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## Magic Chef MCSGC07W

# Magic Chef Convection Oven MCSGC07W User Manual

Model: MCSGC07W

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## 1. INTRODUCTION

Thank you for purchasing the Magic Chef Convection Oven, model MCSGC07W. This appliance is designed to provide efficient and versatile cooking for a variety of dishes. Its convection technology ensures even cooking, while adjustable temperature and timer settings offer precise control. Please read this manual thoroughly before operating your new convection oven to ensure safe and optimal performance.



Figure 1: Magic Chef Convection Oven MCSGC07W. This image shows the complete convection oven unit with its glass bowl and lid.

## 2. IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before use.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the 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.
- 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

## 3. PRODUCT COMPONENTS

The Magic Chef Convection Oven MCSGC07W comes with several components designed to enhance your cooking experience. Familiarize yourself with these parts before operation.

- **Main Unit:** Consists of the lid with heating element and controls, and the glass bowl.
- **Glass Bowl:** A 3.16-gallon capacity heat-resistant glass bowl for cooking.
- **Low Wire Rack:** Used for cooking items closer to the heating element or for smaller items.
- **High Wire Rack:** Used for cooking items further from the heating element, ideal for larger roasts or baking.
- **Rack Tongs:** For safely handling hot racks and food inside the oven.
- **Extender Ring:** Increases the oven's capacity to 4.5 gallons, allowing for larger food items like whole chickens or roasts.



Figure 2: Overview of Magic Chef Convection Oven features and included accessories. This image displays the product box detailing the low rack, high rack, and tongs, along with key features like 750 Watts power and various cooking functions.

## 4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials, including any protective films or stickers, from the oven and its accessories. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash the glass bowl, wire racks, and tongs in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit (lid with controls) in water.
3. **Placement:** Place the convection oven on a stable, heat-resistant, and level surface. Ensure there is adequate clearance (at least 6 inches) around all sides of the oven for proper ventilation. Do not place it directly under cabinets or near flammable materials.
4. **Power Connection:** Ensure the power cord is not damaged. Plug the oven into a grounded electrical

outlet.

5. **Pre-use Burn-off (Optional but Recommended):** To eliminate any manufacturing odors, operate the oven empty for approximately 10-15 minutes at the maximum temperature setting (500°F). Ensure the area is well-ventilated during this process.

## 5. OPERATING INSTRUCTIONS

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The Magic Chef Convection Oven offers simple controls for various cooking needs.

### 5.1 Basic Operation

1. **Prepare Food:** Place your food item on the appropriate wire rack (low or high) inside the glass bowl. If cooking larger items, use the extender ring to increase capacity.
2. **Secure Lid:** Carefully place the lid onto the glass bowl, ensuring it forms a proper seal. If using the extender ring, place the ring on the glass bowl first, then the lid on the extender ring.
3. **Set Temperature:** Use the temperature control knob to select the desired cooking temperature, ranging from 250°F to 500°F.
4. **Set Timer:** Turn the timer knob to the desired cooking duration, up to 60 minutes. The oven will begin heating once the timer is set. The indicator light will illuminate.
5. **Monitor Cooking:** The transparent glass bowl allows you to monitor your food without opening the lid, preserving heat and cooking efficiency.
6. **Completion:** When the set time elapses, the oven will automatically turn off, and a bell will sound. Carefully remove the lid using the handle, being mindful of hot steam. Use the rack tongs to safely remove food and racks.

### 5.2 Using Accessories

- **Wire Racks:** Use the low rack for faster cooking or browning, and the high rack for slower cooking or larger items that require more space from the heating element.
- **Extender Ring:** For cooking whole chickens, roasts, or other large food items, place the extender ring between the glass bowl and the lid to increase the oven's internal volume from 3.16 gallons to 4.5 gallons. Ensure a tight seal.
- **Rack Tongs:** Always use the provided rack tongs to safely insert and remove hot racks and food from the oven to prevent burns.

### 5.3 Cooking Functions

This convection oven is versatile and can perform various cooking functions:

- **Barbecue:** Ideal for grilling meats and vegetables.
- **Broil:** For browning and crisping the top of dishes.
- **Roast:** Perfect for cooking meats and poultry evenly.
- **Bake:** Suitable for pastries, cakes, and other baked goods.
- **Grill:** Similar to barbecue, for direct heat cooking.
- **Stew:** For slow-cooked, tender dishes.
- **Fry:** Can be used for air-frying or shallow frying with minimal oil.
- **Defrost:** Gently thaws frozen foods.
- **Steam:** For healthy, moist cooking of vegetables and fish.

## 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your convection oven.

1. **Always Unplug:** Before cleaning, always unplug the oven from the power outlet and allow it to cool completely.
2. **Glass Bowl and Racks:** The glass bowl, wire racks, and tongs are dishwasher safe or can be washed by hand with warm, soapy water. Rinse thoroughly and dry.
3. **Main Unit (Lid):** Wipe the exterior of the lid with a damp cloth. For stubborn stains, use a mild, non-abrasive cleaner. Do not immerse the lid in water or any other liquid, as it contains electrical components.
4. **Heating Element:** The heating element is self-cleaning during operation. If food splatters occur, ensure the oven is cool and unplugged, then gently wipe with a damp cloth. Do not use abrasive cleaners or scourers.
5. **Storage:** When not in use, store the oven in a clean, dry place. Ensure all components are dry before storage.

## 7. TROUBLESHOOTING

If you encounter issues with your Magic Chef Convection Oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; timer not set.	Ensure the oven is securely plugged into a working outlet. Check household circuit breaker. Turn the timer knob to the desired cooking time.
Food is not cooking evenly.	Overcrowding; incorrect rack placement; lid not sealed properly.	Avoid overcrowding the oven. Ensure food items have space for air circulation. Use the appropriate rack for the food type. Verify the lid is securely placed on the glass bowl (or extender ring).
Oven produces smoke or unusual odor.	Food residue on heating element; new appliance burn-off.	If it's the first use, this is normal (see Setup). For subsequent uses, unplug and allow to cool. Clean any food residue from the heating element and interior. If smoke persists, discontinue use and contact support.
Temperature seems inaccurate.	Normal variance; external factors.	Consider using an oven thermometer to verify internal temperature. Adjust cooking times accordingly. Ensure the oven is not placed in a drafty area.

If the problem persists after attempting these solutions, please contact customer support.

## 8. SPECIFICATIONS

<b>Model Number</b>	MCSGC07W
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<b>Brand</b>	Magic Chef
<b>Power Consumption</b>	750 Watts
<b>Capacity (Standard)</b>	3.16 Gallons (7 Liters)
<b>Capacity (with Extender Ring)</b>	4.5 Gallons
<b>Temperature Range</b>	250°F to 500°F
<b>Timer</b>	Up to 60 minutes
<b>Item Weight</b>	11 pounds
<b>Package Dimensions (L x W x H)</b>	12.4 x 12.3 x 9.3 inches
<b>Manufacturer</b>	Zhongshan Qiaokang ElectricalAppliance Co., Ltd

## 9. WARRANTY AND CUSTOMER SUPPORT

For warranty information, please refer to the warranty card included with your product packaging or visit the official Magic Chef website. If you have any questions, require technical assistance, or need to report a problem, please contact Magic Chef customer support.

**Contact Information:** Please refer to the contact details provided in your product documentation or on the manufacturer's official website for the most up-to-date support information.