

MASTER
ChefTM

SLOW COOKER

Model no. 043-1328-4



INSTRUCTION MANUAL

Read this manual thoroughly before using and save it for future reference.

Model no. 043-1328-4 | Contact us: 1-855-803-9313

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Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

1. **READ ALL INSTRUCTIONS CAREFULLY.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plug, or heating unit 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 and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated 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. Do not use appliance for other than intended use.
13. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.
14. Do not use a cracked container. Do not set hot container on a wet or cold surface.
15. To reduce the risk of electric shock, cook only in removable container.
16. Use extreme caution when removing hot container with food.
17. Carefully tilt lid away from you when uncovering to avoid scalding and allow water to drip into pot.
18. To disconnect, press the Power Button (all lights will shut off), then remove plug from wall outlet.
19. Do not twist, kink or wrap the power cord around the appliance as this may cause the insulation to weaken and split, particularly in the location where it enters the unit.
20. **Never leave appliance unattended while it is plugged into an outlet.**

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY



POWER CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a long cord.
2. Extension cords may be used if care is exercised. If it is necessary to use an extension cord, it should be positioned so that it does not drape over the counter or tabletop where it can be pulled on or tripped over by children.
3. The electrical rating of the extension cord must be equal to or greater than the rating of this appliance. The label with the electrical rating is located on the underside of the appliance.
4. Avoid pulling or straining the power cord at outlet or appliance connections.



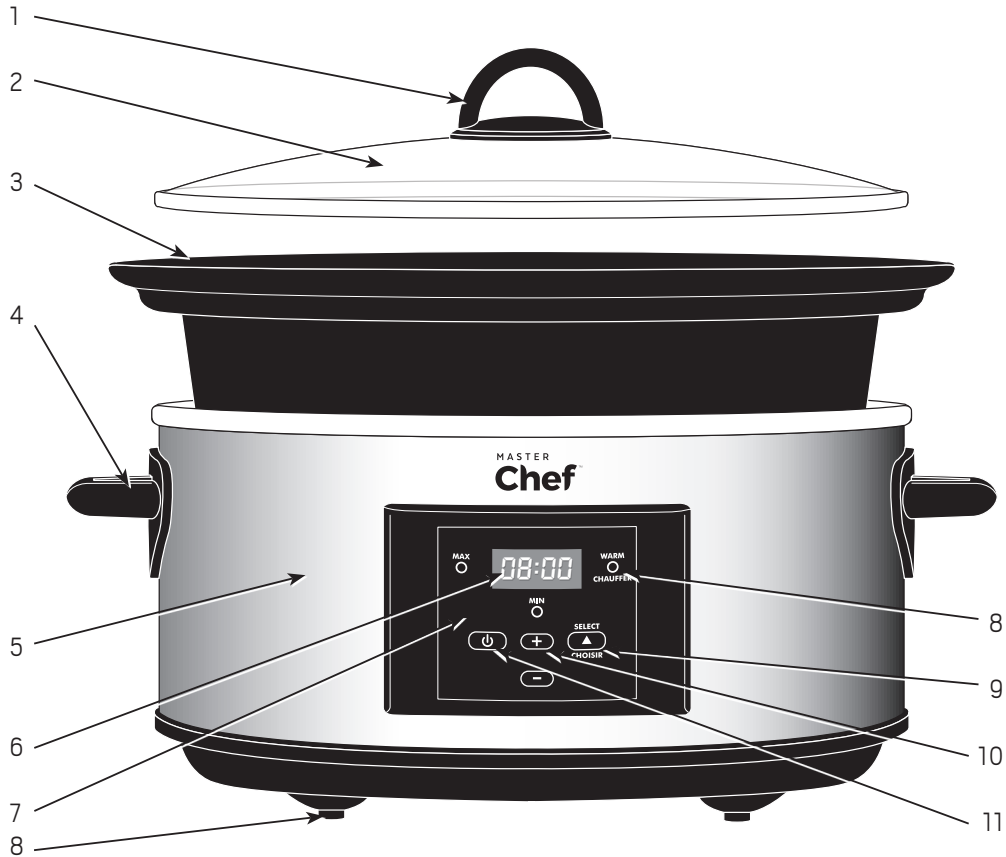
POLARIZED PLUG

1. Your appliance is equipped with a polarized plug (one blade is wider than the other).
2. As a safety feature, this plug will fit in a polarized outlet only one way.
3. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, please contact a qualified electrician. Do not attempt to modify the plug in any way.

WARNING: Improper use of the power cord may result in the risk of electric shock. Consult a qualified electrician if necessary.

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Know Your Slow Cooker / Replacement Parts



RATING: 120 V, 60 Hz, 260 W, AC ONLY

1	*	Cool Touch Lid Handle
2	*	Tempered Glass Lid
3	*	Removable Stoneware Crock
4		Cool Touch Handle
5		Slow Cooker Housing
6		Digital Timer Display

7		Digital Control Panel
8	*	Rubber Feet
9		Indicator Lights: MIN, MAX, WARM
10		Select Button
11		Time Buttons: "+", "-"
12		Power Button

* denotes parts available for replacement. Call 1-855-803-9313 for ordering details.

Carefully unpack the slow cooker and remove all packaging materials. To remove any dust that may have accumulated during packaging, wash the removable stoneware crock and glass lid with warm, soapy water. Wipe the exterior of the slow cooker housing with a clean, damp cloth. Allow to dry thoroughly.



WARNING: Do not immerse the slow cooker housing, cord or plug in water or any other liquid. Do not use harsh detergents or abrasive cleansers on any part of the slow cooker.



NOTE: When you turn on your new slow cooker for the first time, it may emit a slight odour for approximately 10 minutes. This is normal on first use. The odour is harmless, and should not reoccur after initial heating.



CAUTION: Failure to follow these instructions may cause immediate or later breakage of glass lid, which can result in personal injury or property damage. Carefully read and follow the safeguards below.

CAUTION: Glass lid can shatter from direct heat.

1. Do not place lid under broiler, microwave browning element or in a toaster oven.
2. Do not set glass lid on hot burner or oven heat vent.
3. Do not use lid if it has been used in the above manner even if it does not look damaged.



CAUTION: Glass lid can shatter if cooled suddenly. Avoid severe temperature change.

4. Do not set hot glass on cold or wet surface; let cover cool before placing in water.
5. Always handle hot lid with dry pot holders or oven mitts; do not use wet cloths.
6. Always set hot glass lid on dry, heat-protective surfaces for gradual cooling.



CAUTION: Chips, cracks, or deep scratches weaken the glass lid. Weakened glass can shatter during use.

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1. Plug your slow cooker into a 120 V~60 Hz AC-only outlet. The digital display will flash “88:88” for 1 minute and if no settings are selected the slow cooker will automatically shut off.
2. Press the Power button (⏻) to change the default temperature.
3. When the Power button (⏻) is pressed it automatically sets the slow cooker to MIN and the default time of 8 hours. Cooking time begins immediately.
4. Press the Select button to choose between the three temperature settings – Min, Max or Warm.
5. Once you have selected your desired cooking temperature, you may set the cooking time.
6. To set a different cooking time press the “+” or “–” buttons. The digital timer display will advance in 30-minute increments from 8 hours – 20 hours for MIN and WARM, and 4 hours to 20 hours for MAX and then will start again from “0:30”. You may set a cooking time from “0:30” (30 minutes) to “20:00” (20 hours).
7. The slow cooker will automatically begin cooking after the desired cooking time has been set. When the cooking cycle begins the slow cooker will begin counting the time down to “0:00”.
8. During cooking cycle, the temperature setting can be adjusted by pressing the SELECT button and the cooking time can be adjusted in 30-minute increments by pressing the “+” or “–” buttons.
9. When the set cooking time has been reached, your slow cooker will automatically switch to the WARM mode. After 4 hours in WARM mode, the slow cooker will automatically turn off.



NOTE: We do not recommend using the Warm setting for more than 4 hours at a time. Do not cook on the Warm setting.

10. To stop the cooking process at any time, press the Power (⏻) button and all indicator lights will shut off.

1. Prepare your food according to the directions in your recipe.
2. Place food to be cooked into the removable stoneware crock and cover with the tempered glass lid. Cautiously place the crock into the slow cooker housing.
3. Plug in your slow cooker and set the cooking time and temperature as indicated in the "Programming Your Digital Slow Cooker" section on page 6. Your slow cooker has three temperature settings. MIN is recommended for slow "all-day" cooking. 1 hour on MAX is equivalent to about 2 to 2 ½ hours on MIN. Warm is recommended for keeping already cooked food at serving temperature until you are ready to serve. Do not cook on the WARM setting.
4. When cooking is complete and you are ready to serve, press the Power (⏻) button to turn off and then unplug the unit.
5. The slow cooker's metal housing will be very warm. Always use oven mitts to lift out the removable crock. When removing the glass lid, tilt it so that the opening faces away from you to avoid being burnt by steam.
6. You can now serve your meal directly from the removable crock.



CAUTION: Do not set hot Removable Stoneware Crock on a surface without a hot pad, as this could cause damage to the surface.

7. Allow the removable crock and glass lid to cool completely before washing.



NOTE:

- There is no need to stir ingredients during cooking.
- Cooking times may differ according to the number of ingredients, room temperature and many other factors. You may need to adjust your cooking time accordingly.
- Certain dishes may not cook if the room temperature is below 41°F (5°C).
- No peeking! Removing the glass lid during cooking will allow heat to escape, and will lengthen the cooking time.



WARNING: The glass lid and removable stoneware crock will be hot. Always use oven mitts to avoid burns.

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Always allow sufficient time for foods to cook. It is almost impossible to overcook in the Slow Cooker, particularly when using the MIN setting. Most recipes can be cooked on MIN or MAX; however, the cooking times will vary accordingly.



NOTE: One hour on MAX is approximately equal to 2 - 2 1/2 hours on MIN.

Most recipes can be adapted easily for the slow cooker by reducing the amount of liquid by half, and increasing the cooking time considerably.

See the following guide for suggested cooking times and settings for your favourite recipes:

TRADITIONAL RECIPE TIME	SLOW COOKER TIME
15 - 30 minutes	4 - 6 hours on MIN
60 minutes	6 - 8 hours on MIN
1 - 3 hours	8 - 12 hours on MIN



NOTE: These cooking times are approximate. Cooking times can vary depending on recipe ingredients and quantities. All food should be cooked with the glass lid in place. Removing the lid allows moisture and heat to escape, and can add 30 minutes to the cooking time.

LIQUID AMOUNTS

When food is cooking in your slow cooker, very little moisture boils away. To compensate for this, it is advisable to reduce the liquid content of traditional recipes by half. However, if there is still too much liquid remaining after cooking, remove the lid and operate the slow cooker on MAX for 30 - 45 minutes, or until the excess liquid boils away.

STIRRING THE FOOD

Little or no stirring is required when using the MIN setting. When using the MAX setting, stirring occasionally will ensure a more even flavour distribution.



CAUTION: Do not use removable stoneware crock on gas or electric burners or under broiler.

- For best results, the slow cooker should be filled at least halfway.
- Do not fill the slow cooker more than three-quarters full.
- Spray the inside of the stoneware crock with non-stick cooking spray for easy clean up.
- Vegetables cook slowly. Keep pieces small to medium in size and place in the bottom of the pot.
- Vegetables can be peeled and cut the night before slow cooking. Cover and refrigerate in a separate container. Do not place in removable crock until ready to cook.
- Meats should be trimmed, browned or broiled before placing in the slow cooker to eliminate as much fat as possible.
- **DO NOT USE FROZEN MEAT. THAW ALL MEAT BEFORE SLOW COOKING.**
- Brown ground meats, such as ground beef and ground turkey, before placing in slow cooker to remove excess fat and reduce the risk of food-borne illnesses.
- Whole poultry, such as chicken and Cornish hens, should not be cooked in slow cookers because safe cooking temperatures near the bone cannot be reached quickly enough.
ALWAYS ENSURE THAT ALL MEAT PRODUCTS ARE COOKED TO APPROPRIATE INTERNAL TEMPERATURES.
- Meats can be browned and/or cut up the night before slow cooking. Cover and refrigerate in a separate container. Do not place in removable crock until ready to cook.
- Use fresh or dried herbs instead of ground as they keep more of their flavour during long cooking times.
- Add dairy products, such as milk and cheese, towards the end of the cooking time, unless your recipe states otherwise.
- To thicken the flavourful juices produced during slow cooking, remove 1 cup (250 mL) of juice from the slow cooker. Place in a small saucepan. Combine 1 tablespoon (15 mL) water and 1 tablespoon (15 mL) cornstarch. Stir into saucepan. Cook and stir over medium heat until mixture boils. Boil and stir for 1 – 2 minutes or until slightly thickened. Add the mixture back to the slow cooker.
- When cooking soups or stews, leave a 2" (5 cm) space between the top of the removable crock and the food so that the recipe can come to a simmer. If cooking a soup or stew on MAX, check its progress regularly as some soups will reach a boil on MAX.
- When removing the glass lid, tilt it so that the opening faces away from you to avoid being burnt by steam.
- If there is a loss of power while slow cooking, the food being cooked may be unsafe to eat. If you are unable to determine how long the power was out, we suggest that the food inside of the slow cooker be discarded.

Always ensure the slow cooker is unplugged and cool before cleaning.



IMPORTANT: The removable stoneware crock will not withstand the shock of sudden temperature changes. To wash your slow cooker right after cooking, use hot water. NEVER use cold water if the removable crock is still hot.

Do not use abrasive cleansers or metal scouring pads on any part of the slow cooker as these could scratch the surface.

Fill the stoneware crock with warm, soapy water to loosen any stuck-on food. Allow to soak. Use a cloth, sponge or rubber spatula to scrape away the food residue. Rinse and dry thoroughly. The glass lid may be washed with warm, soapy water or in the top rack of the dishwasher.

Wipe the outside of the slow cooker housing with a clean, damp cloth and then wipe dry. A non-abrasive liquid detergent may be used for stubborn stains. Never immerse the slow cooker housing, cord or plug in water or any other liquid.

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This product carries a one (1) year warranty against defects in workmanship and materials. Trileaf Distribution agrees to replace a defective product free of charge within the stated warranty period, when returned by the original purchaser with proof of purchase. This product is not guaranteed against wear or breakage due to misuse and/or abuse.

Made in China

Imported by

Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8

For assistance regarding this appliance, please call 1-855-803-9313.

1-Year Limited Warranty



