

Elite

BY MAXI-MATIC®

P L A T I N U M

8.5QT. PROGRAMMABLE STAINLESS STEEL SLOW COOKER

OLLA DE COCIMIENTO LENTO 8.5 LITROS DE CAPACIDAD

Model: MST-900D

INSTRUCTION MANUAL

Before operating your new appliance, please read all instructions carefully and keep for future reference.



Questions? Elite's customer service team is ready to help.

Call us toll-free at 800-365-6133 ext. 120/107/105.

For more Elite products, visit us at www.maxi-matic.com or email us at info@maxi-matic.com.

Recipes are included in this manual.



IMPORTANT SAFEGUARDS

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

1. Read all the instructions.
2. To protect against the risk of electrical shock do not put base in water or in any other liquid.
3. Close supervision is necessary when appliance is used near children.
4. NEVER ALLOW A CHILD TO USE THIS PRODUCT.
5. Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
6. The use of attachments or tools not recommended by supplier may cause fire, electric shock or injury.
7. Do not use outdoors.
8. DO NOT let the power cord hang over the edge of the table or work-top, and keep it away from any hot surfaces.
9. KEEP YOUR APPLIANCE AWAY FROM ANY HOT PLATES, BURNERS AND HEATED OVENS.
10. Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
11. Do not use the appliance for other than intended use.
12. Do not switch on the cooker if the ceramic pot is empty.
13. Allow lid and slow cooker to cool before allowing it to touch water.
14. 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.
15. Never cook directly in the base unit. Use the ceramic pot.
16. Do not use slow cooker or glass lid if cracked or chipped.
17. Never leave the appliance connected to the socket outlet when not in use.
18. Do not switch on the appliance when it is upside down or laid on its side.
19. The glass lid and ceramic pot are fragile. Handle them with care.
20. The appliance must not be immersed in water.
21. 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.
22. Children should be supervised to ensure that they do not play with the appliance.
23. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacture or its service agent.
24. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

**SAVE THESE INSTRUCTIONS.
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 FIRST USE

Before using the slow cooker for the first time remove all 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.

PLEASE NOTE: The initial 15 minutes of use may result in minimal smell and smoke. This is normal and harmless and comes from the protective substance applied to the heating elements during manufacturing.



HOW TO USE YOUR SLOW COOKER

COOKING:

- Place the base on a dry, level, heat resistant surface, away from the edge of the table surface. Do not use on the floor.
- Place food and other ingredients into the ceramic pot, and place the pot into the base.
- Cover with the glass lid. If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in the slow cooker.
- Plug cord into a 120V AC outlet. Press the Power button; the screen will illuminate and the numbers will start to blink until the unit is programmed.
- Press the Mode selector button until the desired Low, High, or Warm program is selected. Then cook according to the recipe.
NOTE: Warm is not a timed function. It is possible to reheat or keep cooked food warm for an indefinite period of time.
- Press the + or – buttons to set the cooking time. The slow cooker can be programmed in half hour (30 minute) increments. After 5 seconds, the slow cooker will begin to heat.
NOTE: Press the + or – buttons to adjust target cook time at any time while the slow cooker is cooking.
NOTE: If the Low or High mode is selected without entering a cook time, the slow cooker will heat by default for a time of 8 hours in Low setting and 4 hours in High.
NOTE: Press the Power button at any time to turn the slow cooker off.
- The time on the display will begin to count down in minutes until “0:00” minutes is shown on the display.
CAUTION: The base unit will get very warm during cooking. This is where the heating elements are located. Use potholders or oven mitts when moving or handling the unit.
- When cooking time is complete, the slow cooker will automatically switch off.
- Using oven mitts, carefully remove the glass lid by grasping the lid knob and lifting the lid slightly away from you. This will allow the steam to escape before removing the lid.
- Allow a few seconds for all the steam to escape. Inspect and test food for doneness and adjust seasoning if needed. Then, using oven mitts, remove the stoneware pot from the base unit. Serve contents.
NOTE: If serving directly from the stoneware pot, always place a trivet or protective padding under the pot before placing it on a table or countertop.
- Press the Mode button until Warm is selected. The slow cooker will warm by default for 2 hours. After 2 hours the slow cooker will automatically turn off.
NOTE: Press the Power button at any time to turn the slow cooker off.
- Unplug from electrical outlet. Allow to cool completely before cleaning. (See Cleaning Instruction).
NOTE: If you are moving the slow cooker, grasp the unit by the base unit handles; use potholders or oven mitts.

- **Even when turned off and unplugged, the slow cooker remains hot for some time after using; set aside and allow unit to cool before cleaning or storing.**

KEEP WARM FUNCTION:

- Food can be kept warm in the slow cooker for up to 4 hours. Past 4 hours and food contents may start to become dry or the flavor may alter.
- Food cooked in other appliances can be transferred to the slow cooker to keep warm as well.

TIPS:

ABOUT 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 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 slow cooker 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.
- The slow cooker 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.
- The lid is not a sealed fit. Don't remove 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 cook 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 slow cooker and add liquid/gravy. Select the setting low or high.
- Most meat and vegetable recipes require 8-10 hours on low. 4-6 hours on high and 5-7 hours on medium.
- 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.
- 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.
- 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 low 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.

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 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 stoneware is fired at high temperatures therefore the ceramic 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 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 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.



CLEANING AND MAINTENANCE

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 insert is dishwasher safe or can also be cleaned with warm soapy water. To remove any foods that have been cooked onto the bottom of the pot, simply soak overnight in soapy water and rinse the next day.
- Do not place a hot or warm ceramic insert into a cold environment or it may result in cracking.
- The exterior of the slow cooker can be wiped with a damp cloth and dried. DO NOT use harsh abrasive cleaner or scouring pad to clean any part of the slow cooker as this will damage the surfaces.
- The glass lid is dishwasher safe once it has cooled down to room temperature. Do not place a hot or warm glass lid into a cold environment or it may result in cracking.
- Do not use the stoneware pot to store food in the refrigerator, and then reheat in the base unit. The sudden temperature change may crack the pot.
- Avoid hitting the stoneware pot and glass lid against the faucet or other hard surfaces.
- Do not use stoneware pot or glass lid if chipped, cracked, or severely scratched.

WARNING: NEVER SUBMERGE THE BASE UNIT OR CORD INTO WATER OR ANY OTHER LIQUID OR THIS MAY DAMAGE THE SLOW COOKER.

STORING INSTRUCTIONS:

- Be sure all parts are clean and dry before storing.
- Store appliance in its box or in a clean, dry place.
- Never store slow cooker while it is hot or wet.
- To store, place stoneware pot inside the base unit and the glass lid over the stoneware pot; to protect the glass lid, it may be wrapped with a soft cloth and placed upside down over the stoneware pot.
- Never wrap cord tightly around the appliance; keep it loosely coiled.



SLOW COOKER RECIPES

ITALIAN MEATBALLS

1 lb. ground beef
2 eggs

1/2 lb. Italian sausage
1/4 C. milk

1/2 C. dry breadcrumbs
1/2 tsp. garlic powder

3 Tbsp. grated parmesan cheese
salt and pepper

In a bowl, beat eggs and add milk. Add beef and Italian sausage. Mix together. Add rest of ingredients and mix until combined. Shape the mixture into 1 inch balls and place on a greased cookie sheet. Bake at 350°F. for 15 minutes. Add to slow cooker.

Sauce

1 15 oz. can tomato sauce
1 small onion chopped
1/2 C. beef broth
2 garlic cloves minced
1 tsp. salt
1 2 tsp. pepper

1 6 oz. can tomato paste
1/2 C. green pepper
1/3 C. water
1 tsp. oregano
1 tsp. sugar

Mix all ingredients in a bowl and pour over the meatballs.
Cover and cook on Low for 4 - 5 hours.

SLOPPY JOES

3 lbs. ground beef
1 C. celery diced
1 1/2 C. ketchup
1 6 oz. can tomato paste
1/2 tsp. paprika
3 Tbsp. brown sugar
salt and pepper

1 C. onions diced
1 C. green pepper diced
2 Tbsp. Worcestershire sauce
3/4 C. water
3 Tbsp. vinegar
1 tsp. dry mustard

Brown ground beef in a skillet and break up into small pieces. Add to slow cooker. Add the rest of the ingredients and mix well. Turn on Low and cook for 8 hours. Serve on hamburger buns.

CHILI DIP

1 lb. ground beef
2 cans refried beans
1/2 tsp. chili powder
8 oz. cheddar cheese shredded

1 16 oz. jar mild picante sauce
8 oz. sour cream
1/2 C. chopped onion
Jalapenos or mild chilies to taste

Brown ground beef and onion in a pan. Drain and add to slow cooker. Add beans, picante sauce, jalapenos (if using) and chili powder. Turn on low and cook for 2 - 3 hours. Add cheese and sour cream last 1/2 hour. Serve with tortilla chips.

WILD MUSHROOM BEEF STEW

2 lbs. beef for stew, cut into 1-inch pieces	1/4 C. all-purpose flour
1 tsp. salt	1/2 tsp. pepper
1/2 tsp. dried thyme leaves, crushed	3/4 C. ready-to-serve beef broth
1/4 C. tomato paste	1/4 C. dry red wine
2 cloves garlic, minced	1 lb. red-skinned potatoes (1-1/2-inch diameter), cut into quarters
8 oz. assorted mushrooms, such as shiitake, cremini and oyster, cut into quarters	
1 C. baby carrots	Fresh parsley (optional)

Combine flour, salt, pepper and thyme in small bowl. Place beef in slow cooker. Sprinkle with flour mixture; toss to coat.

Combine broth, tomato paste, wine and garlic in small bowl; mix well. Add to beef. Add potatoes, mushrooms and carrots; mix well.

Cover and cook on High 5 to 6 hours or on Low 8 to 9 hours, or until beef and vegetables are tender. (No stirring is necessary during cooking.) Stir well before serving. Garnish with parsley, if desired.

POT ROAST

3 - 4 lb. pot roast	large onion cut up
1 C. beef broth	1 lb. carrots cut in 2 inch pieces
4 - 5 potatoes cut up	salt and pepper

Brown pot roast in a pan on top of the stove. Add vegetables to bottom of slow cooker. Top with roast and pour beef broth over it. Salt and pepper to taste. Cook for 8 hours on Low in slow cooker.

BBQ MEATLOAF

2 - 2 1/2 lbs. ground beef	3/4 C. barbecue sauce
1 egg	1 C. crushed soda crackers
2 tsp. Worcestershire sauce	1/2 C. diced onion
1/2 tsp. salt	1/4 C. water
2 tsp. prepared mustard	2 Tbsp. brown sugar
1 Tbsp. vinegar	

Mix all ingredients in a large bowl. Form into a meatloaf shape that will fit into your slow cooker. Cut a strip of foil to go under the meatloaf in the slow cooker, leaving it long enough so that you can use it to lift the meatloaf out when it is finished cooking. After placing the meatloaf in slow cooker, top the meatloaf with an additional 1/3 C. barbecue sauce. Cook for 8 - 10 hours on Low.

CHICKEN MERLOT WITH MUSHROOMS

2 1/2 to 3 lbs. boneless, skinless chicken thighs	12 oz. sliced fresh mushrooms
2 garlic cloves, peeled and minced	1 large onion, peeled and chopped
1 6-oz. can tomato paste	3/4 C. low-sodium chicken broth
2 Tbsp. quick-cooking tapioca	1/4 C. Merlot or any dry red wine, or additional chicken broth
2 Tbsp. chopped fresh basil	2 tsp. granulated sugar
1/4 tsp. salt	1/4 tsp. freshly ground black pepper
2 C. cooked noodles	2 Tbsp. freshly grated Parmesan cheese

Rinse chicken, pat dry and set aside.

Place the mushrooms, onion and garlic in the insert of the slow cooker. Place the chicken pieces on top of the vegetables.

Combine broth, tomato paste, wine, tapioca, dried basil (if using), sugar, salt and pepper in a medium bowl. Pour mixture over the chicken and vegetables.

Cover and cook on Low for 7 to 8 hours or on High for 3 1/2 to 4 hours.

To serve, spoon chicken mixture over cooked noodles. Sprinkle with Parmesan cheese.

LEMON GARLIC CHICKEN

2 lbs. chicken breasts boneless/skinless	1 1/2 tsp. oregano leaves crushed
1/2 tsp seasoned salt	1/4 tsp. pepper freshly ground
2 Tbsp. butter	1/4 C. water
4 Tbsp. fresh lemon juice	4 cloves garlic minced
2 tsp. chicken bouillon	2 tsp. fresh chopped parsley

Wash chicken and dry on paper towels. Combine oregano, salt and pepper in a small bowl. Sprinkle on the chicken and pat it in.

Fry the chicken breasts until browned in the butter. Transfer chicken to the slow cooker.

Add the water, lemon juice, bouillon, garlic and parsley to the pan. Scrape any browned bits from the bottom of the pan. Bring mixture to a boil and pour over the chicken.

Cover and cook on High for 2 1/2 - 3 hours or on Low for 5 - 6 hours. Add parsley and baste chicken. Cover and cook another 15 -30 minutes.

CHICKEN WINGS IN HONEY SAUCE

3 pounds chicken wings (16 wings)	salt and pepper to taste
2 cups honey	1 cup soy sauce
1/2 cup ketchup	1/4 cup oil
2 cloves garlic, minced	

Rinse chicken and pat dry. Cut off and discard wing tips. Cut each wing at joint to make two sections. Sprinkle wing parts with salt and pepper.

Place wing parts on broiler pan. Broil 5-4 inches from heat 20 minutes, 10 minutes a side or until chicken is brown. Transfer chicken to slow cooker.

For sauce, combine honey, soy sauce, ketchup, oil and garlic in bowl. Pour over chicken wings.

Cover and cook on Low 4-5 hours or on High 2-2 1/2 hours.

SOUTHWESTERN CHICKEN

1 (15-oz) can whole kernel corn, drained	1 (11- oz) can Mexicorn, drained
1 (15- oz) can black beans, rinsed and drained	1 (16- oz) jar chunky salsa (divided use)
6 boneless, skinless chicken breast halves, rinsed and dried	
Flour tortillas	Shredded cheddar cheese

Combine the cans of corn, beans and half the salsa in slow-cooker. Top with the chicken. Pour remaining sauce over.

Cover and cook first hour on High, then either 3 more hours on High or 6 on Low until meat juices run clear. Serve with warm tortillas; top with cheese.

CHICKEN PAPRIKA WITH DUMPLINGS

6 boneless, skinless chicken breasts	1 medium onion chopped
1 tsp. salt	1/2 tsp. black pepper
1 Tbsp. Hungarian paprika	1 cup chicken broth
8 ounces sour cream	1 Tbsp. cornstarch or flour

Dumplings Ingredients:

3 eggs	1/3 cup water
2-1/2 cups all-purpose flour, sifted	

Add onions to slow cooker. Add seasonings, chicken and broth

Cover and cook on Low 5 to 6 hours

Shortly before serving, turn on high and stir together sour cream and cornstarch. Stir into slow cooker and heat through.

Taste and adjust seasonings (sour cream and cornstarch may be omitted if desired). Serve with dumplings (recipe below)

Dumplings Instructions

Beat 3 eggs, add 1/3 cup water and 2-1/2 cups flour. Beat with a spoon until smooth.

Drop from teaspoon into boiling salted water and cook until dumplings rise to the top, approximately 10 minutes.

CHEESY SHRIMP PASTA

1 (2-lb.) block Velveeta cheese	1 (16-oz.) carton half-and-half
1 (8-oz) Canned Chopped Tomatoes	1 small onion, chopped
4 pods garlic, minced	1 lb. raw shrimp
Cooked pasta of choice	

Place cheese, half-and-half, tomatoes, onion and garlic in slow cooker and cook on Low for 4 hours.

Add shrimp and cook for another hour on High or until shrimp are pink.

Cook pasta of choice and spoon sauce over cooked pasta.

FISHERMAN'S SEAFOOD CHOWDER

1 to 1-1/2 lbs. fish (any combination of flounder, ocean perch, pike, trout, haddock or halibut)

1/2 C. chopped onion	1/2 C. chopped celery
1/2 C. chopped carrots	1/4 C. snipped parsley
1/4 tsp. leaf rosemary	1/2 C. dry white wine
16-oz. can whole tomatoes, mashed	8-oz. bottle of clam juice
1 tsp. salt	3 Tbsp. flour
3 Tbsp. butter or margarine, melted	1/3 C. light cream

Cut cleaned fish into 1-inch chunks. Combine all ingredients except flour, butter and cream in slow cooker; stir well. Cover and cook on Low setting for 7 to 8 hours (3 to 4 hours on High).

One hour before serving, combine flour, butter and cream and stir into slow cooker. Continue cooking until mixture is slightly thickened.

SALMON BAKE

2 cans salmon, boned and skinned (15 oz. size)	4 cups bread crumbs
1 tsp. lemon juice	1 (8-oz.) can tomatoes
1 chopped green bell pepper	1 (8-oz.) can cream of onion soup
1 can cream of celery soup	4 well beaten eggs
1 tsp. garlic powder	1 teaspoon Greek seasoning
2 chicken bouillon cubes, crushed	1/4 cup milk

Grease slow cooker liner. Combine all ingredients except celery soup and milk. Pour into slow cooker. Cover and cook on Low heat for approximately 5 hours.

Combine cream of celery soup with 1/2 cup of milk and heat in saucepan. Use as a sauce for salmon bake.

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	

Wash and core the apples, but don't peel them. In a pan that will fit in your slow cooker, stand up the apples. Butter the pan first.

Fill the core cavities with the brown sugar, raisins and orange peel. Top with butter.

Place the pan in the slow cooker. Pour the hot water around the pan. Sprinkle the orange juice concentrate over the apples.

Cover the cooker and cook on Low for 3 - 5 hours or until apples are tender.

PIÑA COLADA BREAD PUDDING

1 lb. loaf French bread	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

With a sharp knife, peel crust from bread; discard crust or make into bread crumbs for use in another recipe. 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.

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.

Combine both purees; set aside. Combine raisins and crushed pineapple (and the juice); set aside. Place about 2/3 of bread cubes in slow cooker, 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 slow cooker.

Cover and cook on Low for 6 hours. Spread pudding into 8 or 10 dessert dishes and serve hot. Garnish with fresh mint sprigs.

BLUEBERRY BUMP CAKE

2 21 oz. cans blueberry pie filling	2 packages yellow cake mix
1 C. butter	1 C. chopped walnuts

Place pie filling in the slow cooker. Combine dry cake mix and butter, sprinkle over filling. Sprinkle the walnuts on top of that. Cover and cook on Low for 2 - 3 hours. Serve warm in bowls.

Top with whipped cream or vanilla ice cream.



LIMITED WARRANTY*

ONE (1) YEAR

WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE

PLEASE DO NOT RETURN TO STORE.

If you have any problems with this unit, contact Consumer Relations for service.

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. Retail stores/merchants selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.
4. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
5. At its sole discretion, Maxi-Matic USA will either repair or replace the product found to be defective during the warranty period.
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. Consumer's remorse is not an acceptable reason to return a product to our Service Center.
8. **This limited warranty covers appliances purchased and used within the 50 U.S. states plus the District of Columbia and does NOT cover normal wear of parts or:**
 - 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; i.e. cracked or broken plastic/glass, scratched/dented inner pots.
 - Damage from service or repair by unauthorized personnel.
 - Extended warranties purchased via a separate company or reseller.
 - Acts of God such as fire, floods, hurricanes, tornadoes, etc.

Maxi-Matic, USA shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty.

*One Year Limited Warranty valid only in the **50 U.S. 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.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary by state, province, and/or jurisdiction.

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: 120/107/105 MON-FRI 8:30am-5pm PST

Website: 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 (info@maxi-matic.com) 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 with sufficient cushioning 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 that you ship the package via UPS 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.**