



MULTI-COOKER

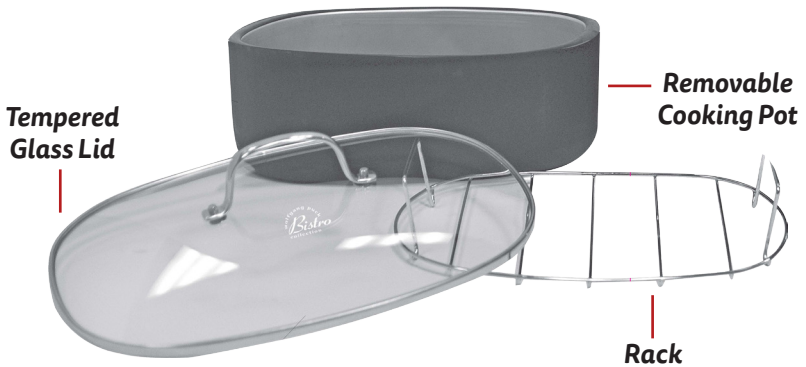


Owner's Manual

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FEATURES



SPECIFICATIONS

Model#: MSC8555

Supply Voltage: 120V

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions carefully.**
- 2 Do not touch hot surfaces. Use handles or knobs.**
- 3 To protect against electrical shock do not immerse base, cord, or plug 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 is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.**
- 7 The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries.**
- 8 Do not use outdoors. Household use only.**
- 9 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.**
- 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 this appliance for other than intended use.**
- 13 To disconnect, turn appliance OFF, then remove plug from wall outlet.**
- 14 CAUTION: To reduce risk of electric shock cook only in removable container.**
- 15 To ensure continued protection against risk of electric shock connect to properly grounded outlet.**

SAVE THESE INSTRUCTIONS

CONTROL PANEL



1. BROWN/SAUTÉ - cooking temperatures Red indicator illuminates above the set temperature for BROWN/SAUTÉ mode only. Cycle through temperatures by pressing BROWN/SAUTÉ mode button.
2. SLOW COOK - cooking temperatures LCD will display WARM, LOW, or HIGH with each button press of SLOW COOK mode button. WARM indicator will also display in KEEP WARM mode for both BROWN/SAUTÉ and SLOW COOK
3. SLOW COOK indicator - SLOW COOK will display in LCD when SLOW COOK mode is selected.
4. BROWN/SAUTÉ indicator - BROWN/SAUTÉ indicator will display in LCD when BROWN/SAUTÉ mode is selected.
5. READY indicator will display in LCD once cooker is preheated to selected-BROWN/SAUTÉ temperature.
6. TIMER display Will show remaining time in cooking modes, or elapsed time in KEEP WARM mode
7. COOKING MODE selector buttons- Press desired button for cooking mode.
8. TIMER buttons Press UP or DOWN to change cooking time.
9. Program TIMER/START button Press this button to START the selected cooking mode once all settings have been made. In BROWN/SAUTÉ mode, press again once READY displays in the control panel to start the TIMER
10. POWER button Press to turn your cooker ON or OFF. Always unplug your unit when finished cooking.

ADVANTAGES OF MULTI-COOKER

- Use your slow cooker in BROWN/SAUTÉ mode to brown and sear meats directly in the same pot that you will slow cook with.
- Turn your slow cooker on in the morning and come home to a complete hot and tasty meal.
- When cooking time is completed your cooker will automatically switch to keep warm.
- Due to the amount of the cooking time, you will find that less expensive cuts of meats are tenderized and practically fall off the bone.
- The various flavors of your ingredients will incorporate into each other due to the length of time that they are slowly cooked.
- The Multi-Cooker frees your oven for other uses, and should always be considered as an option for large gatherings or holiday meals.
- Use your Multi-Cooker as a buffet server to keep food warm such as chilis, soups, chicken wings, meatballs, etc.
- Use BROWN/SAUTÉ mode for stir-frying, or use the wire rack included to steam foods or poach fish.

BEFORE YOUR FIRST USE

Carefully unpack your Multi-Cooker and remove all packaging materials. Wash your Multi-Cooker according to the "Care and Cleaning" section of the manual. When cleaning your multi cooker, always ensure that the unit is unplugged and has cooled completely.

NOTE: When using for the first time there may be a bad smell, this will go away after about half hour of the first use.

SLOW COOK MODE

1. Plug your Multi-Cooker into a 110/120v outlet. All of the indicator lights and LCD will illuminate for 3 seconds and then the unit will switch to stand-by mode. The display will show 00:00 and the LCD back light will turn off.
2. Press POWER to program the cooker. The LCD will illuminate indicating that your cooker is ready for you to enter your desired settings.

3. Select one of the following slow cooking modes by pressing the SLOW COOK button according to the following chart:

SLOW COOK BUTTON	TEMP	DEFAULT TIME	MIN TIME	MAX TIME
Press Once	HIGH	04:00	02:00	08:00
Press Twice	LOW	08:00	04:00	20:00
Press 3 Times	KEEP WARM	NO TIME SETTING - MAX 08:00		

4. Press the DOWN or UP button to set your desired cooking time; each button press will adjust the time by 30 minutes.
5. Once you have selected the desired cooking TIME and TEMP press the START button to activate the set program. During the cooking process the SLOW COOK indicator will be shown on the LCD, along with the selected TEMP and elapsed cooking TIME.
- NOTE:** If you do not press the START button within 1 minute the cooker will sound 5 short beeps 3 times and will enter standby mode. The display will show 00:00 and the LCD back light will turn off.
6. After the set time has elapsed, the LCD will display 00:00 and the cooker will sound 5 long beeps before automatically switching to KEEP WARM mode.
7. **NOTE:** The cooker will not switch to KEEP WARM mode if the maximum slow cook time to 20 hours was selected. The maximum combined COOK/KEEP WARM mode is 8 hours. For example, if the SLOW COOK time selected was 16 hours, the maximum KEEP WARM time would be 4 hours.
- NOTE:** in case of a temporary power failure that is not greater than 1 minute, your cooker will remember the settings programmed into the control panel.

COOKING TIPS FOR SLOW COOK MODE

- Natural cheeses will break down during the long cooking process in SLOW COOK mode. If your recipe calls for cheese always add it during the last hour of the cooking process. Milk will curdle over long cooking times, but you can substitute with evaporated milk or stir in heavy cream or sour cream during the last hour as well.
- Fish and seafood tend to cook faster than meat and should be added late in any recipe for soup or chowders.

- Root vegetables, like potatoes, carrots, and turnips should be cut in small pieces, about 1 inch and layered on the bottom of the pot so they will start to cook as soon as the liquid heats.
- Always defrost meat or poultry before putting it into the cooker.
- Fill cooker no less than half full and no more than two-thirds full.
- It is recommended that you use whole leaf herbs and spices when cooking all day. Ground herbs should be stirred in only in the last hour of cooking as they may tend to overpower the ingredients.
- Always soften dried beans first when using recipes that call for sugar or acidic foods as they tend to harden the beans. Dried beans should be boiled in water for 10 minutes, and then allowed to simmer for at least 1 hour or until softened.
- Pasta should be cooked Al-dente prior to adding to the cooker, unless the recipe states otherwise.

USING BROWN/SAUTÉ MODE

1. Plug your Multi-Cooker into a 110/120v outlet. All of the indicator lights and LCD will illuminate for 3 seconds and then the unit will switch to stand-by mode. The display will show 00:00 and the LCD back light will turn off.
2. Press POWER to program the cooker. The LCD will illuminate indicating that your cooker is ready for you to enter your desired settings.
NOTE: If you do not press any buttons within 1 minute, the cooker will sound 5 short beeps 3 times and will enter standby mode once again. The display will show 00:00 and the LCD back light will turn off.
3. Press the BROWN/SAUTÉ button once, the LCD will display BROWNING in the upper right corner. The red LED light above the 250° F will illuminate. Continue to press the BROWN/SAUTÉ button to cycle through all of the temperature settings.
4. The LCD timer will show the default time of 00:20 (20 minutes). Press the UP or DOWN button to adjust the cooking time to your desired setting. One press will change the time in 1 minute increments. Holding the UP or DOWN button for longer than 1 second will adjust the time in 10 minute increments.
NOTE: The minimum cooking time is 10 minutes, and the maximum cooking time is 2 hours for TEMP settings of 250° F, 300° F, 350° F, and SEAR. The maximum cook time is 20 hours for 120° F, 180° F, and 200° F.

5. Once you have set the desired TIME and TEMP settings, the cooker will enter PREHEAT mode in 5 seconds. When the selected temperature is reached the READY indicator will show in the LCD to the left of BROWNING and the cooker will sound 5 short beeps.

NOTE: You cannot start the countdown TIMER until READY appears in the LCD indicating that your cooker is preheated to the selected temperature.

6. Once READY appears press START to begin the countdown TIMER. The READY indicator will turn off and the TIMER will start.

NOTE: If the START button is not pressed after the PREHEAT has completed and the READY indicator appears in the LCD the cooker will keep the current set temperature for 1 hour and will then switch to standby mode.

7. After the set time has elapsed, the LCD will display 00:00 and the cooker will sound 5 long beeps before automatically switching to KEEP WARM mode.

NOTE: The cooker will not switch to KEEP WARM mode if the maximum BROWN/SAUTÉ cook time of 20 hours was selected (TEMPS 120° F, 180° F and 200° F only). The maximum combined BROWN/SAUTÉ-KEEP WARM mode is 8 hours. For example if the BROWN /SAUTÉ time selected was 2 hours, the maximum KEEP WARM time would be 8 hours. If the BROWN/SAUTÉ time selected was 14 hours (TEMPS 120° F, 180° F, and 200° F only) the maximum KEEP WARM time would be 6 hours.

NOTE: In case of a temporary power failure that is not longer than 1 minute your cooker will remember the settings programmed into the control panel.

COOKING TIPS FOR BROWN/SAUTÉ MODE

BROWNING

It is necessary to brown or sear meat in many recipes. Meat retains its juices and the flavors develop after browning. Preheat the cooker to SEAR and brown meat on all sides, with the lid off. Continue to cook as directed in recipes.

SHALLOW FRYING

To shallow fry vegetables and potatoes, first preheat cooker to 350° F with enough oil so that the food is half immersed. Cook food with the lid off.

WARNING

Do not use this cooker for deep frying, hot oils could overflow causing serious burns and injury.

SAUTÉING

For sautéing preheat the cooker to 350° F with enough oil to coat the bottom of the pot.

STIR FRYING

For best results and even cooking, cut food into even sized, smaller pieces. Preheat the cooker to SEAR (400° F) with a little oil. Slice meat into stripes. Stir-fry meat in batches until browned. Add vegetables and seasoning stirring continuously. Vegetables which take longer to cook, such as carrots should be cooked first, adding the other ingredients later. Cook until the vegetables are still slightly crisp. Return the meat back into the pan when the vegetables are almost cooked.

CLEANING & MAINTENANCE

Always make sure the multi-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 completely before cleaning it and putting it away.
2. Wash the cooking pot, lid, and rack in warm soapy water using a sponge or dishcloth. Rinse and towel dry thoroughly.
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

Corn Flake Coated French Toast

Ingredients:

- 8 slices bread (challah, French, or White bread), cut 1" thick
- 3 large eggs, beaten
- ¼ tsp salt
- 2 cups milk
- 1 Tbsp sugar
- 1 tsp vanilla
- 2 cups corn flakes, crushed
- 2 Tbsp butter

Directions:

Beat the eggs, milk, salt sugar and vanilla with a whisk until well incorporated. Set Cooker function to BROWN/SAUTÉ and preheat to 350° F. Soak the bread slices in the egg mixture. Place the crushed corn flakes on a plate. Press the French toast into the corn flakes on each side. Shake to remove excess flakes. Add the French toast to Cooker. Cook for 3 minutes per side or until golden brown and cooked thoroughly.

To serve, cut French toast slices diagonally, serve with berry compote and dust with powdered sugar.



Eggplant Antipasto Stacks

Ingredients:

- 1 large eggplant, cut into 1/4-inch thick rounds
- 2 large eggs, beaten
- 1 cup grated Parmesan cheese
- 1/2 pound hard salami, sliced thin
- 1/4 pound pepperoni, sliced thin
- 8 slices provolone cheese, sliced thin
- 2 Tbsp pesto sauce

Directions:

Dip eggplant slices in the beaten egg. Set Cooker function to BROWN/SAUTÉ and preheat to SEAR. Divide the meat and cheese in four equal stacks, spreading a tiny bit of pesto between each slice. Place the Parmesan cheese onto a plate, Press the eggplant rounds into the cheese and coat both sides. Place in Cooker and cook for 2 -3 minutes. Turn the slices over and add the meat and cheese to half of the slices. Place the other eggplant slices on top. Cook for 2 - 3 minutes, then turn sandwich and cook remaining uncooked side.



These wonderful slices of eggplants dipped in egg and cheese make a carbohydrate-free alternative to bread. Use them for your favorite sandwiches.

Chicken and Onions

Ingredients:

- 1 whole chicken (3-4 pounds)
- Olive oil for brushing
- 2 yellow onions sliced
- Kosher salt and pepper to taste
- 8 or 10 fresh sage leaves

Directions:

Set Cooker function to BROWN/SAUTÉ and preheat to 350° F. Using kitchen scissors cut out backbone of chicken by cutting down on either side of backbone. Discard or save for stock. Place chicken breast side up and using the heel of your hand, press down on breast to flatten. Brush well with oil and season with salt and pepper and sage rubbing some under skin. Place in Cooker breast side down. Scatter onions around the chicken and cover pot. Check color of breast skin 20 minutes in. Cook for 40-50 minutes or until the thickest part of the thigh registers 165° F

Sesame Crusted Tuna

Ingredients:

- 1½ pounds fresh tuna cut into equal sized steaks
- 1 tsp soy sauce
- 1 Tbsp sesame oil
- Sprinkle of garlic salt
- Sprinkle of white pepper
- ½ cup black and/or white sesame seeds

Directions:

Set Cooker function to BROWN/SAUTÉ and preheat to SEAR. Mix the soy sauce and sesame oil and brush the steaks with it. Sprinkle both sides of steaks lightly with garlic salt and white pepper. Place sesame seeds on a plate. Press the steaks into the seeds to coat completely. Place the steaks in Cooker and cook for 4 minutes per side for medium rare.

This is wonderful served with a mayonnaise tinted with wasabi on a bed of mixed field greens or a ginger vinaigrette.

Sloppy Joes

Ingredients:

- 2 lbs lean ground beef
- 2 teaspoons cider vinegar
- 1 small onion, chopped
- 1 ½ teaspoons chili powder
- 2 cloves garlic, minced
- 1 6-oz can tomato paste
- ½ bell pepper, chopped
- 1 cup water
- 3 Tbsp Worcestershire sauce
- Salt and pepper, to taste
- 3 Tbsp brown sugar
- Hamburger buns, for serving
- 2 tsp yellow mustard

Directions:

Set Cooker function to BROWN/SAUTÉ and preheat to SEAR. Crumble in the ground beef and stir until no trace of pink remains. In Cooker combine onion, garlic, bell pepper, tomato paste, water, brown sugar, Worcestershire sauce, mustard, vinegar, and chili powder. Stir until mixed. Sir well and simmer for 10 minutes. Serve on hamburger buns

This is wonderful served with a mayonnaise tinted with wasabi on a bed of mixed field greens or a ginger vinaigrette.

Bacon Wrapped Meat Loaf

Ingredients:

- 3 Tbsp extra virgin olive oil
 - 1 large onion, peeled and diced
 - ½ lb mushrooms, trimmed and finely chopped
 - 3 large cloves garlic, peeled and minced
 - 1 cup heavy cream
 - 1 ½ tsp minced fresh oregano
 - 1 ½ tsp minced fresh thyme
 - 1 ½ tsp salt
 - ½ tsp freshly ground black pepper
 - 1 lb lean ground beef
 - 1 lb lean ground pork
 - 1 lb ground veal
 - 1 egg, lightly beaten
- ¾ lb sliced smoked bacon (about 13 slices)



Directions:

Set Cooker function to BROWN/SAUTÉ and preheat to SEAR. Sauté the onion until translucent, about 8 minutes. Add the mushrooms and garlic and cook over medium-high heat until they just begin to color, 3-5 minutes. Stir in cream, oregano, thyme, salt, and pepper. Bring mixture to a boil, then reduce heat and simmer until the vegetables are tender, about 5 minutes. Transfer the vegetable mixture to a large mixing bowl and let cool. Place meat mixture into greased Cooker and smooth out the top. Lay bacon slices on top, tucking ends under edge of meatloaf. Change Cooker function to SLOW COOK and TEMP to HIGH, cover and cook for 1-1½ hours, then switch to LOW for 7 hours until internal temperature reached 165° F.

Braised Beef Short Ribs

Ingredients:

- 8 meaty beef short ribs
- 2 Tbsp all purpose flour
- kosher salt and fresh pepper to taste
- 2 Tbsp olive oil
- 2 large onions, chopped
- 2 large carrots, peeled and chopped
- 1 golden delicious apple, peeled, cored and chopped
- ½ cup garlic cloves, peeled
- 2 bay leaves
- a few sprigs fresh thyme
- a few sprigs fresh sage
- 3 Tbsp tomato paste
- 2 cups red wine
- 3 cups beef stock or broth

Directions:

Set Cooker function to BROWN/SAUTÉ and preheat to 350° F. Add oil. Dredge the ribs in the flour, salt and pepper and add in a single layer. Brown the ribs on all sides. Change Cooker function to SLOW COOK, temperature to HIGH, and TIME to 6 hours. Add remaining ingredients to pot and stir to combine. Cover and cook till meat is fall-apart tender. Remove, cool and then refrigerate overnight. The next day, peel off the fat, being careful not to dislodge the bones from the ribs. Reheat, taste carefully and correct seasoning when ready to serve.



Spareribs Chinois

Ingredients:

- 2 lbs baby back ribs in one or 2 racks
- Freshly ground pepper
- 1 cup soy sauce (half mushroom soy recommended)
- 1 ½ cup rice vinegar
- ¼ cup chopped garlic
- ¼ cup chopped fresh ginger
- 2 Tbsp chopped fresh cilantro or lemongrass
- 1 small jalapeño pepper, minced
- 1 large shallot, minced

Directions:

Rub both sides of the ribs with the black pepper. Place them in the cooker. Mix the soy sauce, vinegar, garlic, ginger, cilantro or lemongrass, jalapeño pepper, and shallot. Pour over ribs. There should be enough liquid to barely cover the meat. Set cooker function to SLOW COOK temperature to HIGH, and time to 8 hours. Cover with lid. Meat is done when tender and starts to separate from the bone.



Sautéed Cauliflower

Ingredients:

- 1 large head cauliflower, sliced 1/2 inch thick
- ½ small yellow onion, peeled and sliced thinly
- 1 tsp granulated sugar
- 2 Tbsp unsalted butter, softened
- 2 Tbsp kosher salt
- Chili flakes, to taste
- Fresh cracked black pepper to taste

Directions:

Set cooker function to BROWN/SAUTÉ and preheat to SEAR. In a mixing bowl combine ingredients and toss with clean hands to coat. Spread in an even layer in cooker. Cook uncovered for 30 minutes or until deeply caramelized stirring half way through cooking.

Steamed Lemon Cup Custards

Ingredients:

- 1 cup heavy cream
- ¼ cup plus 1 Tbsp sugar
- 1 egg
- 2 egg yolks
- 2 tsp fresh lemon juice
- zest from 1 lemon

Directions:

Set Cooker function to BROWN/SAUTÉ and preheat to 250° F. Whisk all together and pour into 2 buttered 6 ounce ramekins. Cover tops with a piece of aluminum foil. Place rack inside cooker.

Add 4 cups hot water to bottom of cooker. Place ramekins on top of rack. Cover and cook for 25 minutes. Check when time is up. Custards should be set but still very wobbly in the center. It is important to set a timer. Custards are easily over cooked.

TIP: The flavor of this recipe can easily be changed. For vanilla omit lemon and add 1 tsp pure vanilla extract. For coffee omit lemon and add 2 tsp instant coffee. For ginger omit lemon and add 2 tsp grated fresh ginger.



Fingerling Potatoes with Garlic

Ingredients:

- 2 lbs fingerling potatoes, washed
- 10 cloves garlic, peeled
- 2 Tbsp extra virgin olive oil
- 1 tsp kosher salt
- Fresh cracked black pepper

Directions:

Combine all ingredients into cooker. Push down to form a single layer. Set cooker function to SLOW COOK, temperature to HIGH, and time to 3 hours. Cover and cook until tender.

Easy French Onion Soup

Ingredients:

- 6 large onions, sliced thin
- 3 Tbsp olive oil
- 2 cups chicken broth
- 2 cups beef broth
- ½ cup port
- 1 sprig thyme
- 1 bay leaf
- 8 slices French bread
- 2 slices Gruyère cheese

Directions:

Toss onions and oil together in the cooker. Set cooker function to SLOW COOK, temperature to HIGH, and time to 9 hours. Place cover on cooker. After time has elapsed the onions will be beautifully caramelized. Add broths, port, thyme, and bay leaf. Stir, cover and cook on HIGH until hot, 15-30 minutes. Preheat oven to 400° F. On a baking sheet toast French bread until golden brown, about 10 minutes in the oven. Remove and set aside. Ladle soup into individualized soup crocks. Top each soup with 1 piece of toasted bread and 1 slice of cheese. Place crocks onto baking sheet and bake at 400° F for 8-10 minutes or until the cheese is melted and bubbly.



Southwestern Strata With Sausage

Ingredients:

- $\frac{3}{4}$ lbs bulk pork or turkey sausage, mild Italian sausage, or chorizo, casing removed
- $\frac{1}{2}$ lb state rosemary country bread or French bread, cut into $\frac{1}{4}$ inch slices
- 1 garlic cloves, cut in half
- 1 cup grated pepper jack cheese
- 6 eggs, slightly beaten
- 2 cups milk
- $\frac{1}{2}$ tsp powdered mustard
- $\frac{3}{4}$ tsp kosher salt
- Freshly ground pepper
- 1 cup fresh tomato salsa for garnish

Directions:

Set cooker function to BROWN/SAUTÉ and preheat to SEAR. Add the sausage.

Sauté, breaking it up into bite-size

chunks with a wooden spoon until cooked through and lightly browned, about 5-7 minutes. With a slotted spoon, transfer the sausage pieces to paper towels to drain and cool. Oil cooker. Rub slices of bread with the cut cloves of garlic and spread in a single layer over the bottom of the cooker. Sprinkle half the cheese over the bread, and top with the sausage. Sprinkle with remaining cheese. In a small bowl beat together eggs, milk, mustard, salt and pepper. Pour over the bread mixture. Change cooker function to SLOW COOK. Temperature to HIGH and time to 2 $\frac{1}{2}$ hours or until eggs are set and slightly puffed. Serve with salsa.



Brownie Pudding

Ingredients:

- $\frac{3}{4}$ cup flour
- $\frac{1}{3}$ cup cocoa
- $\frac{1}{4}$ cup sugar
- 1 $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp kosher salt
- $\frac{1}{2}$ cup half and half
- $\frac{1}{4}$ cup melted, unsalted butter
- 2 tsp pure vanilla extract
- 2 Tbsp strong espresso

Topping:

- $\frac{1}{4}$ cup cocoa
- $\frac{1}{2}$ cup brown sugar
- 1 $\frac{1}{2}$ cup hot coffee

Directions:

In a large bowl whisk together batter ingredients in the order listed. Spread evenly over greased bottom of cooker. Combine topping ingredients together and pour evenly over batter. Set cooker function to SLOW COOK, temperature to HIGH, and time to 1 $\frac{1}{2}$ hours. Cover and cook until top layer is set and slightly purified. The cake will now be on the top and a rice pudding underneath.



1 YEAR WARRANTY REGISTRATION

MULTI-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.



105 Pleasant Avenue • Upper Saddle River • NJ 07458
201.785.8840 | contact@magicmillusa.com