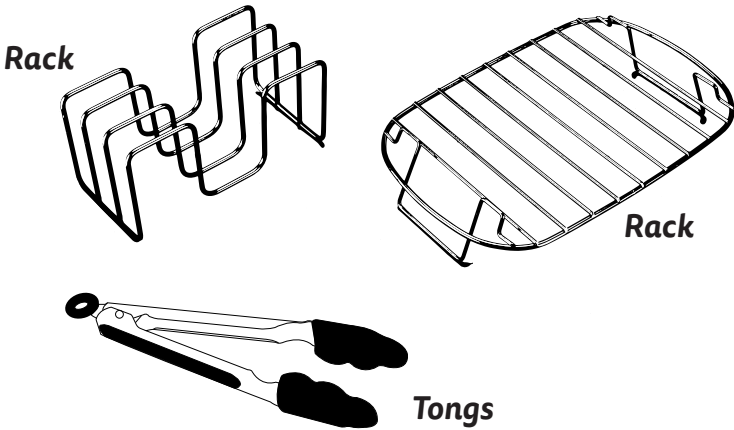
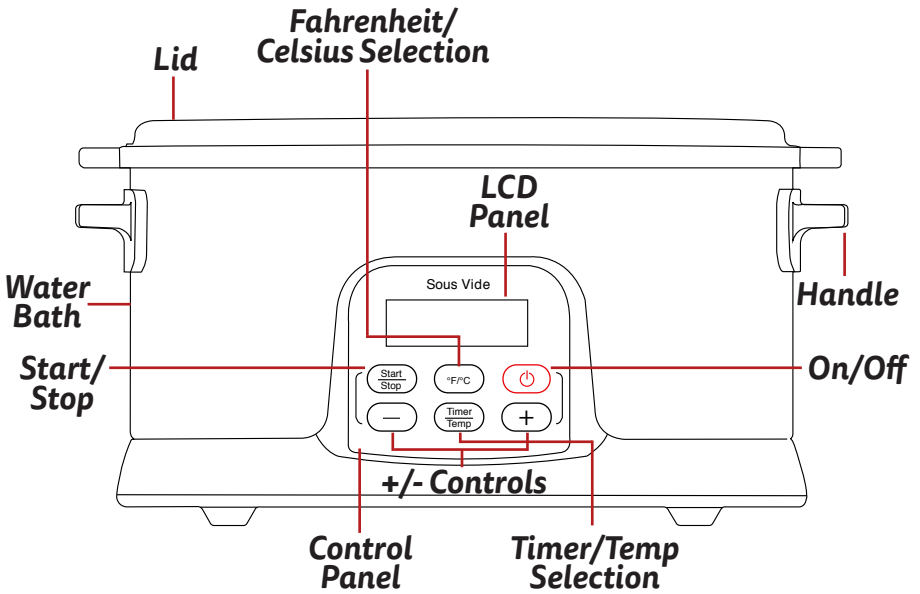




SOUS VIDE COOKER



FEATURES



SPECIFICATIONS

Model#: MCS8557
Working Capacity: 9 Qt

Supply Voltage: 120V
Power Consumption: 60Hz/520W

IMPORTANT SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

When using an electrical appliance, basic safety precautions should always be taken, including the following:

1. READ ALL INSTRUCTIONS BEFORE USE.

2. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
3. Do not touch hot surfaces.
4. To protect against fire, electric shock and injury to persons, **DO NOT IMMERSE CORD, PLUG OR BASE UNIT** in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been damaged in any way. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Magic Mill may result in fire, electric shock or injury to persons.
8. Do not use outdoors.
9. Do not let power 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. Always operate the appliance on a smooth, even and stable surface.
12. Do not use appliance for anything other than intended use.
13. Use extreme caution when moving any appliance containing hot food, hot water, or any hot liquid.
14. Do not move or cover the unit whilst in operation
15. Do not switch on the cooker if the pan is empty.
16. Always ensure the voltage on the rating label corresponds to the voltage in your home.
17. 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 into 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. Always unplug the appliance when not in use.
18. Allow the pan and lid to cool before cleaning or allowing to be in water.
19. Never touch the base unit while in use or before it has cooled. Do not touch hot surfaces; use handles and knobs. Use oven gloves or towel when removing lid or handling contents.
20. Be careful when lifting and removing lid after cooking. Always tilt the lid away from you as steam is hot and can result in serious burns. Never place face over the unit.
21. Do not use the unit for food storage or place in the freezer.

SAVE THESE INSTRUCTIONS

OPERATING INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USE

About Sous Vide Cooking

Sous vide has long been a popular cooking method with professional chefs. "Sous vide" is French for "under vacuum". It describes a cooking method in which food is placed in sealed vacuum bags and cooked in a water bath. The food is cooked at a constant low temperature over a long time to make it moist and flavorful. As the vacuum bag is sealed, the food cooks in its own juices together with the marinades or spices you added. Vitamins, minerals and juices are retained and the flavor of the food is enhanced. This makes the food healthier, more tender and more flavorful. As meat cooked sous vide is more tender, it is possible to use cheaper cuts, such as neck fillet, shank and shoulder, which are often tastier than the more expensive cuts. As sous vide cooking requires that foods be vacuum packed individually, several items can be cooked at the same time, as long as their cooking temperature is the same. It is difficult to overcook food with sous vide, but the structure of the food can change slightly during cooking.

Foods for Sous Vide Cooking

Meat is particularly suited to sous vide cooking, as it makes it more tender, juicy and flavorful, but vegetables and fish can also be cooked in this way. We recommend sous vide cooking for the following foods:

- Beef, veal, lamb, pork and game
- Chicken, turkey and duck
- Lean and oily fish, lobster tails and scallops
- Root vegetables such as potatoes, carrots, parsnips, beetroot and turnips
- Crisp vegetables such as peas, asparagus, corn, broccoli, cauliflower, aubergines, onions and squash
- Hard fruits such as apples and pears
- Soft fruits such as mango, plums, apricots, peaches, nectarines, papaya and strawberries

Temperatures

The appliance has a temperature range of 115-195 °F in increments of 1 °F. Different temperatures are required for different foods and different degrees of doneness. Refer to the chart on the next page for appropriate temperature and time selection for meat being cooked.

*NOTE: * If the meat is thinner than specified, it will cook faster.*

*** The standing time is the longest time the food can remain in the water after cooking without the structure changing.*

Cooking Temperatures & Time

FOOD ITEM	THICKNESS*	TEMP (C°)	TIME	STANDING TIME**
Beef, Veal, Lamb, Game				
Fillets, Chops, Ribeye, T-bone	1-2 cm	49+	1 hour	Up to 6 hours
Sirloin, Porterhouse (tendercuts)	2-5 cm	49+	2 hours	Up to 8 hours
Flank, Neck, Tigh, Shoulder, Shank	4-6 cm	49+	8 hours	Up to 10 hours
Pork				
Pork Breast	3-6 cm	82	10 hours	Up to 12 hours
Spareribs	2-3 cm	59	10 hours	Up to 12 hours
Cutlets	2-4 cm	56+	4 hours	Up to 6 hours
Pork Loin	5-7 cm	56+	10 hours	Up to 12 hours
Poultry				
Chicken Breast with bone	3-5 cm	82	2 hours	Up to 3 hours
Boneless Chicken Breast	3-5 cm	64	1 hour	Up to 2 hours
Chicken Thigh with bone	3-5 cm	82	1.5 hours	Up to 3 hours
Boneless Chicken Thigh	3-5 cm	64	1 hour	Up to 2 hours
Chicken Drumstick	5-7 cm	82	2 hours	Up to 3 hours
Duck Breast	3-5 cm	64	2 hours	Up to 2 hours
Fish				
Lean & Oily Fish	3-5 cm	47+	1 hour	Up to 1 hour
Shellfish				
Shrimps	2-4 cm	60	1 hour	Up to 1 hour
Lobster Tail	4-6 cm	60	1 hour	Up to 1 hour
Scallops	2-4 cm	60	1 hour	Up to 1 hour
Vegetables				
Root Vegetables	1-5 cm	83+	1 hour	Up to 2 hours
Crisp Vegetables	1-5 cm	83+	1 hour	Up to 2 hours

Cooking time

The cooking time does not depend on the weight of the food, but its thickness. The standard cooking time is 8 hours. The time can be adjusted from 30 minutes to 72 hours. Refer to the chart below for appropriate temperature selection for desired degree of doneness of meat being cooked.

Cooking Doneness & Temperatures

FOOD ITEM	DEGREE OF DONENESS	TEMP (C°)
Beef, Veal, Lamb, Pork, and Game	Rare	49
	Medium-Rare	56
	Medium	60
	Medium-Well	65
	Well Done	71+
Poultry, Boneless	Well Done	64
Poultry, With Bone	Well Done	82
Fish	Rare	47
	Medium-Rare	56
	Medium	60
Vegetables	General	83-87

USDA Cooking Guidelines

The USDA recommends that meat/poultry be cooked to the following internal temperatures. When reheating meat/poultry products, they should be cooked to an internal temperature of 165°F/74°C

Meat	Internal Temp.
Beef/Lamb	145°F/63°C
Pork	160°F/71°C
Poultry	170°F/77°C - 180°F/82°C

Preparing Foods

- Foods for sous vide cooking must be absolutely fresh.
- Check that meat, poultry, fish and shellfish have been stored correctly below 5 °C before cooking.
- Wash your hands and work area thoroughly before handling food.
- The thickness of the food must be as described in the table of sous vide temperatures and times.

Seasoning:

- You can marinate the food or add spices, herbs, butter or oil before you seal the vacuum bag.

Vacuum sealing:

- The food must be vacuum sealed in a bag to remove air and moisture. This ensures the foods retain their natural flavor and nutritional content. Vacuum sealing also helps to open the pores of meat, poultry, fish and shellfish, so that the marinade and spices are absorbed better and the food is more flavorful. Oxygen and moisture in the ambient air reduces the flavor, nutritional content and structure of food, and it is therefore important to use a high-quality vacuum sealer to remove air and moisture before the bag is sealed to ensure the food is optimally vacuum packed.
- Only use brand new and clean vacuum bags.
- Make sure the bags are completely sealed before cooking begins. Make sure the bags are still completely sealed once cooking is finished. If the food is to be consumed within a few hours, it can be kept in the water bath for a short time without ruining the structure. You can see the standing times in the table later on in these instructions. If the food is to be stored in the fridge for later use, immediately place the bags in ice water to quickly reduce the temperature of the food.

Browning

- When foods are cooked sous vide, it may be necessary to brown meat in particular in a frying pan or grill in order to enhance its appearance and flavor. After cooking meat in the sous vide cooker, remove the food from the bag and brown it quickly on a very hot frying pan or grill rack. This causes the fat and proteins to caramelize and enhances the flavor.

Before using for the first time:

1. Remove all tags and labels.
2. Wash lid and inside of the water bath in hot soapy water, rinse and dry.

DO NOT IMMERSE THE BASE UNIT IN WATER

Cooking Foods

1. Place the appliance on a flat surface. Plug in.
2. Fill the water bath with lukewarm or hot water. The water must not be hotter than the cooking temperature. NOTE: The water must not be above the FILL mark in the water bath, and it must cover the foods you want to cook. Make sure not to overfill the water bath with water so that it overflows when the foods are placed in it!
3. If necessary, insert the rack in the water bath if you want to cook foods that are best placed on the rack.
4. Place the lid on the water bath.
5. Press and hold the on/off button to switch the appliance on. The display will come on and the temperature is automatically set to 130 °F.
6. Adjust the temperature as required using the + and - buttons. You can also switch the temperature display between Celsius and Fahrenheit using the F/C button.
7. Press the Timer/Temp button and adjust the cooking time from 30 minutes to 72 hours using the + and - buttons. The cooking time is set as standard to 8 hours.
8. Press the Start/Stop button. The appliance preheats the water to the set temperature before the cooking time begins to count down. The display shows the current temperature of the water. If you press the F/C button, the set temperature is displayed for 5 seconds.
9. Once the water has reached the preset temperature, 3 beeps will sound. Lift the lid off and carefully lay the vacuum-packed food in the water bath using tongs. Make sure the bags are completely under water, so the food cooks evenly. Keep fresh and cooked foods apart. Replace the lid.
10. Press the Start/Stop button. The cooking time starts to count down.
11. Once the cooking time has elapsed, 3 beeps will sound and the appliance will switch itself off. In the event of a temporary power cut during cooking, the appliance will resume the cooking process if it is turned on again within 0.5 hours.
12. Do not remove the lid during cooking unless absolutely necessary. The appliance cooks at a very low temperature, so it takes a long time to regain any heat loss. If condensation forms on the inside of the lid so that you cannot see into the water bath, you can tilt the lid gently away from you so that condensation runs down into the water bath.

CLEANING & MAINTENANCE

Always make sure the slow cooker is unplugged and powered off before storing away or cleaning. Make sure the unit has cooled down completely before cleaning.

1. Unplug the appliance and allow it to cool before cleaning it and putting it away.
2. Pour the water out of the water bath. Wipe the water bath and lid with a tea towel.
3. The exterior of the slow cooker can be wiped with a damp cloth and dried. **DO NOT** use harsh abrasive cleaner or scouring pad to clean any part of the slow cooker as this will damage the surfaces.

DO NOT SUBMERGE THE BASE UNIT OR CORD INTO WATER OR ANY OTHER LIQUID OR THIS MAY DAMAGE THE COOKER.

Storing Instructions

- Be sure all parts are clean and dry before storing.
- Store appliance in its box or in a clean , dry place.
- Never store cooker while it is hot or wet.
- Never wrap cord tightly around the appliance; keep it loosely coiled.

RECIPES

Sous Vide Mackerel

Ingredients:

- 2 mackerel fillets, pin-boned
- Sea salt

Directions:

Preheat water bath to 50° C. Sprinkle a little sea salt over the mackerel. Place the fillets inside a vacuum bag and vacuum on full pressure to seal. Cook the bag in the water bath for 20 minutes. Take the fish out of the bag and dry very carefully using a paper towel.

Add a small amount of oil to a frying pan and place over a high heat. When the oil is hot, add the mackerel fillets and pan-fry for 1-2 minutes to crisp the skin of the fish. Serve with vegetables.



Sous Vide Pineapple

Ingredients:

- 1 pineapple
- ¼ cup brown sugar

Directions:

Preheat the water bath to a temperature of 80°C. Remove the pineapple's tough outer skin, making sure that none is left on the fruit. Slice the skinned pineapple into quarters, trim the pieces to remove the hard flesh from the core of the fruit. Roll pineapple chunks in the sugar. Seal the sugar-coated fruit inside a vacuum pouch, place in the water bath and leave to cook for 8 hours.

Serve as a flavorful and nutritious snack or with dessert such as ice cream or angel food cake.

1 YEAR WARRANTY REGISTRATION

SOUS VIDE COOKER WARRANTY

NAME _____ PHONE _____

STREET ADDRESS _____

CITY _____ STATE _____ ZIP _____

MODEL NO. _____ DATE OF PURCHASE _____



Please cut the top portion of this page and mail to Magic Mill at the following address within 30 days of purchase.

105 Pleasant Avenue
Upper Saddle River, NJ 07458

Magic Mill warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE (1) year. Magic Mill, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Magic Mill will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original USA retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on Magic Mill Products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: warranty service does NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than Magic Mill or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. Magic Mill shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: If your Magic Mill appliance should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our Customer Service Representatives; 201.785.8840, or send the defective product to Customer Service at the address listed above.



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