

OWNER'S MANUAL

Model No. MJ8SC

Salton®

8 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, turn any control to OFF then 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 Ceramic 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 Ceramic Liner.

CAUTION: To prevent damage or shock hazard, do not cook in Cooking Base. Cook only in Ceramic 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.

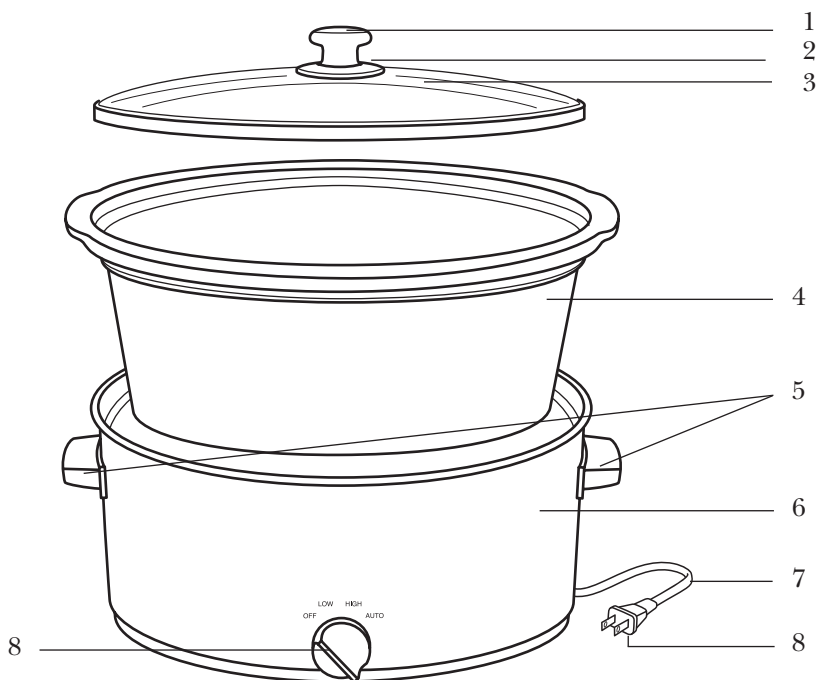
Do not use an extension cord with this product.

Electric Power

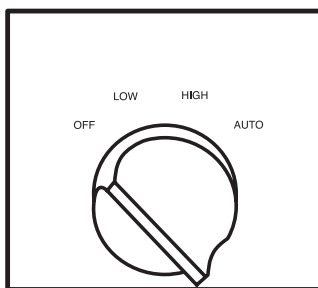
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Getting to know your Salton® 8 Quart Slow Cooker

Your product may vary slightly from illustration.



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|---------------------------------|----------------------|
| 1. Knob (P/N 21400) | 6. Cooking Base |
| 2. Cover Under Knob (P/N 21401) | 7. Power Supply Cord |
| 3. Glass Lid (P/N 21480) | 8. Polarized Plug |
| 4. Ceramic Liner (P/N 22685) | 9. Control Knob |
| 5. Handles | |



Before First Use

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 Ceramic Liner. Pour 2 cups of water into the Ceramic Liner and place it inside the Cooking Base. Cover with Glass Lid.
3. Plug into a 120V AC electrical outlet.
4. Turn Control Knob to High position and allow to heat for approximately 20 minutes. You will notice a slight odor; this is normal and should quickly disappear.
5. Turn Control Knob to Off position and allow to cool for 15 minutes.
6. Carefully remove the Ceramic Liner from the cooking Base and discard water from the Ceramic Liner.
7. Rinse Ceramic Liner, dry thoroughly and place back inside the Cooking Base.

Introduction To Slow Cooking

Slow cooking occurs at temperatures just around 200 degrees Fahrenheit. The Slow Cooker can operate at Low all day or night if required. When cooking on a High setting, it is very much like a covered pot on the stove top. Foods will cook on High in about half the time required for Low cooking. Additional liquid may be required as foods do boil on High. To turn the Slow Cooker Off, turn the Control Knob to the OFF position. Always unplug from electrical outlet when not in use.

NOTE: Lid must not be removed while cooking on LOW setting.

How To Use The Auto Feature

The Auto Feature allows you to prepare meals in less time than it would take on Low, but not as quickly as on High. When set on Auto, the Slow Cooker begins cooking on High. Once the High temperature is reached, it then automatically switches to the Low setting. When using the Auto temperature setting, you are able to initially heat the food faster, shortening the cooking time required for Low by approximately 25%.

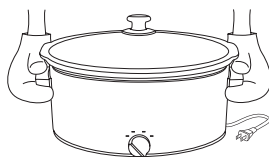
Using Your Slow Cooker

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

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.

4. Cook according to recipe instructions.
5. When cooking time is complete, turn Control Knob to Off position and unplug from outlet.
6. 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.
7. Allow a few seconds for all steam to escape. Then, using oven mitts, remove the Ceramic Liner from the Cooking Base.
8. Even when switched OFF, and 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, grasp the unit by the Base Unit Handles; use pot holders or oven mitts.



9. Allow to cool completely before cleaning, see CLEANING YOUR SLOW COOKER.

Hints For Slow Cooking

- 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 Ceramic Liner.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.
- When cooking in the Slow Cooker, remember that liquids do not boil away like they do in conventional cooking. Reduce the amount of liquid in any recipe that is not designed for a Slow Cooker. The exceptions to this rule are 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 Cover and turn the Control Knob to High. After about 30-45 minutes the amount of liquid should be reduced.
- Most recipes that call for uncooked meat and vegetables require about 6-8 hours on Low temperature.
- 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 set in and absorb 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.

Converting Standard Recipes To Slow Cooking

- Vegetables such as carrots, potatoes, turnips, and beets require longer cooking times than most meats. Place them on the bottom of the Ceramic Liner and cover them with liquid.
- If adding fresh milk or yogurt, it should be done during the last 2 hours. 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.

Caring For Your Slow Cooker

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

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.

Cleaning Your Slow Cooker

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

1. Always unplug and allow to cool completely before cleaning.
2. Wash Ceramic Liner and Glass Lid in warm, soapy water. If food sticks to the Ceramic 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

DRINKS AND APPETIZERS

Holiday Punch

2 (16-ounce) bottles cranberry juice cocktail
2 cups water
1-1/2 cups sugar
4 cinnamon sticks
10 whole cloves
2 (4/5 quart, 750 ml) bottles Burgundy wine
2 lemons, thinly sliced

Combine ingredients in Slow Cooker. Cover and heat on LOW for 2-3 hours. Remove cinnamon sticks and cloves before serving.

Yield: 12-16 mugs or 20-24 punch cup servings

Wassail

1 (46-ounce) can pineapple juice
1 (24-ounce) bottle apple juice or apple cider
1 (6-ounce) can frozen orange juice concentrate
1 (12-ounce) can frozen lemonade concentrate
1 cup water
1/2 cup honey
2 cinnamon sticks
4 whole cloves
1 cheesecloth bag

Tie cinnamon and cloves in cheesecloth bag. Add to Slow Cooker along with other ingredients. Cover and heat on LOW for 2-3 hours. Remove cheesecloth bag to serve.

Yield: 10-12 mugs or 16-20 punch cup servings

Meat and Cheese Dip

- 4 pounds lean ground beef
- 2 cups chopped green onions
- 4 pounds processed cheese block, cut into 1-inch cubes
- 4 (15-ounce) cans chili beans
- 4 (14-ounce) cans tomatoes, drained

Brown ground beef and drain. Combine ingredients in Slow Cooker. Cover and heat on LOW for 3-4 hours, stirring once after the first hour.

Yield: 7 quarts

Green Chili Salsa

- 3 pounds lean ground beef
- 3 pounds pork sausage
- 1 (64-ounce) jar chunky salsa sauce
- 4 (10-ounce) cans condensed cream of chicken soup
- 3 (7-ounce) cans diced green chilies

Brown ground beef and pork sausage. Drain. Combine ingredients in Slow Cooker. Cover and cook on HIGH for 3-4 hours. Serve as a dip.

Yield: 7 quarts

SOUPS, STEWS, AND SAUCES

New England Clam Chowder

1-1/2 pound bacon, cut in small pieces
4 medium onions, chopped
10 medium Yukon Gold potatoes, peeled,
cut into 1/2-inch cubes
1 tablespoon salt
9 cups water
4 teaspoons dried basil
6 (7-ounce) cans minced clams with juice
6 cups evaporated milk or Half and Half

Sauté bacon and onion. Drain. Combine bacon and onions with potatoes, salt and water in Slow Cooker. Sprinkle basil on top. Cover and cook on HIGH for 2-1/2 to 3-1/2 hours. Turn to HIGH and add clams and evaporated milk. Cover and cook on HIGH for 40-50 minutes or until hot.

Yield: 15-20 servings

Chili

3 pounds lean ground beef
3 medium onions, chopped
3 (15-ounce) cans tomato sauce
special chunky style
3 (15-ounce) cans tomatoes, garlic style
3 (15-ounce) cans chili beans
3 teaspoons chili powder
1/3 cup dill pickle juice

Sauté ground beef and onion, drain. Combine with other ingredients in Slow Cooker. Cover and cook on HIGH for 4-5 hours or until hot.

Yield: 8-10 servings

ENTREES

Beef Pot Roast

- 1 (5-pound) rump, shoulder or chuck roast
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 10 medium potatoes, peeled and quartered
- 20 carrots, cut into 2-inch pieces
- 4 medium onions, halved
- 5 cups water or beef broth

Sprinkle roast with salt and pepper. Place half of vegetables in bottom of Slow Cooker, top with roast, then add remaining vegetables and liquid. Cover and cook on HIGH for 7-8 hours or until tender.

Yield: 14-16 servings

Roast Beef

- 2 (3-pound) chuck or round roast
- 3 (10-ounce) can condensed French onion soup

Place 1 roast in Slow Cooker and pour 1 can of onion soup over roast. Add second roast. Pour remaining soup on top. Cover and cook on LOW for 8-9 hours or until tender.

Yield: 10-12 servings

Swiss Steak

- 3 pounds round steak
- 3 medium green peppers, sliced
- 2 medium onions, sliced
- 3 (15-ounce) cans tomatoes, garlic-style

Cut round steak into 4 inch squares. Brown in skillet. Layer one third of the round steak, followed by one-third of green pepper and onion slices. Pour one can of tomatoes over top. Repeat with 2 additional layers for the remaining ingredients. Cover and cook on LOW for 8-9 hours or until meat is tender.

Yield: 6-8 servings

Beef Stroganoff

3 pounds round steak
1-1/2 teaspoons salt
1/4 teaspoon pepper
1-1/2 cups chopped onions
1-1/2 teaspoon fresh minced garlic
3 tablespoons Worcestershire® sauce
4 cups beef bouillon
3 tablespoons catsup
3 tablespoons dry white wine or beef broth
3/4 cup flour dissolved in 1/2 cup water
1-1/2 pound fresh mushrooms, sliced
2 cups sour cream

rice or noodles, cooked

Cut steak into 1/2-inch strips and coat with salt and pepper. Place in Slow Cooker with onions. Mix garlic, Worcestershire® sauce, beef bouillon, catsup, and wine. Pour over meat mixture. Cover and cook on LOW for 8-9 hours or until meat is tender. Turn to HIGH. Stir in dissolved flour and mushrooms. Cover and cook on HIGH an additional 60-90 minutes, stirring twice, or until thick. Stir in sour cream and serve over rice or noodles.

Yield: 8-10 servings

Corned Beef

1 (3-4 pounds) corned beef brisket
1 cup chopped onions
2 cloves garlic, minced

Trim excess fat from brisket and cut corned beef to fit into Slow Cooker. Add onions, garlic, and enough water to barely cover meat. Cover and cook on LOW for 11-12 hours or until tender.

Yield: 8-10 servings

Ham and Beans

2 pounds dried Great Northern Beans
2 pounds ham, cut into 1/2-inch cubes
2 medium onions, chopped
2 cups sliced celery
2 cups sliced carrots
2 tablespoons dried parsley
2 bay leaves
12 cups water
1 teaspoon salt
1/4 teaspoon pepper

Soak beans in 6 cups of water overnight, drain. Combine ham, beans, onion, celery, carrots, parsley, bay leaf, and water in Slow Cooker. Cover and cook on HIGH for 7-8 hours or until beans are tender. Remove bay leaf. Season with salt and pepper.

Yield: 10-12 servings

Pork with Fruit

1 (6-pound) pork loin roast, boneless
1 (29-ounce) can pineapple tidbits with juice
2 (11-ounce) cans mandarin oranges with juice
1/2 cup raisins
1/2 cup brown sugar
1/2 cup vinegar
2 small onions, chopped
2 tablespoons prepared mustard
1 teaspoon salt

Combine ingredients except roast in blender or food processor to make chutney. Process until coarsely chopped. Place roast in Slow Cooker and pour chutney over roast. Cover and cook on HIGH for 7-8 hours or until meat is tender.

Yield: 12-16 servings

Sausage and Cabbage

- 2 (14-ounce) packages smoked sausage, sliced
- 8 cups cabbage, cut into 2/3 inch pieces
- 2 medium onions, chopped
- 2 medium peppers, chopped
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 6-8 cups chicken broth

Combine ingredients in Slow Cooker and add enough chicken broth to barely cover food. Cover and cook on HIGH for 4-5 hours or until vegetables are tender.

Yield: 8 servings

Shredded Pork Barbeque

- 1 (7-8 pound) pork butt, shoulder or blade roast
- 3 (15-ounce) cans whole tomatoes, drained
- 1-1/4 cups vinegar
- 3 medium onions, sliced
- 1/3 cup Worcestershire® sauce
- 1/2 cup brown sugar
- 1 teaspoon crushed red pepper flakes
- 1 tablespoon salt
- 1 teaspoon pepper
- 3 (16-ounce) bottles barbecue sauce

Combine all ingredients in Slow Cooker. Cover and cook on HIGH for 7-8 hours or until meat is tender. Remove meat and discard bone. Dice or shred meat and serve with barbecue sauce.

Yield: 14-16 servings

Spare Ribs

5-6 pounds pork loin country-style ribs

1 cup catsup

1/3 cup vinegar

1/2 cup brown sugar

1/3 cup honey

1/4 cup soy sauce

1 teaspoon ground mustard

1 teaspoon salt

1/2 teaspoon garlic powder

1/4 teaspoon pepper

Bake spare ribs in 500°F oven for 30 minutes, turning halfway through cooking. Drain grease and place spare ribs in Slow Cooker. Mix all other ingredients to make a sauce. Pour sauce over spare ribs. Cover and cook on LOW for 10-11 hours or until tender.

Yield: 4-6 servings

Baked Ham

1 (6-10 pound) boneless ham (to fit liner)

1/4 cup currant jelly

1/2 tablespoon vinegar

1/4 teaspoon ground mustard

1/8 teaspoon ground cinnamon

10 whole cloves

Place ham in Slow Cooker. Cover and cook on HIGH for 4-5 hours. Melt currant jelly, vinegar, mustard, and ground cinnamon in a sauce pan. Remove ham. Score ham and stud it with whole cloves. Place ham back in Slow Cooker. Pour sauce over ham. Cover and cook on HIGH for 30-60 minutes.

Yield: 18-20 servings

Spaghetti Sauce with Meat Balls

2 pounds Italian sausage
2 pounds lean ground beef
2 medium onions, chopped
6 cloves garlic, minced
1-1/2 teaspoons salt
1/2 teaspoon pepper
1-1/2 cups Italian bread crumbs
2 eggs
6 ounces Parmesan cheese, shredded
1 pound fresh mushrooms, sliced
4 (15-ounce) cans tomatoes, Italian-style
4 (15-ounce) cans tomato sauce, Italian-style
1/2 cup chopped basil leaves
1-1/2 teaspoons dried oregano
1-1/2 teaspoons dried thyme
1/4 cup sugar
1/2 teaspoon crushed red pepper
2 bay leaves
1/2 teaspoon salt
1/4 teaspoon pepper

Combine sausage, onion, garlic, salt, pepper, bread crumbs, and egg and form into 1-1/2 inch balls. Place into Slow Cooker. Combine remaining ingredients and pour over meat balls. Cover and cook on HIGH for 8-9 hours or until meat is done. Remove bay leaf before serving.

Yield: 10-12 servings

Pork Chops and Potatoes

12 center cut bone-in pork chops, 1/2-inch thick
4 (10-ounce) cans condensed cream of mushroom soup
1 cup chopped onion
3/4 cup celery, thinly sliced
1 tablespoon celery salt
1 teaspoon pepper
12 medium potatoes, peeled and sliced

Combine ingredients. Cover and cook on HIGH for 9-10 hours or until meat is tender.

Yield: 12 servings

Garlic Chicken, Tomatoes and Potatoes

8 chicken breast halves, boneless-skinless
16 small new potatoes, quartered
2 (15-ounce) cans tomatoes, Italian-style
2 tablespoons fresh minced garlic
1-1/2 teaspoons salt
1/2 teaspoon pepper
2 teaspoons ground mustard
2 cups white wine or chicken broth
1/4 cup cornstarch dissolved in 2 tablespoons cold water

Place potatoes and chicken in Slow Cooker. Mix together tomatoes, garlic, salt, pepper, dry mustard, and wine. Pour over potatoes and chicken. Cover and cook on HIGH for 5-6 hours. Remove potatoes and chicken, leaving the broth. Stir the dissolved cornstarch into the broth. Cover and cook on HIGH for 20-30 minutes, or until thickened. Add chicken and potatoes. Cover and cook on HIGH for an additional 15 minutes or until hot.

Yield: 8 servings

Chicken and Rice

12 chicken breast halves, boneless-skinless
2-1/2 cups chopped green onion
5 cups chopped celery
1-1/2 teaspoon salt
1 teaspoon pepper
1-1/4 cup soy sauce
4 cups chicken broth

2 cups uncooked rice
2 cups water

Combine all ingredients except rice and water in Slow Cooker. Cover and cook on LOW for 8-9 hours. Stir in rice and water. Cover and cook on HIGH for an additional hour, stirring twice, or until rice is tender.

Yield: 8 servings

Chicken and Cheese Enchilada Casserole

1/4 cup olive oil
20 (6-inch) corn tortillas
24 ounces Monterey Jack cheese, shredded
6-1/4 cups chunk chicken
3 (4-ounce) cans green chilies, chopped
1-1/4 cups chopped onion
4 (10-ounce) cans green chili enchilada sauce

Spray sides of ceramic liner with cooking spray and pour oil into bottom. Layer ingredients in Slow Cooker: 4 tortilla shells, 1 cup cheese, 1-1/4 cups chicken, 1/4 cup green chilis, 1/4 cup onion, 1 cup enchilada sauce, and 1 cup cheese. Repeat for remaining ingredients. Pour any remaining enchilada sauce and then the remaining cheese over the top. Cover and cook on HIGH for 3-4 hours or until hot.

Yield: 8-10 servings

Chicken Tetrazzini

8 chicken breast halves, boneless-skinless
4 (10-ounce) cans condensed cream of chicken soup
1-1/2 large onions, chopped
1-1/2 teaspoons salt
1-1/2 teaspoons dried Italian seasoning
1/4 teaspoon pepper
1/4 cup dried parsley
3/4 cup dry white wine or chicken broth
1-1/2 pounds fresh mushrooms, sliced

pasta, cooked

Combine all ingredients except mushrooms and pasta in Slow Cooker. Cover and cook on LOW for 5-6 hours or until done. Stir in mushrooms the last half hour. Serve over cooked pasta.

Yield: 8 servings

VEGETABLES

Vegetable Cheese Bake

2 (16-ounce) package frozen broccoli florets
2 (16-ounce) package frozen baby carrots
2 (16-ounce) package frozen cauliflower
2 (16-ounce) package frozen Brussels sprouts
3 (10-ounce) cans condensed cream of mushroom soup
2 pounds processed cheese block, cut into 1-inch cubes
Thaw frozen vegetables. Place ingredients in Slow Cooker in order listed. Cover and cook on HIGH for 3-4 hours, stirring after 2 hours. Continue cooking until vegetables are tender.

Yield: 10-12 servings

Green Beans and Ham

4 pounds fresh green beans, cut into 1" pieces
4 cups cubed ham
4 cups cubed potatoes

Add ingredients to Slow Cooker. Cover and cook on HIGH for 6-7 hours or until vegetables are tender.

Yield: 12-14 servings

DESSERT

Baked Apples

20 medium baking apples

1/2 cup lemon juice

1/2 cup butter, melted

3/4 cup brown sugar

2 teaspoons nutmeg

4 teaspoons cinnamon

Peel, core and cut apples in halves. Place in Slow Cooker. Drizzle with lemon juice and butter. Sprinkle with sugar and spices. Cover and cook on HIGH for 5-6 hours or until tender.

Yield: 10-12 servings

NOTES:

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:
email:

To contact us, please write to, call, or

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

Consumer Relations

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.

Made in China

**P/N 61708
05/05**