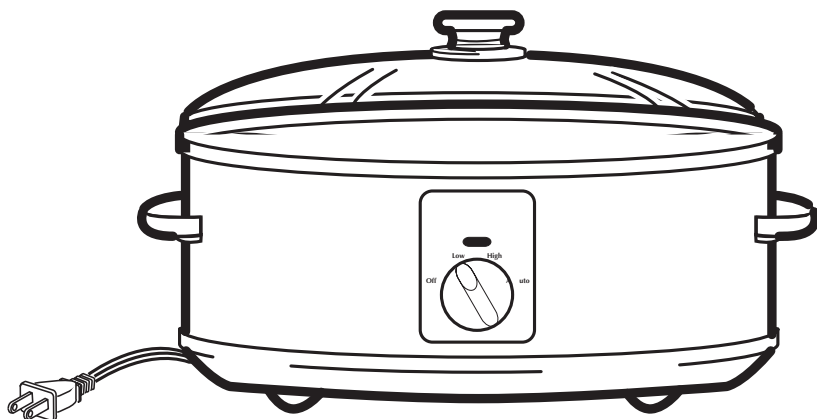


# OWNER'S MANUAL

Model No. MJ6SCOSS

## 6 QUART OVAL 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, plugs 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 Control Knob 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 Ceramic Liner.

## 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 Use and Care Guide 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 Removable 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 Removable Ceramic Liner.

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

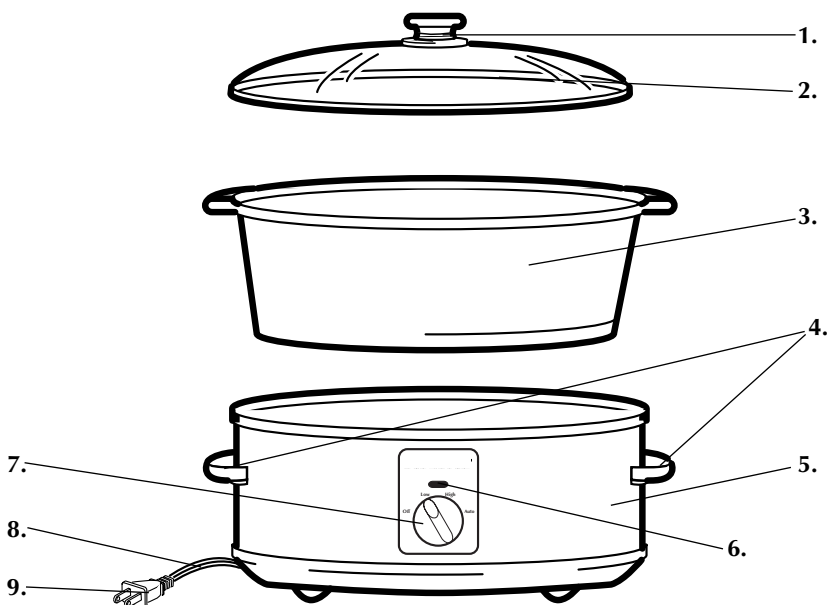
A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

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®** MJ6SCOSS 6 QT. OVAL SLOW COOKER



1. Knob (P/N 21261)
2. Tempered Glass Lid (P/N 22020)
3. Ceramic Liner (P/N 21396)
4. Handles
5. Chrome Base Unit
6. Power Indicator Light
7. OFF/LOW/HIGH/AUTO Control Knob
8. Power Supply Cord
9. Polarized Plug

## BEFORE USING FOR THE FIRST TIME

1. Carefully unpack your Slow Cooker and clean, see CARE AND CLEANING.
2. It is necessary to operate the Slow Cooker one time before placing food in the Ceramic Liner. Pour 2-1/2 cups of water into the Ceramic Liner and place it inside the Cooking Base Unit. Cover with the Glass Lid.
3. Plug into a 120V AC outlet.
4. Turn Control Knob to **HIGH** position and allow to heat for approximately 30 minutes. You will notice a slight odor; this is normal and should quickly disappear.
5. Turn Control Knob to the **OFF** position and allow to cool for 20 minutes.
6. Carefully grasp the Liner Handles to remove the Ceramic Liner from the Cooking Base Unit. Pour water out from the Ceramic Liner.
7. Rinse Ceramic Liner, dry thoroughly and place back inside the Cooking Base Unit.

## INTRODUCTION TO SLOW COOKING

Slow cooking occurs at temperatures just around boiling. 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 Dial 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

**AUTO** allows you to prepare meals in less time than it would take on **LOW**, but not as quickly as on **HIGH**, allowing more time for unsupervised cooking. When set on **AUTO**, the Slow Cooker begins cooking on **HIGH**. Once the **HIGH** temperature is reached, it then switches automatically to **LOW**. When using the **AUTO** cycle, you are able to initially heat the food faster, shortening the standard cooking time required for **LOW** by approximately 25%.

## COOKING IN YOUR SLOW COOKER

1. Prepare recipe according to instructions.
2. Place food in Ceramic Liner and cover with Glass Lid. **Do not fill the Slow Cooker to the brim with food.** Always cook with the Lid on and the Ceramic Liner in position. Remember that frequent lifting of the Lid during cooking delays the 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. Before cooking frozen food, add some warm liquid. **If the Liner is hot, do not add cold food.** The Ceramic Liner CANNOT stand the shock of sudden temperature changes.
3. Plug cord into a 120V AC outlet.
4. Select temperature setting: **LOW**, **HIGH** or **AUTO**.
5. Cook according to recipe instructions.

**CAUTION: Outer Liner will get very warm during cooking. This is where the two heating elements are located. Use pot holders or oven mitts when moving or handling the unit (See Figure 1.)**

6. When cooking time is complete, turn the Power Switch to the **OFF** position, and unplug the Slow Cooker from the electrical wall outlet. Remove Glass Lid.

**CAUTION: To remove the Glass Lid, grasp the Knob and lift the Lid just a bit — just enough to allow steam to escape — before completely removing the Lid.**

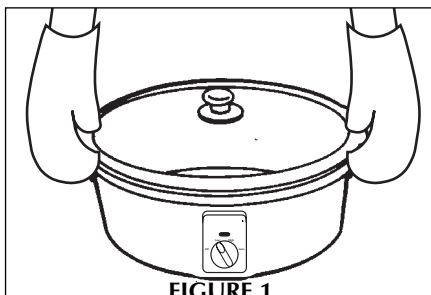


FIGURE 1

## HINTS FOR SLOW COOKING

1. Meats will not brown during the cooking process. If you desire browning, heat a small amount of oil in a skillet and brown meats prior to putting into the Ceramic Liner.
2. Whole herbs and spices flavor better in slow cooking than herbs that are crushed or ground.
3. When cooking in a 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 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 and turn the Control Knob to **HIGH**. After about 30 to 45 minutes the amount of liquid should be reduced.
4. Most recipes that call for uncooked meat and vegetables require a cooking time of about 6 to 8 hours on **LOW** temperature.
5. 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.
6. 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

1. 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.
2. 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.
3. 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.

## CARE AND CLEANING

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

1. 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.
2. Do not use the Ceramic Liner to store food in the refrigerator, and then reheat in the Cooking Base Unit.
3. Avoid hitting the Ceramic Liner and Glass Lid against the faucet or other hard surfaces.
4. Do not use Ceramic Liner or Glass Lid if chipped, cracked, or severely scratched.
5. Always unplug Slow Cooker and allow to cool completely before cleaning.
6. 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.
7. Rinse and dry thoroughly.
8. Wipe interior and exterior of the Cooking Base Unit with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the Cooking Base Unit, as they may damage the surfaces.
9. Allow to dry thoroughly before storing. Never wrap the cord tightly around the appliance; keep it loosely coiled.



The following recipes were especially developed for your **SALTON®** Slow Cooker.

## RECIPES

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## Turkey Vegetable Soup

- 2 turkey drumsticks, skin and excess fat removed and discarded
- 2 large leeks, washed well to remove dirt and grit,  
white and light green parts only, sliced thin
- 3 carrots, peeled and cut into 1/4-inch rounds
- 3 ribs celery, cut into 1/4-inch slices
- 1 (10-oz.) package frozen corn kernels
- 1 (10-oz.) package frozen cut green beans
- 1/2 cup uncooked pearl barley
- 1 tablespoon chopped fresh parsley or dill weed
- 1 (2 pints, 14 fl. oz.) can low-fat chicken broth
- 4 cups water

1. Combine all the ingredients in the **SALTON®** Slow Cooker Ceramic Liner.
2. Cover and set Power Switch to **AUTO**. Soup will be done in 5 to 6 hours, or when the turkey and vegetables test done. Or cook on **LOW** 6 to 7 hours.
3. Before serving, remove turkey meat from bones. Shred meat into small pieces and return to soup. Season with salt and black pepper to taste.

Makes 4 to 6 servings

## Dutch Split Pea Soup

1 tablespoon olive oil  
1 large onion, chopped  
2 cloves garlic, minced  
1 large potato, peeled and diced  
2 carrots, peeled and cut into 1/4-inch rounds  
2 ribs celery, cut into 1/4-inch slices  
2 cups green split peas (1 pound), picked over and rinsed well  
1/2 pound ham steak, cut into 1/2-inch cubes  
2 teaspoons dried marjoram  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
6 cups boiling water

1. Combine all the ingredients in the **SALTON®** Slow Cooker Ceramic Liner.
2. Cover and set Power Switch to **AUTO**. Soup will be done in 8 to 9 hours Or cook on **LOW** 9 to 10 hours.
3. Before serving, season with salt and black pepper to taste.

Makes 4 to 6 servings

## Hearty Baked Beans and Beef

- 1 pound very lean, ground beef
- 1 large onion, coarsely chopped
- 2 (28-oz.) cans baked beans
- 1 (15-oz.) can kidney beans,  
rinsed under cold water and drained
- 1 (15-oz.) can black beans,  
rinsed under cold water and drained
- 1 (14.5-oz.) can stewed, diced tomatoes, drained
- 1/2 cup ketchup
- 1/2 cup brown sugar
- 2 tablespoons molasses or maple syrup
- 2 tablespoons dry mustard
- Pinch of cayenne pepper

1. On a stove top burner brown ground beef and onion in a large, non-stick skillet. Cook until meat is no longer pink, breaking up any large pieces with a spoon. Drain and discard any accumulated fat.
2. Combine the browned beef and the remaining ingredients in the **SALTON®** Slow Cooker Ceramic Liner.
3. Cover and set Power Switch to **AUTO**. Beans will be done in 6 to 7 hours, or when they are thick and bubbling. Or cook on **LOW** 7 to 8 hours.

Makes 6 to 8 servings

## Stuffed Peppers

6 large bell peppers, tops cut off, cored and seeded  
1 pound very lean, ground beef  
1-1/2 cups cooked rice  
2 large eggs, lightly beaten  
1/2 cup grated Pecorino Romano cheese  
2 tablespoons minced parsley  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
1 (28-oz.) can tomato sauce  
1/2 teaspoon garlic powder

1. Combine the ground beef, cooked rice, egg, cheese, parsley, salt, and 1/4 teaspoon of the black pepper in a large mixing bowl.
2. Cut a very small hole in the bottom of each pepper. Spoon the meat mixture into the peppers, dividing evenly; do not pack down.
3. Stand stuffed peppers upright in the **SALTON®** Slow Cooker Ceramic Liner.
4. Combine the tomato sauce, garlic powder, and the remaining black pepper in a large mixing bowl or mixing cup. Spoon some of the sauce over each pepper. Pour the rest into the Stoneware Liner.
5. Cover and set Power Switch to **AUTO**. Cook until peppers are fork tender, 6 to 7 hours. Or cook on **LOW** 7 to 8 hours.

Makes 6 servings

## Rosemary & Garlic Roasted Leg of Lamb

- 4 large all-purpose potatoes, peeled and cut into 1/4-inch thick slices
- 1 trimmed, boneless leg of lamb, tied (3 to 4 pounds)
- 1 teaspoon salt
- 1/2 teaspoon coarsely ground black pepper
- 6 cloves garlic, peeled and crushed
- 4 sprigs fresh rosemary, chopped or 1 teaspoon dried
- 2 tablespoons olive oil
- 1/2 cup white wine

1. Layer potatoes in the bottom of the **SALTON®** Slow Cooker Ceramic Liner.
2. In a small bowl, mash the salt, pepper, garlic, and rosemary together with a fork to form a paste. Rub all over the lamb. Heat the olive oil in a large skillet over medium-high heat and brown lamb on all sides. Put browned roast in the Ceramic Liner on top of the potatoes. Pour the white wine in the skillet and bring to boil, scraping pan to remove any pieces of meat from the bottom. Pour over the meat.
3. Cover and set Power Switch to **AUTO**. Cook approximately 7 to 8 hours. Use a meat thermometer to show when meat tests done. Lamb should be a light pink color when sliced. Or cook on **LOW** 8 to 10 hours.

Makes 6 to 8 servings

## Chicken Cacciatore

- 2 tablespoons olive oil
- 4 pound chicken, skin and excess fat removed,  
cut up into serving pieces
- 1 large onion, chopped
- 2 cloves garlic, sliced very thin
- 1 small pickled cherry or jalapeño pepper, seeded and  
coarsely chopped, optional
- 8-ounces white mushrooms, sliced thin
- 1/3 cup dry white wine
- 2 cups canned crushed tomatoes
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 tablespoon minced parsley

1. In a large skillet over medium-high heat, brown the chicken, onion, and garlic in the olive oil.
2. Combine the sauteed chicken and pan drippings with all the remaining ingredients, except the parsley, in the **SALTON®** Slow Cooker Ceramic Liner.
3. Cover and set Power Switch to **AUTO**. Chicken will be done in 7 to 8 hours. Or cook on **LOW** 8 to 9 hours.
4. Season with salt and black pepper to taste. Stir in the parsley before serving.

Makes 4 servings

## Old-Fashioned Beef Stew

- 3 carrots, peeled and sliced into 1/4-inch rounds
- 3 large potatoes, peeled and cut into 1-inch cubes
- 1 large onion, cut in half and sliced thin
- 3 pounds of beef, cut into 1-1/2-inch cubes
- 3 cups beef stock or broth
- 1 cup canned tomato sauce
- 1 teaspoon dried thyme
- 1 bay leaf
- 1/2 teaspoon whole black peppercorns
- 2 cups frozen peas
- 1 tablespoon minced fresh parsley

1. Layer carrots, potatoes, and then onions in the **SALTON®** Slow Cooker Ceramic Liner. Top with beef, bay leaf, and black peppercorns. In a large mixing bowl, combine the stock, tomato sauce, and thyme. Pour over the meat and vegetables.
2. Cover and set Power Switch to **AUTO**. Stew will be done in 7 to 8 hours. Or cook on **LOW** 8 to 9 hours.
3. Stir in the peas 15 to 20 minutes before serving and cook on **HIGH**. Taste and adjust for salt. Stir in the parsley and remove bay leaf before serving.

Makes 6 to 8 servings



## Slow-Simmered Bolognese Meat Sauce

2 tablespoons olive oil  
1-1/2 pounds very lean ground beef  
1 medium-sized onion, minced  
2 carrots, peeled and minced  
2 ribs celery, minced  
1 (12-fl.oz.) can evaporated milk  
1 teaspoon grated or ground nutmeg  
2 teaspoons sugar  
3 teaspoons salt  
1/2 teaspoon ground black pepper  
1 tablespoon minced fresh parsley  
1 tablespoon minced fresh basil  
2 (28-oz.) cans tomato purée

1. Heat olive oil in a large skillet on a stove top burner over medium-high heat. Add the onion, carrot, and celery. Sauté 5 to 8 minutes, or until soft. Add the ground beef and cook until no longer pink, breaking up any large pieces with a spoon.
2. Combine the browned beef with the remaining ingredients in the **SALTON®** Slow Cooker Ceramic Liner.
3. Cover and set Power Switch to **AUTO**. Sauce will be done in 7 to 8 hours. Or cook on **LOW** 8 to 9 hours.
4. Taste and adjust for salt and pepper.

Makes 6 to 8 servings

## Rice Pudding

3/4 cup dry medium- or long-grain white rice  
2 (12-fl. oz.) cans evaporated milk  
1-1/4 cups water  
1 cinnamon stick  
2/3 cup sugar  
1 teaspoon vanilla extract

1. Combine all the ingredients, in the **SALTON®** Slow Cooker Ceramic Liner.
2. Cover. Set Power Switch to **HIGH**. Cook 7 to 8 hours.
3. Remove the cinnamon stick before serving.

Makes 6 Servings

## Chocolate Bread Pudding

2 (12-fl. oz.) cans evaporated milk  
1 cup semi-sweet chocolate chips  
4 large eggs  
1/4 cup sugar  
1 teaspoon vanilla extract  
1 pound loaf day-old white or egg bread, crust removed,  
cut into small cubes.

1. In a large microwave bowl or 4-cup glass measuring cup, combine the evaporated milk and chocolate chips. Heat in a microwave on high power 2 to 3 minutes, or until it just begins to simmer. Stir together well. Whisk in the eggs, vanilla, and sugar.
2. Lightly butter the **SALTON®** Slow Cooker Ceramic Liner. Place the bread cubes in the bottom, scattering evenly. Pour the chocolate mixture over the bread. Let sit for 15 minutes, pressing down on the bread so that it absorbs the liquid.
3. Cover; set Power Switch to **HIGH**. Cook 4 hours.
4. Serve warm with whipped cream, if desired.

Makes 8 servings

## NOTES

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# 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).