

# OWNER'S MANUAL

Model No. MJ15SC

# Salton®

1.5 QUART SLOW COOKER



# 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.
3. To protect against electrical shock, do not immerse cord, plug or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.

## SAVE THESE INSTRUCTIONS

For Household Use Only

# ADDITIONAL IMPORTANT SAFEGUARDS

**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.

1. 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 Owner's Manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
3. 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, dishtowels or other flammable materials.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. Never use the Stoneware Liner on a gas or electric cooktop or on an open flame.
9. Lift off Glass Lid carefully to avoid scalding, and allow water to drip into Stoneware Liner.

**CAUTION:** To prevent damage or shock hazard, do not cook in Cooking Base. Cook only in Stoneware Liner provided.

## Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

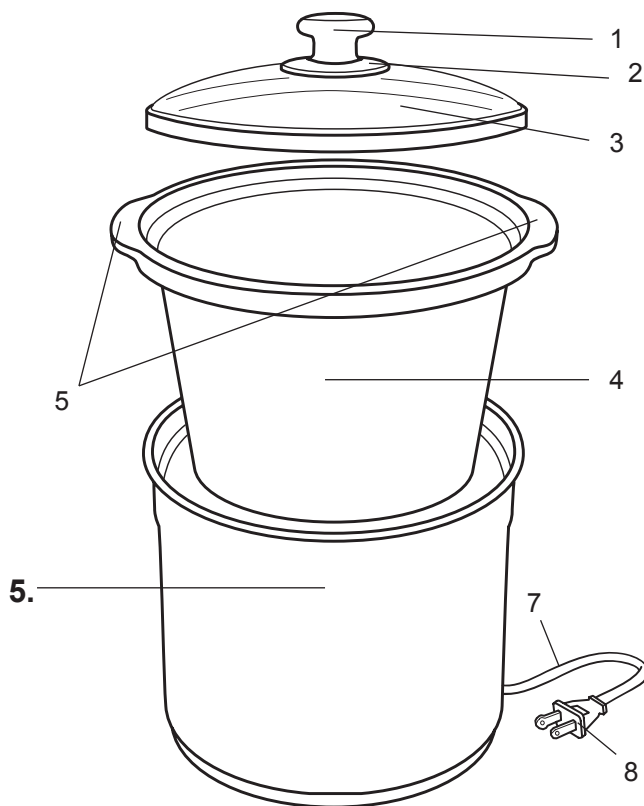
Do not use an extension cord with this product.

## ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

# Getting To Know Your 1.5 Quart SLOW COOKER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION



1. Knob (P/N 21400)
2. Cover Under Knob (P/N 21401)
3. Glass Lid (P/N 22613)
4. Stoneware Liner (P/N 22614)
5. Stoneware Liner Handles
6. Cooking Base
7. Power Supply Cord
8. Polarized Plug

## Before Using Your Slow Cooker

### For the first time

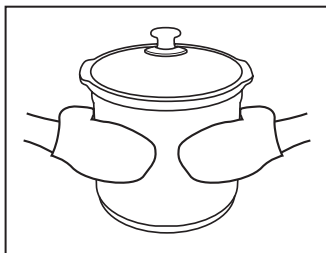
1. Carefully unpack your Slow Cooker and clean. See CLEANING YOUR Slow Cooker.
2. It is necessary to operate the Slow Cooker one time before placing food in the Stoneware Liner. Pour 2 cups of water into the Stoneware Liner and place it inside the Cooking Base. Cover with Glass Lid.
3. Plug into a 120V AC electrical outlet.
4. Allow water to heat for approximately 1 hour. You will notice a slight odor; this is normal and should quickly disappear.
5. Allow to cool for 15 minutes.
6. Carefully remove the Stoneware Liner from the Cooking Base and discard water from the Stoneware Liner.
7. Rinse Stoneware Liner, dry thoroughly and place back inside the Cooking Base.

# How to use Your Slow Cooker

**CAUTION: ALWAYS UNPLUG Slow Cooker FROM ELECTRICAL OUTLET WHEN NOT IN USE.**

1. Prepare recipe according to instructions. Place food in Stoneware Liner and cover with Glass Lid. Do not fill the Stoneware Liner to the brim with food. Always cook with the Glass Lid on and the Stoneware Liner in position. Remember that frequent lifting of the Glass Lid during cooking delays cooking time. When cooking a meat and vegetable combination, place the vegetables in the bottom of the Stoneware Liner first. Then add the meat and other ingredients. If the Stoneware Liner is hot, **DO NOT** add cold food and vice versa. The Stoneware Liner cannot stand the shock of sudden temperature changes.
2. Plug into a 120V AC electrical outlet.

**CAUTION: COOKING BASE WILL GET VERY WARM DURING COOKING. THIS IS WHERE THE HEATING ELEMENT IS LOCATED. IF NECESSARY TO HANDLE, USE POT HOLDERS OR OVEN MITTS TO CAREFULLY GRASP COOKING BASE.**



3. Cook according to recipe instructions. Most recipes cook in 1 to 2 hours and need to be stirred midway during cooking, at the end of cooking and while keeping warm.
4. When cooking time is complete and food is ready to be served, unplug from outlet.
5. Using oven mitts, carefully remove the Glass Lid by grasping the Knob and lifting the Lid slightly away from you. This will allow the steam to escape before removing the lid.
6. Allow a few seconds for all steam to escape. Then, using oven mitts, remove the Stoneware Liner from the Cooking Base.
7. Even when unplugged, the Slow Cooker remains hot for some time after using; set aside and allow unit to cool before cleaning or storing.

**NOTE: If you are moving the Slow Cooker, use pot holders or oven mitts.**

8. Allow to cool completely before cleaning, see **CLEANING YOUR Slow Cooker**.

## Hints For Best Results

- Meats will not brown during the cooking process. If you desire browning the meat first, heat a small amount of oil in a skillet on the stove and brown meats prior to putting into Stoneware Liner.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.
- When cooking in the Slow Cooker, reduce the amount of liquid in any recipe that is not designed for a Slow Cooker. The exceptions to this rule would be rice and soups. Remember, liquids can always be added at a later time if necessary. If a recipe results in too much liquid at the end of the cooking time, remove the Glass Lid. After about 30 to 60 minutes, the amount of liquid should be less.
- High fat meats can result in dishes with less flavor. Pre-cooking or browning will help reduce the amount of fat and help to preserve the color. The higher the fat content, the less liquid needed. If cooking meat with a high fat content, use thick onion slices under it so that the meat will not sit and cook in the fat. If necessary, use a slice of bread, a spoon, or a straining spoon to skim off excess fat from top of foods before serving.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.

## Adapting Recipes

- Vegetables such as carrots, potatoes, turnips, and beets require longer cooking times than most meats. Place them on the bottom of the Stoneware Liner and cover them with liquid.
- Evaporated milk may be added at the start of cooking. If possible, substitute condensed soups for fresh milk or yogurt.
- Rice and pasta are not recommended for long cooking periods. Cook them separately and then add to the Slow Cooker during the last 30 minutes, or follow Slow Cooker recipe directions.



# User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

## Caring For Your Slow Cooker

1. Avoid sudden, extreme temperature changes. For example, do not place a hot Glass Lid or Stoneware Liner into cold water or onto a wet surface.
2. Do not use the Stoneware Liner to store food in the refrigerator, and then reheat in the Cooking Base.
3. Avoid hitting the Stoneware Liner and Glass Lid against the faucet or other hard surfaces.
4. Do not use Stoneware Liner or Glass Lid if chipped, cracked, or severely scratched.

## Cleaning Your Slow Cooker

**CAUTION: NEVER IMMERSE COOKING BASE OR CORD IN WATER OR OTHER LIQUID.**

1. Always unplug after cooking and allow to cool completely before cleaning.
2. Wash Stoneware Liner and Glass Lid in warm, soapy water. If food sticks to the Stoneware Liner, fill with warm soapy water and allow to soak, before cleaning with a plastic scouring pad.
3. Rinse and dry thoroughly.
4. Wipe interior and exterior of the Cooking Base with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the Cooking Base, as they may damage the surfaces.
5. Allow to dry thoroughly before storing. Never wrap the cord tightly around the appliance; keep it loosely coiled.

# Recipes

## BEAN DIP CON QUESO

1 (16-ounce) can refried beans

3/4 cup chunky salsa

1-1/2 teaspoons ground cumin

1-1/2 cups finely shredded Colby & Monterey Jack cheese or sharp cheddar cheese

Combine beans, salsa and cumin in the Slow Cooker, mixing well. Stir in cheese. Cover and cook for 1 hour and 15 minutes or until hot, stirring after 45 minutes of cooking. Dip may be kept warm up to 1 hour. Stir in cilantro, if desired.

Serve with chips or vegetables.

Makes about 3 cups dip or 12 servings.

## SNAPPY SHRIMP DIP

1 (8-ounce) package cream cheese, cut into 1/2-inch cubes

1/2 cup chunky salsa

1/4 cup finely chopped red or green bell pepper

1/4 cup light or regular mayonnaise

1/4 cup thinly sliced green onions

4 ounces frozen cooked small salad shrimp, thawed and drained

Combine cream cheese, salsa, bell pepper, mayonnaise and green onions in the Slow Cooker, mixing well. Stir in shrimp. Cover and cook for 1 hour or until hot, stirring after 40 minutes of cooking. Dip may be kept warm up to 30 minutes.

Stir dip and serve with crackers or chips.

Makes about 2-1/2 cups dip or 10 to 12 servings.

## SASSY BACON & SPINACH DIP

1 (10-ounce) package frozen chopped spinach, thawed, squeezed dry

1 (8-ounce) package cream cheese, cut into 1/2-inch cubes

1/2 cup shredded Monterey Jack cheese or colby & Monterey Jack cheese

2/3 cup chunky salsa

4 thick or 6 regular slices bacon, cooked, crumbled

1/4 cup thinly sliced green onions

Combine all ingredients except bread in the Slow Cooker mixing well. Cover and cook for 50 minutes or until dip is hot, stirring after 30 minutes of cooking. Dip may be kept warm up to 30 minutes.

Serve with toast or chips.

Makes about 2-1/2 cups dip or 10 to 12 servings.

## ARTICHOKE DIP

2 cups mayonnaise

2 cups shredded Parmesan cheese

2 (14-ounce) cans artichoke hearts, drained and finely chopped

2 tablespoons minced fresh onion

1-1/2 teaspoons garlic salt

Combine all ingredients in the Slow Cooker, mixing well. Cover and cook for 1 hour and 30 minutes or until hot, stirring after 45 minutes of cooking. Serve immediately after cooking time.

Serve with crackers.

Makes about 4 cups or 16 servings.

## PARTY PIZZA DIP

- 1/2 pound sausage
- 1/2 pound ground beef
- 1/3 cup chopped onion
- 4 cloves garlic, minced
- 1 cup shredded mozzarella cheese
- 1 (15-ounce) can pizza sauce with cheese

Sauté sausage and ground beef; drain. Combine all ingredients in the Slow Cooker, mixing well. Cover and cook for 1 hour and 30 minutes, stirring after 1 hour of cooking. Dip may be kept warm for up to 30 minutes.

Serve with chips.

Makes about 4 cups or 20 servings.

## SOUTHWESTERN SAUSAGE SOUP

- 1 cup chicken broth
- 1 (14-1/2 ounce) can diced tomatoes w/ garlic & onion, undrained
- 1/2 cup picante sauce or salsa
- 7 ounces fully cooked smoked sausage or spicy chicken sausage, cut in half lengthwise and thinly sliced crosswise
- 1 (16-ounce) can Great Northern Beans, drained
- 1 teaspoon ground coriander or Mexican seasonings

Combine broth, tomatoes and picante sauce or salsa in the Slow Cooker, mixing well. Stir in sausage, beans and coriander or Mexican seasonings. Cover and cook for 1 hour and 30 minutes or until hot, stirring after 1 hour of cooking. Soup may be kept warm for up to 1 hour.

Stir well and ladle into bowls; top with green onions, if desired.

Makes about 5 cups soup or 4 servings.

## GREEN CHILI SALSA

1/2 pound ground beef

1/2 pound sausage

1-1/2 cups chunky salsa

1 (10-ounce) can condensed cream of chicken soup

2 (4-ounce) cans diced green chilies

Brown ground beef and sausage; drain. Combine all ingredients in Slow Cooker, mixing well. Cover and cook for 1 hour and 30 minutes, stirring after 1 hour of cooking. Salsa may be kept warm up to 1 hour.

Serve over cooked rice or as a dip with chips.

Makes 4 cups or 4 servings.

## CHICKEN CHILI

1 (16-ounce) can chili beans, undrained

1 (14-1/2 ounce) can diced stewed tomatoes, undrained

1/2 cup chunky salsa

1/2 cup green or red bell pepper, cut into 1/4-inch dice

1/2 teaspoon chili powder

1/2 teaspoon ground cumin

1 cup diced or shredded cooked chicken or turkey

1 cup shredded cheddar cheese

Sour cream

Chopped cilantro (optional)

Combine bean dip, tomatoes, salsa, bell pepper, chili powder and cumin in the Slow Cooker, mixing well. Stir in chicken. Cover and cook for 1 hour and 30 minutes or until hot, stirring after 45 minutes of cooking. Chili may be kept warm up to 1 hour.

Ladle chili into bowls; top with cheese and sour cream. Sprinkle with cilantro, if desired.

Makes about 4 cups chili or 4 servings.

## CHEESE FONDUE

1 (10-3/4- ounce) can condensed cheddar cheese soup

8 ounces Velveeta Cheese, cut into 8 pieces

2 cups grated Swiss cheese

1-1/2 cups apple juice

1/4 teaspoon hot pepper sauce

1 drop liquid smoke flavoring

Combine all ingredients in Slow Cooker, mixing well. Cover and cook for 1 hour and 15 minutes, stirring after 30 minutes of cooking. Whisk to blend together and serve immediately.

Serve with bread sticks or vegetables for dipping.

Makes 3 cups.

## TURKEY & BEAN TACOS

1 pound lean ground turkey or chicken

1/2 cup water

1/4 cup taco seasoning mix

1 (15 to 16-ounce) can kidney, pinto, red or black beans, drained

1 cup finely shredded colby & Monterey Jack cheese or sharp cheddar cheese

Shredded lettuce

Chopped tomato

Combine turkey, water and seasoning in the Slow Cooker, mixing well. Stir in beans. Cover and cook for 2 hours, or until turkey is cooked through and mixture is hot, stirring after 45 minutes of cooking. Mixture may be kept warm for up to 30 minutes.

Spoon a scant 1/4-cup meat mixture into each taco shell; top with cheese, lettuce and tomato.

Makes 12 servings.

## CRAB AND SHRIMP MEDLEY

4 ounces frozen cooked small salad shrimp, thawed and drained

1 cup flaked cooked crabmeat

1/2 cup chopped red pepper

1/2 cup chopped celery

1/3 cup chopped green onions and tops

1/2 cup mayonnaise

1/2 cup sour cream

6 tablespoons freshly grated Parmesan cheese

3/4 cup fresh breadcrumbs

2 tablespoons Worcestershire sauce

1 teaspoon white pepper

1/8 teaspoon cayenne pepper

1/2 teaspoon salt

Combine all ingredients in the Slow Cooker, mixing well. Cover and cook for 1 hour and 15 minutes, stirring after 40 minutes of cooking. Dip may be kept warm up to 30 minutes.

Serve with crackers or as a dip.

Makes 3 cups or 12 servings

# LIMITED ONE YEAR WARRANTY

**Warranty Coverage:** This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

**Warranty Service:** To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:

ATTN: Repair Center  
708 South Missouri Street  
Macon, MO 63552 USA

To contact us, please write to, call, or email:

Consumer Relations Department  
PO Box 7366  
Columbia MO 65205-7366 USA  
1-800-233-9054  
E-mail:  
consumer\_relations@toastmaster.com

**What Is Not Covered:** This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

**LIMITATION ON DAMAGES:** THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

**DURATION OF IMPLIED WARRANTIES:** EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

For more information on our products, visit our website: [www.maxim-toastmaster.com](http://www.maxim-toastmaster.com).

**Made in China**

**P/N 61709  
05/05**