipped.
- **DO NOT** switch on the slow cooker when it is upside down or laid on its side.
- The glass lid and ceramic pot are fragile. Handle them with care.
- The appliance must not be immersed in water.
- 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 the 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.**
- If the supply cord or unit is damaged, contact us immediately at 424-543-1628. DO NOT try to replace or service this unit yourself as this may result in serious injuries and voidance of the warranty.

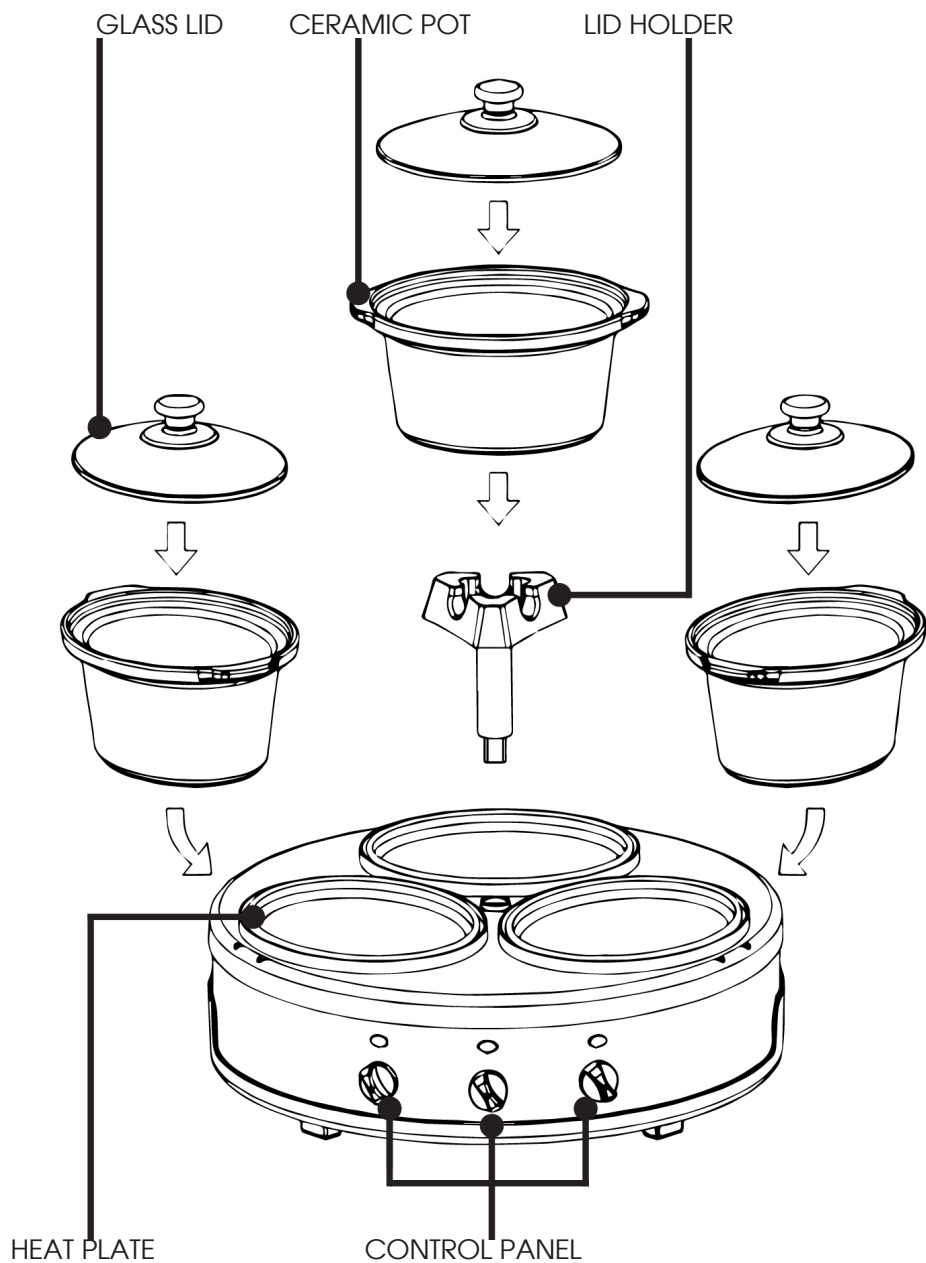
**SAVE THESE INSTRUCTIONS.
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.**

USING FOR THE FIRST TIME

Before using the Megachef Slow Cooker and Buffet Server for the first time:

- Remove all packaging materials, labels and tags from the product.
- Wash the ceramic pot and glass lid in hot soapy water with a sponge or a dish cloth, rinse thoroughly and dry.
- **IMPORTANT: DO NOT IMMERSE THE SLOW COOKER BASE IN WATER.**
- Note: During initial use you may notice a slight odor due to the burning off of manufacturing residues. This is completely normal and will disappear after using the unit for some time.

PARTS DESCRIPTION



HOW TO USE

- Place the base on a dry, sturdy, heat-resistant surface. Keep away from the edge of the surface. **DO NOT** place the slow cooker on the floor to operate.
- Place the ingredients into the ceramic pot, and place the pot onto the base. Cover with the glass lid. If you need to precook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or precook food in the slow cooker.
- Set the control knob to OFF position before plugging the unit into the main socket.
- Switch to OFF and unplug the slow cooker after cooking and remove the ceramic pot using oven gloves or mitts.
- The slow cooker has the option of cooking 3 different dishes at the same time with 3 different settings.
- The cooker has 3 setting with different heating wattage. WARM (30W), LOW (70W) and HIGH (100W).

CAUTION: TO AVOID BURNING AND SCALDING, DO NOT TOUCH THE BASE OF THE UNIT AFTER COOKING.

- The low setting is recommended for cooking foods with low liquid density.
- The high setting is recommended for cooking foods with high liquid content and for meats, beans and grains.
- The warm setting allows to keep food warm in the slow cooker for easy serving. Food can be kept warm for up to 4 hours. Using the WARM setting for extended periods of time may result in bland, dry food.

SUITABLE FOODS FOR SLOW COOKING

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 than meats to cook. They should be gently sautéed for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the pot and all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking, since the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking methods.
- Never leave uncooked foods at room temperature in the slow cooker.
- **DO NOT** use the slow cooker to reheat food.
- Uncooked red beans must be soaked and boiled for at least 10 minutes to remove toxins before use in a slow cooker.
- Authentic stoneware is fired at high temperatures; therefore the ceramic pot may have minor surface blemishes and the glass lid may rock slightly due to these imperfections. Low heat cooking does not produce steam so there will be little heat loss.
- **DO NOT** put the ceramic pot or glass lid in an oven, freezer, microwave or on a gas/electrical stove.
- **DO NOT** subject the ceramic pot to sudden changes in temperatures. 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).
- **DO NOT** switch the cooker on when the ceramic pot is empty or out of its base.

TIPS FOR SLOW COOKING

- The slow cooker pot must be at least half full for the best results.
- Slow cooking retains moisture. If you wish to reduce moisture in the cooker, remove the lid after cooking and turn the control to high (if set to low or warm) and simmer for 30 to 45 minutes.
- The lid is not a sealed fit. Don't remove unnecessarily as the built up heat will escape. Each time you remove the lid, an additional 10 minutes should be added to the cooking time
- If cooking soups, leave a 2 inch space between the top of the cook pot and the food surface to allow simmering.
- Many recipes require 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 and add liquid gravy. Select the appropriate setting (low, high or warm).
- Most meats and vegetable recipes require 4-6 hours on high and 5-7 hours on low.
- Some ingredients are not suitable for low cooking. Pasta, seafood, milk, and cream should be added towards the end of the cooking time. Several factors can affect how quickly ingredients will cook, such as 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 slow cooker.
- Root vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot.
- After food is cooked, switch off the unit and leave the food covered with the lid. There will be enough heat in the ceramic pot to keep warm for 30 minutes. If you require longer to keep warm switch to the warm setting.
- All food may be covered with liquid, gravy or sauce. Prepare your liquid, gravy and sauce in a separate pan or jug and completely cover the food in the ceramic pot.
- Browning meat and onions in a pan to seal in the juices also reduces the fat content before adding to the ceramic pot. This improves the flavor but is not necessary if time is limited.
- When cooking joints of meat, ham and poultry etc., the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot and fully cover with water. If necessary, cut in two pieces.

CARE & CLEANING

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

- The ceramic pot insert is dishwasher safe or can also be cleaned with warm soapy water. To remove any foods residues from the bottom of the pot, simply soak overnight in soapy water and rinse the next day.
- The exterior of the slow cooker can be wiped with a damp cloth and dried with a dry cloth. **DO NOT** use harsh abrasive cleaner or scouring pad to clean any part of the slow cooker as this will damage the surface.

WARNING

1. **NEVER SUBMERGE THE ENTIRE SLOW COOKER INTO WATER OR ANY OTHER LIQUID, OTHERWISE IT MAY DAMAGE THE SLOW COOKER,**
2. **NEVER PUT THE GLASS LID IN THE REFRIGERATOR, OTHERWISE IT MAY CRACK.**
3. **WHEN TAKING THE CERAMIC POT OUT OF THE REFRIGERATOR, ALLOW A 40 MIN DRYING PERIOD BEFORE USING IN THE APPLIANCE.**
4. **NEVER PUT THE CERAMIC POT ON THE GAS STOVE TO USE, OTHERWISE IT MAY CRACK**
5. **ALLOW THE FOOD TO FULLY THAW BEFORE COOKING.**
6. **INTENDED FOR COUNTER TOP USE ONLY.**
7. **“WARNING”: KEEP THE APPLIANCE AND CORD AWAY FROM CHILDREN. NEVER DRAPE CORD OVER EDGE OF COUNTER.**
8. **NEVER USE EXTENSION CORD.**

FOR WARRANTY INFORMATION AND FEEDBACK,
PLEASE CONTACT
Support & Warranty
(424) 543-1628