

# 4 Quart Portable Slow Cooker

USE AND CARE GUIDE  
MODEL TSC4P





# IMPORTANT SAFEGUARDS

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

- ◆ Read all instructions.
- ◆ Do not touch hot surfaces. Use handles or knobs.
- ◆ To protect against electrical shock, do not immerse cord, plugs or appliance in water or other liquid.
- ◆ Close supervision is necessary when any appliance is used by or near children.
- ◆ Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- ◆ 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.
- ◆ The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- ◆ Do not use outdoors.
- ◆ Do not let cord hang over edge of table or counter, or touch hot surfaces.
- ◆ Do not place on or near a hot gas or electric burner, or in a heated oven.
- ◆ Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- ◆ To disconnect, turn Control Knob to OFF, then remove plug from wall outlet.
- ◆ Do not use appliance for other than intended use.
- ◆ Avoid sudden temperature changes, such as adding refrigerated foods into a heated Stoneware 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.

- ◆ 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.
- ◆ If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
- ◆ 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.
- ◆ Do not leave this appliance unattended during use.
- ◆ If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
- ◆ The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
- ◆ Do not use this appliance in an unstable position.
- ◆ Never use the Removable Stoneware Liner on a gas or electric cooktop or on an open flame.
- ◆ Lift off Glass Lid carefully to avoid scalding, and allow water to drip into Removable Stoneware Liner.
- ◆ **CAUTION: To prevent damage or shock hazard, do not cook in the Cooking Base. Cook only in Removable Stoneware 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.

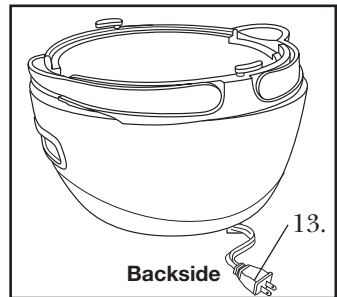
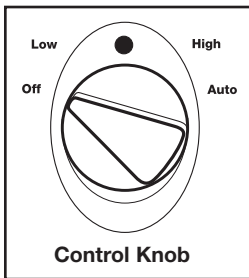
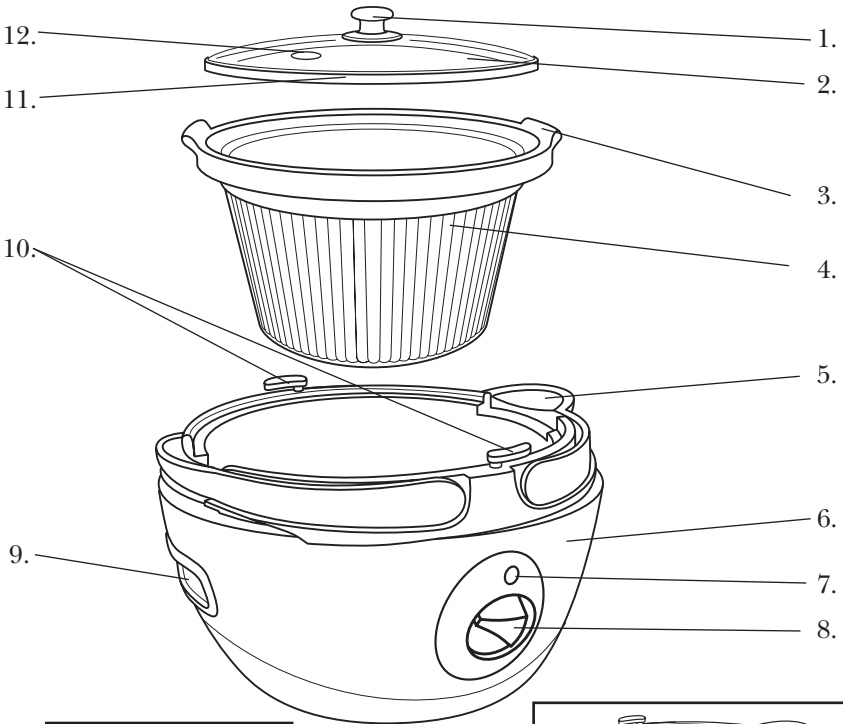
# Electric Power

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 **Toastmaster** 4 Quart Portable Slow Cooker

Your product may vary slightly from illustration.



- |   |  |
|---|--|
| 1. Lid Knob (P/N )                      | 7. Power Indicator Light                                 |
| 2. Glass Lid (P/N )                     | 8. Control Knob  |
| 3. Liner Handles                        | 9. Base Handle   |
| 4. Removable Stoneware Liner (P/N )     | 10. Lid Levers   |
| 5. Carry-In Handles                     | 11. Lid Seal   |
| 6. Cool-Touch Exterior/<br>Cooking Base | 12. Steam Hole   |
|   | 13. Retractable Power Supply Cord<br>with Polarized Plug |

# Before First Use

1. Carefully unpack your Slow Cooker and clean. See **CLEANING YOUR SLOW COOKER**.
2. It is necessary to operate the Slow Cooker one time before placing food in the Removable Stoneware Liner. Pour 2 cups of water into the Removable Stoneware Liner and place it inside the Cooking Base. Cover with Glass Lid.
3. Grasp the Slow Cooker Base firmly with one hand, while pulling enough of the cord out of the cord storage area to easily reach the electrical outlet. If the amount of cord you have exposed is not satisfactory, firmly pull cord again. The cord will lock in place when when it is released. When cord is straightened and at the proper length, plug the Slow Cooker into a 120V ~ 60 Hz electrical outlet.
4. Turn Control Knob to HIGH position and allow to heat for approximately 20 minutes. The Power Indicator Light will illuminate. You will notice a slight odor; this is normal and should quickly disappear.
5. Turn Control Knob to the OFF position. The Power Indicator Light will shut off. Allow Slow Cooker to cool for 15 minutes.
6. Use oven mitts to carefully remove the Removable Stoneware Liner from the Cooking Base and discard water from the Removable Stoneware Liner.
7. Rinse Removable Stoneware Liner and Lid, dry thoroughly and place back inside the Cooking Base.

## Introduction To Slow Cooking

Slow cooking occurs at temperatures just around 200°F. The Slow Cooker can operate on LOW all day or night if required. When cooking on 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 Knob to the OFF position. The Power Indicator Light will shut off. Always unplug from electrical outlet when not in use.



# Auto Setting

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

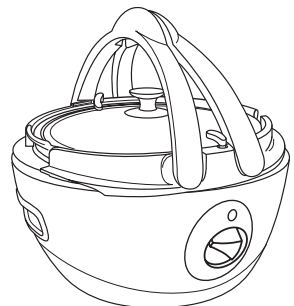
## Using Your Portable Slow Cooker

1. Prepare recipe according to instructions. Place food in Removable Stoneware Liner and cover with Glass Lid. Do not fill the Removable Stoneware Liner to the brim with food. Always cook with the Glass Lid on and the Removable Stoneware Liner in position. Remember that frequent lifting of the Lid during cooking delays cooking time. When cooking a meat and vegetable combination, place the vegetables in the bottom of the Removable Stoneware Liner first. Then add the meat and other ingredients. If the Removable Stoneware Liner is hot, DO NOT add cold food and vice versa. The Removable Stoneware Liner cannot stand the shock of sudden temperature changes.

**NOTE: Make sure the Handles are lowered to the sides of the Cooking Base during cooking.**

2. Follow the instructions for setting the retractable cord to the proper length in the Before First Use section of this manual. When cord is straightened and at the proper length, plug the Slow Cooker into a 120V ~ 60 Hz electrical outlet.
3. Turn Control Knob to the desired cooking setting, LOW, HIGH, or AUTO. The Power Indicator Light will illuminate.
4. Cook according to recipe instructions.
5. When cooking time is complete, turn Control Knob to the OFF position and unplug from outlet. The Power Indicator Light will shut off. Pull cord away from the unit and allow the cord to retract into the cord storage area.
6. ***Your Slow Cooker is now ready to transport.*** Simply lift both Handles to the carry position. Notice that both Lid Levers will pivot over the top of the Glass Lid to hold it in place. The top of the Handles are magnetized to keep the handles in the carry position securely.

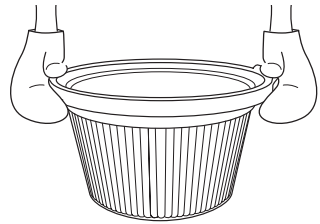
**Magnetized Handles  
for secure hold**



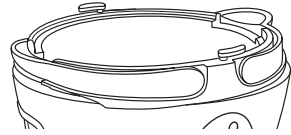
**Portable Slow Cooker  
Carry Position**



7. Your Portable Slow Cooker has a Cool-Touch Exterior/Base and a retractable cord that makes it so easy to transport. Use either the Carry-In Handles on the top of the unit, or comfortable Base Handles to transport the Slow Cooker from your kitchen to another location.



8. When food is ready to be served, turn the Control Knob to OFF and unplug from outlet. Retract the cord.



9. Make sure Handles are lowered to the sides of the Base. Using oven mitts, carefully remove the Glass Lid by grasping the Knob and lifting the Lid slightly away from you. This will allow the steam to escape before removing the Lid.
10. Allow a few seconds for all steam to escape. Then, using oven mitts, remove the Removable Stoneware Liner from the Cooking Base.
11. Allow to cool completely before cleaning, see **CLEANING YOUR SLOW COOKER**.



# Hints For Slow Cooking

- ◆ Meats will not brown during the cooking process. If you desire browning the meat first, heat a small amount of oil in a skillet on the stove and brown meats prior to putting into Removable Stoneware Liner.
- ◆ Whole herbs and spices flavor better in slow cooking than crushed or ground.
- ◆ When cooking in the 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 less.
- ◆ Most recipes that call for uncooked meat and vegetables require about 8 to 10 hours on the LOW temperature setting.
- ◆ 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.
- ◆ 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

- ◆ Vegetables such as carrots, potatoes, turnips, and beets require longer cooking times than most meats. Place them on the bottom of the Removable Stoneware Liner and cover them with liquid.
- ◆ 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.
- ◆ 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.



# Caring For Your Portable Slow Cooker

- ◆ Avoid sudden, extreme temperature changes. For example, do not place a hot Glass Lid or Removable Stoneware Liner into cold water or onto a wet surface.
- ◆ Do not use the Stoneware Liner to store food in the refrigerator, and then reheat in the Cooking Base.
- ◆ Avoid hitting the Removable Stoneware Liner and Glass Lid against the faucet or other hard surfaces.
- ◆ Do not use Removable Stoneware Liner or Glass Lid if chipped, cracked, or severely scratched.

## 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.

## Cleaning Your Portable Slow Cooker

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

1. Always unplug and allow to cool completely before cleaning.
2. Wash Removable Stoneware Liner and Glass Lid in warm, soapy water. If food sticks to the Removable Stoneware Liner, fill with warm soapy water and allow to soak, before cleaning with a plastic scouring pad.

**NOTE: If the gasket comes off the Lid, replace it with the widest lip on the bottom.**

3. Rinse and dry thoroughly.
4. Wipe interior and exterior of the Cooking Base with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the Cooking Base, as they may damage the surfaces.
5. Allow to dry thoroughly before storing.
6. Pull cord away from the unit and allow the cord to retract into the cord storage area.

# Recipes

## PARTY PIZZA DIP

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

Sauté sausage, ground beef, onion, and garlic; drain. Combine all ingredients in Slow Cooker Stoneware Liner. Cover and heat on HIGH for 2 to 3 hours, or until hot, stirring every 30 minutes after the first hour.

**NOTE: Do not cook longer on HIGH without stirring because the cheese may begin to stick to bottom.**

Yield: 12 cups

## GREEN CHILI SALSA

- 2 pounds lean ground beef
- 2 pounds pork sausage
- 2 (16-ounce) jar chunky salsa sauce
- 2 (10-ounce) cans condensed cream of chicken soup
- 4 (4-ounce) cans diced green chilies

Brown ground beef and pork sausage; drain.  
Spray the inside of the Slow Cooker Stoneware Liner with non-stick cooking spray. Combine ingredients in the Slow Cooker.  
Cover and cook on AUTO. Green Chili Salsa will be done in 5 to 6 hours.  
Serve as a dip.

Yield: 4 quarts



## **BUFFALO WINGS**

- 4 pounds chicken wingettes
- 1 cup vegetable oil
- 2 cups all-purpose flour
- 1 cup tomato sauce
- 2 tablespoons apple cider vinegar
- 2 tablespoons sugar
- 2 teaspoons red cayenne pepper
- 2 teaspoons curry powder
- 2 teaspoons paprika
- 3 teaspoons ground thyme
- 2 tablespoons hot chili/red pepper sauce

Rinse chicken in cold water and pat dry. Heat oil in skillet on stove. Roll wingettes in flour and brown in oil, then place in Slow Cooker Stoneware Liner. Combine remaining ingredients and pour over the top of the wingettes. Cover and cook on **LOW** for 6 to 8 hours or until chicken is done.

Yield: 6 to 8 servings

## **CHILI\***

- 2 pounds lean ground beef
- 2 medium onions, chopped
- 2 (15-ounce) cans Hunt's® Seasoned Diced Tomato Sauce For Chili
- 2 (15-ounce) cans tomatoes, garlic style
- 2 (15-ounce) cans chili beans
- 2 teaspoons chili powder
- ¼ cup dill pickle juice
- ½ teaspoon black pepper

Sauté ground beef and onion, drain. Combine with other ingredients in Slow Cooker Stoneware Liner. Cover and cook on **HIGH**. Chili will be done in 3 to 4 hours.

Yield: 8 to 10 servings

## **VEGETARIAN CHILI\***

Using the recipe above, replace ground beef with beef-flavored soy meat alternative crumbles (textured vegetable protein).

## HAM AND BEANS

- 1 pound dried Great Northern Beans
- 2 cups cubed ham
- 1 cup onion, chopped
- 1 cup sliced celery
- 1 cup sliced carrots
- 1 tablespoon dried parsley
- 1 bay leaf
- 6 cups water
  
- ½ teaspoon salt
- ⅛ teaspoon pepper

Soak beans in 6 cups of water overnight; drain. Combine beans, ham, onion, celery, carrots, parsley, bay leaf, and water in Slow Cooker Stoneware Liner. Cover and cook on HIGH for 6 to 7 hours or until beans are tender. Remove bay leaf. Season with salt and pepper.

Yield: 6 to 8 servings

## SHREDDED PORK BARBEQUE

- 1 (5 pound) pork butt, shoulder or blade roast
- 2 (15-ounce) cans diced tomatoes, drained
- 1 cup vinegar
- 2 medium onions, sliced
- ¼ cup Worcestershire® sauce
- 6 tablespoons brown sugar
- ½ teaspoon crushed red pepper flakes
- 2 teaspoons salt
- 1 teaspoon pepper
- 2 (16-ounce) bottles barbecue sauce

Combine all ingredients except barbecue sauce in Slow Cooker Stoneware Liner. Cover and cook on LOW for 8 to 10 hours or until meat is tender. Remove meat and discard bone. Dice or shred meat and add barbecue sauce. Continue heating for 1 hour.

Yield: 12 to 14 servings



## SPAGHETTI SAUCE WITH MEATBALLS

### Meatballs

- 1½ pounds Italian sausage
- ½ medium onion, chopped
- 3 cloves garlic, minced
- 1 egg
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¾ cup Italian-style bread crumbs
- ½ cup Parmesan cheese, grated

### Sauce

- ½ pound fresh mushrooms, sliced
- ½ medium onion, chopped
- 3 (15-ounce) cans diced tomatoes, Italian-style
- 2 (15-ounce) cans tomato sauce, Italian-style
- ¼ cup chopped basil leaves
- ¾ teaspoon dried oregano
- ½ teaspoon dried thyme
- 2 tablespoons sugar
- ¼ teaspoon crushed red pepper
- 1 bay leaf
- ¼ teaspoon salt
- ⅛ teaspoon pepper

Combine the meatball ingredients and form into 1½ inch balls. Place into Slow Cooker. Combine remaining sauce ingredients and pour over meatballs. Cover and cook on LOW for 8 to 9 hours or until meat is done. Remove bay leaf before serving.

Yield: 6 to 8 servings



## BEEF POT ROAST

- 1 (1½-2 pound) rump or chuck roast
- ½ teaspoon salt
- ¼ teaspoon pepper
- 6 medium potatoes, peeled and quartered
- 6 carrots, cut into 2-inch pieces
- 1 small onion, halved and sliced
- 1 cup beef broth

Sprinkle roast with salt and pepper. Place half of the vegetables in bottom of Slow Cooker Stoneware Liner. Top with roast, then add remaining vegetables and liquid. Cover and cook on HIGH for 6 to 8 hours or until the roast beef and vegetables test done.

Yield: 6 servings

## SLOPPY JOES

- 3 pounds ground beef
- 1½ cups finely chopped onions
- 1½ cups finely chopped celery
- 2 teaspoons salt
- 1 (15-ounce) can tomato sauce
- 1 (33-ounce) bottle catsup
- 2 teaspoons chili powder
- 2 teaspoons dry mustard
- ½ teaspoon paprika
- ½ teaspoon garlic powder
- 2 tablespoons brown sugar
- 1½ tablespoons vinegar
- ½ cup dry Minute® tapioca

Brown ground beef, onion and celery in a skillet. Drain off grease. Add browned beef mixture to the Slow Cooker and stir in remaining ingredients. Cover and cook on LOW for 6 to 8 hours or on HIGH for 3 to 4 hours.

Yield: 9½ cups



## CHICKEN CACCIATORE

- 2 cups all-purpose flour
- 1½ teaspoons seasoned salt
- ¼ cup olive oil
- 1 (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
- ⅓ cup chicken broth
- 2 cups canned crushed tomatoes
- 1 teaspoon salt
- ¼ teaspoon ground black pepper
- 1 tablespoon Italian seasoning
- 1 tablespoon minced parsley

Combine flour and seasoned salt. Coat chicken pieces.

In a large skillet over medium-high heat, brown the chicken, onion, and garlic in the olive oil. Combine the sautéed chicken and pan drippings with all the remaining ingredients, except parsley, in the Slow Cooker Stoneware Liner. Cover and cook on LOW 8 to 9 hours. Stir in the parsley before serving.

Yield: 4 servings

## THREE VEGETABLE CHEESE BAKE

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

Thaw frozen vegetables. Place ingredients in Slow Cooker Stoneware Liner in order listed. Cover and cook on HIGH for 3 to 4 hours or until vegetables are tender.

Yield: 10 to 12 servings

## OLD SETTLER'S BAKED BEANS

- 1 pound lean ground beef
- 1 pound chopped bacon
- 1 large onion, chopped
- $\frac{2}{3}$  cup brown sugar
- $\frac{2}{3}$  cup white sugar
- $\frac{1}{2}$  cup ketchup
- $\frac{1}{2}$  cup barbecue sauce
- 1 teaspoon salt
- 2 tablespoons prepared mustard
- 2 (16-ounce) cans kidney beans
- 2 (16-ounce) cans pork 'n beans
- 2 (16-ounce) cans butter beans

Sauté ground beef, bacon, and onion; drain. Place in Slow Cooker Stoneware Liner. Add sugars, ketchup, barbecue sauce, salt, and mustard. Slightly drain beans and stir into other ingredients. Cover and cook on HIGH for 3 to 4 hours.

Yield: 20 to 24 servings

## APPLE BROWN BETTY

- 8 cups small bread cubes
- 1 cup butter, melted
- 1 teaspoon cinnamon
- $\frac{1}{4}$  teaspoon salt
- $1\frac{1}{2}$  cups brown sugar
- 8 cups cooking apples, peeled, chopped
- 1 cup raisins

Mix cinnamon, salt, brown sugar, bread cubes and raisins together. Stir in melted butter.

Arrange in alternate layers with apples in the Slow Cooker. Cover and cook on HIGH for  $3\frac{1}{2}$  to 4 hours. Serve with ice cream.

Yield: 8 servings



## LIMITED ONE YEAR WARRANTY

**Warranty:** This Toastmaster® product is warranted 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) 947-3744 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 TSC4P 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 (1 800 947-3744).

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$ 10.00 (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  
Toastmaster Inc.  
708 South Missouri Street  
Macon, MO 63552

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

Toastmaster Inc.  
P.O. Box 6916  
Columbia, MO 65205-6916  
1 (800) 947-3744  
Email: [consumer\\_relations@toastmaster.com](mailto:consumer_relations@toastmaster.com)  
[www.toastmaster.com](http://www.toastmaster.com)

**Limitation of Remedies:** No representative or person is authorized to assume for us any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall we be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**Legal Rights:** This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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P/N  
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## Keep Dated Sales Receipts for Warranty Service.

Keep this booklet. Record the following for reference:

Date purchased \_\_\_\_\_

Model number \_\_\_\_\_

Date code (stamped on bottom) \_\_\_\_\_

EVERYBODY EATS. It's a fact of life.

But sometimes preparing  
meals can become a chore.

That's why TOASTMASTER has been invited  
into millions of kitchens just like yours  
so we can HELP YOU MASTER your  
mixing, baking, grilling, toasting,  
brewing, heating and serving  
tasks WITH EASE AND STYLE.

The TOASTMASTER name stands for a  
CELEBRATION of INNOVATION designed  
to serve your life and keep you  
COOKIN' IN STYLE.



# Contact Information

## Coordonnées :

## Contacte a:

### **Toastmaster Inc.**

National Service Center  
708 South Missouri Street  
Macon, Mo 63552

In USA and Canada call:

**Consumer Service: 1-800-947-3744**

**Consumer Parts: 1-800-947-3745**

**consumer\_relations@toastmaster.com**

**Hours: 8:00 A.M. - 5:30 P.M. CST**

Aux USA et au Canada, appeler les numéros suivants :

**Service Consommateurs : 1-800-947-3744**

**Pièces Consommateurs : 1-800-947-3745**

**consumer\_relations@toastmaster.com**

**Horaires : De 8h00 à 17h30, heure GMT - 6**

## **CONTACT US/APPELEZ**



**1-800-947-3744**



**www.toastmaster.com**



**consumer\_relations@toastmaster.com**

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Sous-traitant de Salton, Inc.





**toastmaster®**

- *Carry-In Handles automatically seal Lid to prevent spillage*
- *Auto-retracting Cord*
- *Cool-touch Exterior*
- *4 Qt. Capacity*
- *Removable Crock*



## **Questions**

Call toll free 1-800-947-3744

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

[www.toastmaster.com](http://www.toastmaster.com)

**TSC4P**



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