

MAXIM®



5-Quart Round Slow Cooker

Use and Care Guide

MAXSC5W

READ AND SAVE THESE INSTRUCTIONS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

IMPORTANT SAFEGUARDS

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

- Read all instructions before using appliance.
- Do not touch hot surfaces. Use handles or knob and oven mitts.
- To protect against electrical shock do not immerse cord, plug or base unit in water or other liquid. See instructions for cleaning.
- Close supervision is necessary when used near children. This appliance is not for use by children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Contact Consumer Service for return authorization, examination, repair or adjustment.
- Do not use outdoors, or while standing in a damp area.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not use appliance for other than intended use.
- The use of accessory attachments not recommended by Salton, Inc. may cause injuries.
- Avoid sudden temperature changes, such as adding refrigerated foods into a heated stoneware liner. Use the stoneware liner only with the base unit.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn control dial to OFF then remove plug from wall outlet.

SAVE THESE INSTRUCTIONS

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.

- Never use the stoneware liner on a gas or electric cooktop or on an open flame.
- Lift off Lid carefully to avoid scalding, and allow water to drip into stoneware liner.

CAUTION: To prevent damage or shock hazard, do not cook in base unit. Cook only in stoneware liner provided.

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. The cord must also be: (1) marked with an electrical rating of 125 V. and at least 10 A., 1250 W., and (2) arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

POLARIZED PLUG: This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in 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 defeat this safety feature.

This product is for household use only.



Using Your 5-Qt. Slow Cooker

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

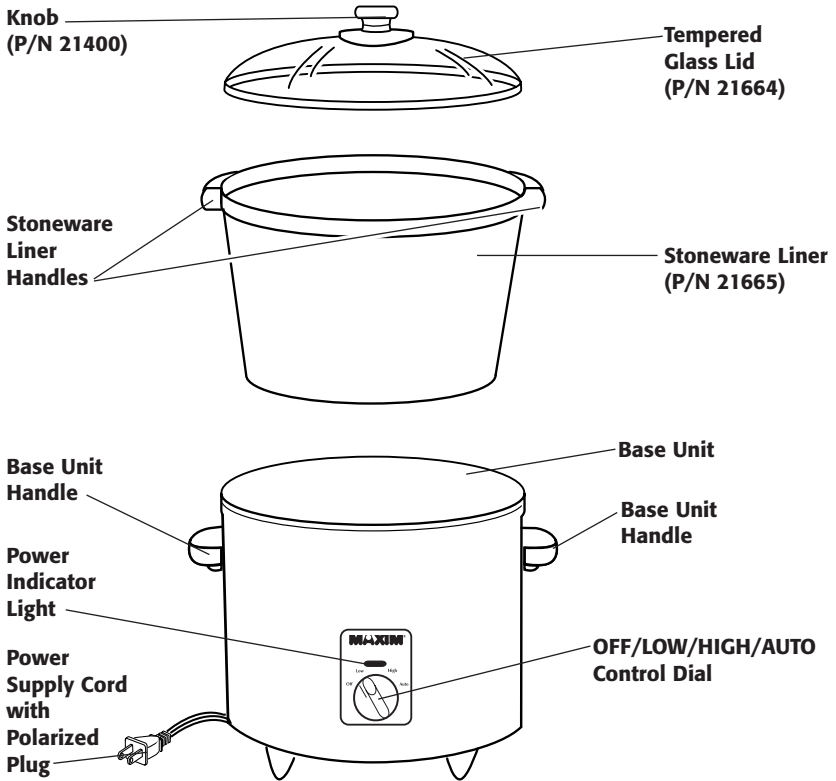


Figure 1

Before Using Your Slow Cooker For The First Time

- Carefully unpack the Slow Cooker.
- Wash stoneware liner and glass lid in warm, soapy water. Rinse well and dry thoroughly.
- Wipe interior and exterior surfaces of the base unit with a soft, moist cloth to remove dust particles collected during packing and handling. NEVER IMMERSE THE BASE UNIT IN WATER OR OTHER LIQUID.
- It is necessary to operate the Slow Cooker once before initial use. After cleaning the Slow Cooker, place stoneware liner inside the base unit, then pour 2½ cups of water inside the stoneware liner and cover with glass lid. Plug Slow Cooker into electrical wall outlet and set control dial to HIGH. Allow Slow Cooker to operate for approximately 30 minutes. You will notice a slight odor; this is normal and should quickly disappear.
After 30 minutes, turn control dial to OFF and unplug from electrical wall outlet. Allow to cool for about 20 minutes, then uncover, remove stoneware liner from the base unit and pour out water. Rinse the stoneware liner, dry thoroughly and place it back inside the base unit.

Introduction To Slow Cooking

Slow cooking occurs at temperatures just around boiling point. Since liquids do not boil very quickly at this temperature, there is just a little steam and evaporation, foods do not stick and virtually no stirring is required.

The Slow Cooker can operate on LOW all day and night if required. When cooking on HIGH, it is very much like a covered pot on the stove top. Foods will cook in two-thirds the time required for LOW cooking. Additional liquid may be required as foods DO boil on HIGH.

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, 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 stoneware 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 stoneware 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 stoneware liner first. Then add the meat and other ingredients. Before cooking frozen food, add some warm liquid.

CAUTION: IF THE LINER IS HOT, DO NOT ADD COLD FOOD. The stoneware liner CANNOT withstand the shock of sudden temperature changes, and will easily crack.

3. Plug cord into a 120V AC outlet.
4. Select temperature setting: LOW, HIGH or AUTO.
5. Cook according to recipe instructions.

CAUTION: Base unit 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.

6. When cooking time is complete, turn the control dial 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 slightly to allow steam to escape before completely removing the Lid. Open away from face to avoid scalding from the steam.

7. Allow a few seconds for all steam to escape, then carefully remove the stoneware liner from inside the base unit.

Using Your Slow Cooker (Continued)

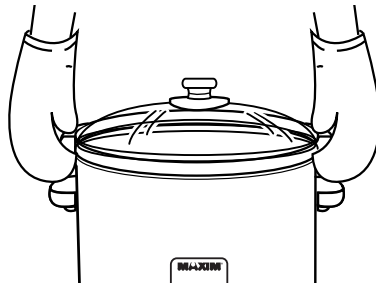


Figure 2

CAUTION: Use oven mitts to grasp stoneware liner handles to remove stoneware liner from base unit. (See Figure 2.)

CAUTION: If you are moving the Slow Cooker, grasp the unit by the base unit handles; use pot holders or oven mitts. 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.

Converting Standard Recipes to Slow Cooking

- Vegetables such as carrots, potatoes, turnips and beets require longer cooking time than many meats. Be sure to place them on the bottom of the stoneware liner and cover them with liquid.
- If possible, substitute condensed soups with fresh milk or yogurt.
- Evaporated milk may be added at the start of cooking.
- Add fresh milk or yogurt during the last 2 hours.
- Rice, noodles 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.

Hints for Slow Cooking

- 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 lid and turn the control dial to high. After about 30-45 minutes, the amount of liquid should be less.
- Meats will not brown during the slow cooking process. Brown meats using a small amount of oil in very hot skillet. Stir as each side of the meat browns. Place browned meats into the stoneware liner for use in slow cooking recipes.
- 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 the 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.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

PRECAUTIONS

- Do not use stoneware liner to store food in the refrigerator, and then reheat in the base unit. The sudden temperature change may crack the liner.
- Please handle the stoneware liner and glass lid carefully to ensure long life.
- Avoid sudden extreme temperature changes. For example, do not place a hot glass lid or stoneware liner into cold water or onto a wet surface.
- Avoid hitting the stoneware liner and glass lid against the faucet or other hard surfaces.
- Do not use stoneware liner or glass lid if chipped, cracked or severely scratched.
- Always unplug the unit from the electrical wall outlet when not in use and before cleaning.



Care and Cleaning Instructions

CAUTION: Never immerse base unit or cord in water or other liquid.

■ This unit should be cleaned after every use.

■ Always turn OFF, unplug the unit from wall outlet and allow to cool completely before cleaning.

Wash stoneware liner and glass lid in warm, soapy water. Rinse well and dry thoroughly. If food sticks to the surface of the stoneware liner, fill it with warm, soapy water and allow it to sit for a few hours before cleaning.

Wipe interior and exterior surfaces of the base unit with a soft, slightly damp cloth or sponge.

CAUTION: Never use abrasive cleansers or scouring pads to clean the stoneware liner, glass lid, or base unit, as these can damage the surfaces.

Storage Instructions

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. To store, place stoneware liner inside the base unit and the glass lid over the stoneware liner; to protect the glass lid, it may be wrapped with a soft cloth and placed upside down over the liner. Never wrap cord tightly around the appliance; keep it loosely coiled.

5-Qt. Slow Cooker Recipes

DRINKS AND APPETIZERS

Holiday Punch

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

- 2 (16-oz) bottles cranberry juice cocktail
- 2 cups water
- 1½ cups sugar
- 4 cinnamon sticks
- 10 whole cloves
- 2 (⅔-qt or 757 ml) bottles Burgundy wine
- 2 lemons, thinly sliced

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

Wassail

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

- 1 (46-oz) can pineapple juice
- 1 (24-oz) bottle apple juice or apple cider
- 1 (6-oz) can frozen orange juice concentrate
- 1 (12-oz) can frozen lemonade concentrate
- 1 cup water
- ½ cup honey
- 2 cinnamon sticks
- 4 whole cloves
- 1 cheesecloth bag

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



Party Pizza Dip

Yield: 12 cups

- 1 lb sausage
- 1 lb lean ground beef
- 1 medium onion, chopped
- 6 cloves garlic, minced
- 1½ lbs shredded mozzarella cheese
- 3 (15-oz) cans pizza sauce with cheese

1. Sauté sausage, ground beef, onion and garlic and drain. Combine all ingredients in Slow Cooker.
2. Cover and heat on HIGH for 2-3 hours or until hot, stirring every 30 minutes after the first hour.
3. **NOTE:** Do not cook longer on HIGH without stirring because the cheese may begin to stick to the bottom.

Meat and Cheese Dip

Yield: 3 quarts

- 2 lbs lean ground beef
- 1 cup chopped green onions
- 2 lbs Velveeta® cheese, cut into 16 pieces
- 2 (15-oz) cans chili beans
- 2 (14-oz) cans Rotel® diced tomatoes, drained

1. Brown ground beef and drain.
2. Spray the inside of the stoneware liner with non-stick cooking spray. Combine all the ingredients in the stoneware liner.
3. Cover and set control dial to LOW. For best results, stir after 1 hour. Meat and Cheese Dip will be done in 2 - 3 hours.

Cheese Fondue

Yield: 1½ -2 quarts

- 1 (10-oz) can condensed cheddar cheese soup
- 1 lb Velveeta® cheese, cut into 8 pieces
- 1 lb Swiss cheese, grated
- 1 (12-oz) can of beer or 1½ cups apple cider
- ½ tsp hot pepper sauce
- 2 drops liquid smoke flavoring

1. Combine ingredients in Slow Cooker.
2. Cover and heat on LOW for 2-3 hours or until hot, stirring every 30 minutes after the first hour.
3. Before serving, whisk to blend.
4. Serve with bread sticks or vegetables for dipping.

SOUPS, STEWS, AND SAUCES

Hearty Vegetable Beef Soup

Yield: 5-7 servings

- 1 lb lean stewing beef, cut into 1-inch cubes
- 1 lb small new potatoes, quartered
- 1 medium onion, chopped
- 1 lb baby carrots, sliced
- 2 cups chopped celery
- ½ tsp salt
- 2 tsp fresh minced thyme
- 1 tsp fresh minced oregano
- ¼ tsp pepper
- 1 (15-oz) can diced tomatoes, garlic-style
- 3 cups beef broth

1. Combine ingredients in Slow Cooker.
2. Cover and cook on HIGH for 7-8 hours or until vegetables are fork tender.



New England Clam Chowder

Yield: 5-7 servings

- ¼ lb bacon, cut in small pieces
- 1 medium onion, chopped
- 2 medium potatoes, peeled and diced
- ½ tsp salt
- 2 cups water
- 2 tsp dried basil
- 2 (12-oz) cans minced clams with juice
- 2 cups evaporated milk or Half and Half

1. Sauté bacon and onion. Drain.
2. Combine bacon and onions with potatoes, salt and water in Slow Cooker. Sprinkle basil on top.
3. Cover and cook on HIGH for 3-4 hours.
4. Add clams and evaporated milk. Cover and cook on HIGH for 40-50 minutes or until hot.

Sausage and Kidney Bean Stew

Yield: 4-6 servings

- 1 lb Italian sausage
- 1 medium onion, halved and sliced
- 1 small green pepper, cut into chunks
- 1 tsp fresh minced garlic
- 1 (15-oz) can whole tomatoes
- 1 (16-oz) can kidney beans, drained
- ½ tsp dried oregano
- ½ tsp dried basil

1. Sauté sausage and drain. Combine ingredients in Slow Cooker.
2. Cover and cook on LOW for 8-9 hours or until vegetables are tender.

Stuffed Green Peppers

Yield: 4 servings

- 4 large green peppers
- 1 lb lean ground beef
- ¼ cup chopped onion
- 1 tsp salt
- 1 clove garlic, minced
- 1 tsp Italian seasoning
- 1 (12-oz) can whole kernel corn, drained
- 1 tbsp Worcestershire® sauce
- 1 tsp dry mustard
- 1 (10-oz) can condensed cream of tomato soup

1. Cut top off peppers, remove core and seeds.
2. Combine beef, onion, salt, garlic, seasoning and corn. Stuff into peppers. Put upright in Slow Cooker.
3. Combine remaining ingredients and pour over peppers.
4. Cover and cook on LOW for 9-10 hours.

Corned Beef

Yield: 6-8 servings

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

1. Trim excess fat from brisket and cut to fit into Slow Cooker.
2. Add onions, garlic, and enough water to barely cover meat.
3. Cover and set control dial to HIGH. Corned beef will be done in 11 - 12 hours, or when the corned beef is tender.



ENTREES

Beef Pot Roast

Yield: 16 - 20 servings

- 1 (5-lbs) rump or chuck roast
- 1½ tsp salt
- 1¼ tsp pepper
- 6 medium potatoes, peeled and quartered
- 8 carrots, cut into 2-inch pieces
- 2 medium onions, halved
- 1 cup water or beef broth

1. Sprinkle roast with salt and pepper.
2. Place half of vegetables in bottom of the Slow Cooker. Top with roast, then add remaining vegetables and liquid.
3. Cover and set control dial to HIGH. Beef pot roast will be done in 7 - 8 hours, or when Roast Beef and vegetables test done.

Roast Beef

Yield: 8-10 servings

- 1 (3-lbs) chuck or round roast
- 1 (10-oz) can condensed French onion soup

1. Place roast in Slow Cooker and pour onion soup over roast.
2. Cover and cook on HIGH for 7-8 hours or until tender.

Swiss Steak

Yield: 6-8 servings

- 2 lbs round steak
- 2 medium green peppers, sliced
- 1 large onion, sliced
- 2 (15-oz) cans tomatoes, garlic-style

1. Cut round steak into 4-inch squares. Brown in skillet.
2. Layer one-half of green pepper slices and one-half of onion slices in Slow Cooker, followed by one-half of the round steak. Pour one can of tomatoes over top. Repeat with remaining ingredients.
3. Cover and cook on LOW for 10-11 hours or until meat is tender. Serve with mashed potatoes.

Beef Stroganoff

Yield: 6 servings

- 1½ lbs round steak
- ½ tsp salt
- ⅛ tsp pepper
- 1 cup chopped onions
- ½ tsp fresh minced garlic
- 2 tbsp Worcestershire® sauce
- 2 cups beef broth
- 2 tbsp ketchup
- 2 tbsp dry white wine
- ⅓ cup flour dissolved into ⅓ cup cold water
- ½ lb fresh mushrooms, sliced
- 1 cup sour cream

1. Cut steak into ¼ inch thick strips and coat with salt and pepper. Place in Slow Cooker with onions. Mix garlic, Worcestershire® sauce, beef broth, ketchup and wine. Pour over meat mixture.
2. Cover and cook on HIGH for 3-4 hours or until meat is tender.
3. Stir in dissolved flour and mushrooms. Cover and cook on HIGH for an additional 60-90 minutes, stirring twice, or until thick.
4. Stir in sour cream and serve over rice or noodles.



Tamale Pie

Yield: 8-10 servings

- 1 lb lean ground beef
- ½ cup chopped onion
- ¾ cup yellow corn meal
- 1½ cups milk
- 1 egg, beaten
- ½ cup water
- 1 package chili seasoning mix
- ½ tsp salt
- 1 (15-oz) can diced tomatoes
- 1 (15-oz) can whole kernel corn, drained
- 1 (2-oz) can sliced black ripe olives, drained
- 1 cup grated cheddar cheese

1. Sauté beef and onion until done and drain.
2. Add remaining ingredients except cheese to beef mixture.
3. Spray the inside of the stoneware liner with non-stick cooking spray. Pour all the ingredients in the stoneware liner.
4. Cover and set control dial to HIGH. Tamale Pie will be done in 2-½ - 3-½ hours, or when center is firm.
5. Sprinkle cheese over top. Cook for another 5 minutes on HIGH.

Spare Ribs

Yield: 8-10 servings

4-6 lbs pork loin country-style ribs

1 cup ketchup

$\frac{1}{3}$ cup vinegar

$\frac{1}{2}$ cup brown sugar

$\frac{1}{3}$ cup honey

$\frac{1}{4}$ cup soy sauce

1 tsp dry mustard

1 tsp salt

$\frac{1}{2}$ tsp garlic powder

$\frac{1}{4}$ tsp pepper

1. Bake spare ribs in oven at 500°F for 45 minutes, turning halfway through cooking. Drain grease and place spare ribs in Slow Cooker.
2. Mix all other ingredients to make a sauce. Pour sauce over spare ribs. Cover and cook on LOW for 9-10 hours or until tender.

Baked Ham

Yield: 14-16 servings

1 (5-lbs) boneless ham

$\frac{1}{4}$ cup currant jelly

$\frac{1}{2}$ tbsp vinegar

$\frac{1}{4}$ tsp dry mustard

$\frac{1}{8}$ tsp ground cinnamon

10 whole cloves

1. Place ham in Slow Cooker. Cover and cook on HIGH for 5-6 hours or until hot.
2. Melt currant jelly, vinegar, mustard and cinnamon in a sauce pan.
3. Remove ham. Score ham and stud it with whole cloves. Place ham back in Slow Cooker. Pour sauce over ham.
4. Cover and cook on HIGH for 30-60 minutes.



Ham and Beans

Yield: 6-8 servings

- 1 lb dried Great Northern Beans
- 2 cups cubed ham
- 1 medium onion, chopped
- 1 cup sliced celery
- 1 cup sliced carrots
- 1 tbspc dried parsley
- 1 bay leaf
- 6 cups water
- ½ tsp salt
- ⅛ tsp pepper

1. Soak beans in 6 cups of water overnight, drain. Combine beans, ham, onion, celery, carrots, parsley, bay leaf and water in Slow Cooker.
2. Cover and cook on HIGH for 8-9 hours or until beans are tender. Remove bay leaf. Add salt and pepper.

Shredded Pork Barbeque

Yield: 12-14 servings

- 1 (5-lbs) pork butt, shoulder or blade roast
- 2 (15-oz) cans whole tomatoes, drained
- 1 cup vinegar
- 2 medium onions, sliced
- ¼ cup Worcestershire® sauce
- 6 tbspc brown sugar
- ½ tsp crushed red pepper flakes
- 2 tsp salt
- 1 tsp pepper
- 2 (16-oz) bottles barbecue sauce

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

DESSERTS

Baked Apples

Yield: 4 servings

- 4 large baking apples, Rome or York
- 2 tbsp lemon juice
- 2 tbsp butter, melted
- 3 tbsp brown sugar
- ½ tsp nutmeg
- ½ tsp cinnamon

1. Peel, core and cut apples in halves. Place in Slow Cooker. Drizzle with lemon juice and butter. Sprinkle with sugar and spices.
2. Cover and cook on HIGH for 3-4 hours or until tender.

Garlic Chicken with Tomatoes and Potatoes

Yield: 6 servings

- 6 chicken breast halves, boneless, skinless
- 8 small new potatoes, quartered
- 1 (15-oz) can tomatoes, Italian-style
- 1 tbsp fresh minced garlic
- 1 tsp salt
- ¼ tsp pepper
- 1 tsp dry mustard
- ½ cup white wine
- 2 tbsp cornstarch dissolved in 2 tbsp cold water

1. Place potatoes and chicken in Slow Cooker. Mix together tomatoes, garlic, salt, pepper, mustard and wine. Pour over potatoes and chicken.
2. Cover and cook on LOW for 8-9 hours. Remove potatoes and chicken, leaving the broth.
3. Stir the dissolved cornstarch into the broth. Cover and cook on HIGH for 20-30 minutes, or until thickened. Add chicken and potatoes.
4. Cover and cook on HIGH for an additional 15 minutes or until hot.

Chicken and Rice

Yield: 4 servings

- 4 chicken breast halves, boneless, skinless
- 1 cup chopped green onion
- 2 cups chopped celery
- ¼ tsp salt
- ¼ tsp pepper
- ½ cup soy sauce
- ¼ cup dry white wine
- 1½ cups chicken broth
- 1 cup water
- 1 cup uncooked rice

1. Combine all ingredients except rice in Slow Cooker.
2. Cover and cook on HIGH for 3-4 hours.
3. Stir in rice. Cover and cook on HIGH for an additional hour, stirring twice, or until rice is tender.

Chicken and Cheese Enchilada Casserole

Yield: 6-8 servings

- ¼ cup olive oil
- 16 (6-in) corn tortillas
- 1 lb Monterey Jack cheese, shredded
- 4 (10-oz) cans chunk chicken
- 2 (4-oz) cans green chilies, chopped
- ½ cup chopped onion
- 2 (10-oz) cans green chili enchilada sauce

1. Spray the inside of stoneware liner with cooking spray and pour oil into bottom.
2. Layer ingredients in stoneware liner: 4 tortilla shells (spread out), 1 cup cheese, 1 cup chicken, ¼ cup green chilies, ¼ cup onion, another tortilla layer, 1 cup enchilada sauce, and 1 cup cheese.
3. Repeat for remaining ingredients. Pour any remaining enchilada sauce over top.
4. Cover and cook on HIGH for 3-4 hours or until hot.

Chicken Tetrazzini

Yield: 5 servings

- 5 chicken breast halves, skinless, boneless
- 3 (10-oz) cans condensed cream of chicken soup
- 1 large onion, chopped
- 1 tsp salt
- 1 tsp dried Italian seasoning
- ⅛ tsp pepper
- 1 tbsp dried parsley
- ½ cup dry white wine
- 1 lb fresh mushrooms, sliced

1. Combine all ingredients except mushrooms in Slow Cooker. Do not overlap chicken.
2. Cover and cook on LOW for 5-6 hours or until done. Stir in mushrooms and cook for another 30 minutes.



VEGETABLES

Three Vegetable Cheese Bake

Yield: 10-12 servings

- 1 (16-oz) package frozen broccoli florets
- 1 (16-oz) package frozen cauliflower
- 1 (16-oz) package frozen Brussels sprouts
- 2 (10-oz) cans condensed cream of mushroom soup
- 1½ lbs Velveeta® cheese, cut into 16 pieces

1. Thaw frozen foods. Place ingredients in Slow Cooker in order listed.
2. Cover and cook on HIGH for 3-4 hours or until vegetables are tender.

Maple Baked Beans

Yield: 15 servings

- 5 (14-oz) cans pork 'n beans
- ¼ cup chopped onion
- ½ cup maple syrup
- 2 tsp dry mustard
- 6 slices of bacon, cooked and crumbled

1. Combine ingredients in Slow Cooker.
2. Cover and cook on HIGH for 3-4 hours or until thick and hot.

Baked Potatoes

Yield: 6 servings

- 6 medium baking potatoes
- vegetable oil
- seasoning salt

1. Wash potatoes and pat dry. Poke holes in potatoes. Rub vegetable oil onto potatoes and sprinkle with seasoning salt. Place potatoes in Slow Cooker.
2. Cover and cook on HIGH for 3-4 hours.

MAXIM®

5-Quart Round Slow Cooker

- **Removable stoneware liner.**
- **See-through glass lid.**
- **3 temperature settings: low, high, auto.**
- **Power indicator light.**
- **Auto setting brings food up to cooking temperatures quickly, then reduces power to maintain proper heat level.**



Questions

Call toll free 1-800-233-9054

Monday–Friday, 8:00 a.m. - 5:30 p.m. CST

www.salton-maxim.com

LIMITED ONE YEAR WARRANTY

Warranty: This Maxim product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number **MAXSC5W** when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 233-9054).

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$ 8.50 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:

Attn: Repair Center Salton, Inc.
708 South Missouri Street
Macon, MO 63552

To contact us, please write to, call, or email:

Salton, Inc.
P.O. Box 6916
Columbia, MO 65205-6916
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