



5 Qt. Stainless Steel Slow Cooker With Dipper



Model MST-500D

Instruction Manual

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

IMPORTANT SAFEGUARDS

1. **READ ALL INSTRUCTIONS**
2. Check that the power voltage of your outlet corresponds with the voltage that stated on the rating label of the appliance before using the appliance.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electric shock, do not immerse cord, plugs, the appliance or its control panel in water or any other liquid.
5. Close supervision is necessary when the appliance is used by or near children.
6. Do not operate any appliance with a damaged cord or plug after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. Unplug from outlet when not in use and before cleaning. Allow to cool down completely before putting on or removing parts and before cleaning the appliance.
8. The product is not a toy! Please keep out of reach of children and pets. This product is not intended for use by children, or lacking experience or knowledge, unless
9. Should the unit be accidentally immersed in water, immediately unplug the power cord from the power outlet. Do NOT attempt to touch the water while the plug of the appliance is in the power outlet!
10. Do not leave the unit unattended when in use.
11. Should the unit stop working properly, disconnect the power supply from the wall outlet; do NOT attempt to repair the malfunctioning unit unless you are a qualified electrician.
12. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or personal injuries.
13. Do not use outdoors.
14. Do not let cord hang over the edge of a table, counters or touch hot surfaces.
15. Do not place the appliance or the stoneware liner on or near a hot gas or electric burner, or a heated oven.
16. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
17. Always attach plug to the appliance

Caution: Hot surface! This unit generates heat and hot steam during usage; proper precaution must be taken to prevent the risks of either burns or injuries on skin contact, fire breakout or damage to property.

ADDITIONAL IMPORTANT SAFEGUARDS

19. Avoid sudden temperature changes, such as adding refrigerated foods into a heated stoneware liner.
20. Do not use appliance for other than its intended use.
21. This product is not a toy! Please keep out of reach of children and pets. This product is not intended for use by children, by persons with reduced physical, sensory or mental capabilities, or lacking experience or knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Extra caution is always necessary when using this product.
22. Should the unit be accidentally immersed in water, immediately unplug the cord from the power outlet. Do NOT attempt to touch the power cord from the power outlet. Do NOT attempt to touch
24. Should the unit stop working properly, disconnect the power supply from the wall outlet; do NOT attempt to repair the malfunctioning unit unless you are a qualified electrician.
25. Do NOT use on an unstable, non-heat resistant, non-flat surface.
26. NEVER use the stoneware liner on a gas or electric stove top, or an open flame.
27. Lift off the lid carefully and away from your face, to avoid scalding, and allow water to drip into the stoneware liner.
28. To avoid an electrical circuit overload, do not use high-wattage appliance on the same circuit with the slow cooker.
29. Some countertop and table surfaces such as Corian®, wood, and/or laminates are not designed to withstand prolonged exposure to heat generated by certain appliances. It is recommended by countertop manufacturers that a hot

CAUTION: DO NOT IMMERSE IN WATER.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

POLARIZED PLUG

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

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only in one direction. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not

SHORT CORD PURPOSE

attempt to modify the plug in any way.

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

PARTS & FEATURES

by children or pets.



BEFORE FIRST USE

Carefully unpack your slow cooker and clean it according to the instructions found in the "CLEANING AND CARE" section.

Note: It is necessary to operate the slow cooker one time before placing food in the stoneware liner.

1. Pour 4 cups of water into the stoneware liner and place it into the main base. Cover with the glass lid.
2. Turn the temperature knob to the "High" position, and allow heating for approximately 30 minutes. You may notice a slight odor; this is normal and will quickly disappear.
3. Turn temperature knob to "OFF" and allow cooling for 20 minutes.
4. Wearing oven mitts, grasp the stoneware liner by its handles to carefully lift it and remove it from the main base. Pour out the water from the stoneware liner.
5. Rinse the stoneware liner dry.

HOW TO USE

1. Prepare your ingredients to be slow cooked directly in the stoneware liner.
2. Do not fill the liner to the top with food.
3. Put the glass lid on the stoneware liner.
4. Always make sure the temperature knob is in "OFF" position before plugging in the unit.
5. Insert the plug into a grounded power socket of 120V, UL type.
6. Select the desired temperature setting (LOW or HIGH) and let the ingredients cook slowly (see section: TEMPERATURE KNOB).
7. When cooking is complete, turn the temperature knob to the OFF position and unplug the unit from the power outlet.
8. Using oven mitts carefully lift the glass lid, using its knob to allow steam to escape. **MAKE SURE TO KEEP HANDS AND FACE AWAY FROM THE HOT STEAM, TO PREVENT INJURY.**
9. You can either serve the ingredients in the stoneware liner or in another container. When taking the stoneware liner out of the aluminum pan, always use oven mitts to grasp the handles, particularly if you are sensitive to heat. **ALWAYS GRASP THE LINER BY ITS HANDLES.**
10. Always turn the appliance OFF and unplug it from the electrical outlet and allow it to cool down before cleaning and/or storing it.

HOW TO USE (cont.)

WARNING:

According to U.S. Department of Agriculture Food Safety and Inspection Service, to avoid a food-borne illness, foods such as meat, fish, and poultry should be thoroughly cooked before eating. Before serving these foods, determine their temperature using a food thermometer (not included). Refer to the USDA web site for information on food temperature rules.

TEMPERATURE KNOB

- According to the preparation of the food, you can cook using the LOW (Low cooking setting) or HIGH (High cooking setting) positions.
- The LOW heat setting gently simmers food for an extended period of time without overcooking or burning. No stirring is required when using this setting. It is ideal for vegetable dishes and for re-heating food.
- The HIGH heat setting will cook food in half the time required for the LOW heat setting, as food will boil when cooked on the HIGH heat setting. It may be necessary to add extra liquid, depending on the amount of time in which it is cooked. Occasional stirring of stews and casseroles will improve the flavor distribution. Food should be monitored when using the HIGH setting.
- You can also alternate between the HIGH and LOW setting while cooking.
- Using the KEEP WARM position, the slow cooker will keep the food at serving temperature after cooking: approx. 150°F. **DO NOT USE THIS SETTING TO COOK FOOD.**
- Power light will light on when the temperature knob is set to any of

PRACTICAL ADVICE

- In order to prolong the appliance's lifespan and to protect the stoneware liner, we advise you not to create thermal shocks during use—put the unit and its parts through extreme changes in temperature. For example, never pour boiling liquid on cold ingredients or, on the contrary, never put frozen food in when the stoneware liner is hot. As a rule, if the liner is hot, do NOT add cold or frozen food and vice versa.
- Never fill the stoneware liner to the brim as the contents might spill over during the cooking process (leave a minimum of 2 inches of space from the top of the rim)
- Do not run the unit consecutively for more than 8 hours.
- **DEFROST ANY FROZEN CONTENT BEFORE COOKING INTO THE SLOW COOKER.**
- Remember that frequent lifting of the lid during cooking will increase the cook time.

HOW TO USE (cont.)

PRACTICAL ADVICE (cont.)

- When cooking meat and vegetables simultaneously, place the vegetables at the bottom of the stoneware liner first, and then add the meat and other ingredients.
- Meat will not brown when slow cooking. If you wish to brown the meat, please brown the meat in a separate cooking pan before putting it into the slow cooker.
- Whole herbs and spices add a better flavor, than when they have been crushed or grounded.
- Remember, liquids do not boil away in a slow cooker like they would do in a normal pan. Reduce the amount of liquids if following a recipe not specifically written for slow cooking; exceptions to this rule are soups and rice. If a recipe results in too much liquid, remove the cover and turn to HIGH setting. Most recipes that call for uncooked meat or vegetables will require about 6–8 hours of slow cooking using the LOW setting.
- Meat with a high fat content will result in dishes with fewer flavors. Pre-cooking or browning these meats will help reduce the amount of fat. The higher the fat content, the less water is needed. When cooking meat with a high fat content, cook on a bed of thick onion slices so that the meat will not sit and cook in its fat. If necessary, skim off the excess fat

- It is not recommended to cook rice, noodles, or pasta for extended periods of time. Please cook these separately and add to the preparation 30 minutes before the end of the cooking time.

COOKING WITH YOUR SLOW COOKER

- Contrary to conventional cooking methods, your appliance does not heat food from the bottom, but only from the sides of the appliance with the heat being spread over the food. This way the food does not stick to the bottom of the stoneware liner and may thus cook for a long time.
- All preparations that need slow cooking (i.e. foods that need to be simmered), can be prepared using the slow cooker; other preparations may be adapted to this cooking method as well.
- As most food is cooked over a period of 6–9 hours, it can be prepared in advance the evening before, refrigerated in the removable stoneware liner, placed in the slow cooker after reaching room temperature and switched on in the morning and left to cook all day. When you arrive home a delicious, hot meal will await you.
- The guide below will help

HOW TO USE (cont.)

It's all in the timing!

Always allow sufficient time for the food to cook. Most recipes can be cooked on any one of the temperature settings; however, the respective cooking times will vary.

Adapting cooking times

Your favorite traditional recipes can be adapted easily, by halving the amount of liquid and increasing the cooking time considerably. See the guide that follows for suggested cooking times and settings when adjusting your favorite

Traditional Recipe Time	Slow Cooker Recipe Time
15-30 minutes	4-6 hours on LOW heat setting
60 minutes	6-8 hours on LOW heat setting
1-3 hours	8-12 hours on LOW heat setting

Note: These times are an estimate. Times can vary depending on ingredients and quantities in recipes.

All food should be cooked with the glass lid well in place. Each time the lid is lifted, heat and moisture will decrease. Cooking times should be adjusted to

Liquid amounts

When food is cooking in your slow cooker, very little moisture boils away. To compensate for this, it is advisable to halve the liquid content of traditional recipes.

However, if after cooking the liquid content is excessive, remove the lid and operate the slow cooker on the HIGH heat setting for 30-45 minutes,

Stirring the food

Little or no stirring is required when using the LOW or KEEP WARM setting. When using the HIGH heat setting stirring ensures even flavor distribution.

HOW TO USE (cont.)

REFERENCE TEMPERATURES

Please use the following table as a reference for the temperature reached.

Operating time	Approx. temperature on HIGH setting	Approx. temperature on LOW setting
1 hour	61°F	61°F
2 hours	117 °F	117 °F
3 hours	165 °F	162 °F
4 hours	212 °F	180 °F
5 hours	212 °F	194 °F
6 hours	212 °F	198 °F
7 hours	212 °F	200 °F
8 hours	212 °F	200 °F

DIPPER

As an added bonus, a dipper is included. This dipper is a small sized slow cooker ($\frac{3}{4}$ quart) and its setting is always set to HIGH as there is no adjustable Temperature Knob. It can be used to keep sauce warm and ready to serve, and is ideal for chocolate dips. All care and maintenance instructions for your slow cooker apply to the dipper as well.

CARE AND MAINTENANCE

1. Always turn the unit OFF before unplugging it from the outlet. Wait until the unit cools down completely before cleaning it.
2. Remove the lid and take out the stoneware liner using the handles and wash them in hot, soapy water. You can also immerse them in water, but never use scouring pads to clean them. Rinse thoroughly.
3. The stoneware liner and glass lid can also be washed in the dishwasher. However care should be taken not to chip or crack the stoneware liner—pot or lid.
4. Wipe the interior and exterior of the main base with a damp sponge. **NEVER IMMERSE THE MAIN BASE IN WATER AND NEVER PUT IT IN THE DISHWASHER.**
5. Never immerse the appliance in water or any other liquid. Never fill the stoneware liner with water to clean it when it is still
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6. **Avoid putting any of the parts—particularly the lid and stoneware liner—through sudden, extreme temperature changes.** For example, do not place a hot glass lid or stoneware liner into cold water or onto a wet surface
7. Do not use the stoneware liner to store food in the refrigerator, and then reheat in the main base. The sudden temperature change may crack the liner. Let the stoneware liner warm up at room temperature before using with the main base.
8. Avoid hard shocks against the liner and lid.
9. Do not use if either the liner or lid are chipped, cracked or severely scratched.
10. Do not attempt to repair or replace a damaged power cord! Contact the manufacturer, its service agent, or a similarly qualified person for repair or

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 store's 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 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 (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
 1. 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.**

