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› Magefesa Guisotherm 6L Multi-Function Electric Slow Cooker Instruction Manual

MAGEFESA 8429113414009

Magefesa Guisotherm 6L Multi-Function Electric Slow Cooker Instruction Manual

Brand: MAGEFESA | Model: 8429113414009

1. INTRODUCTION

Welcome to the comprehensive instruction manual for your Magefesa Guisotherm 6L Multi-Function Electric Slow Cooker. This appliance is designed to simplify your cooking process with its versatile functions, including slow cooking, frying, steaming, and grilling. Please read this manual thoroughly before first use to ensure safe and efficient operation and to maximize the lifespan of your product.



Figure 1: Magefesa Guiso Therm 6L Multi-Function Electric Slow Cooker.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or 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 main unit 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 OVERVIEW AND COMPONENTS

The Magefesa Guiso Therm is a versatile kitchen appliance designed for various cooking methods. Familiarize yourself with its main components:

- **Main Unit:** Houses the heating elements and control panel.
- **Removable Non-stick Inner Pot:** 6-liter capacity for cooking.
- **Tempered Glass Lid:** Features a steam outlet, allowing observation during cooking.
- **Control Panel:** LCD display with time and temperature adjustments, and programmable menus.
- **Grill Rack:** Stainless steel accessory for grilling and searing.
- **Steamer Basket:** For healthy steam cooking.
- **Power Cord:** Detachable for easy storage.



Figure 2: Detailed view of the control panel with menu options.



Visual

Figure 3: Tempered glass lid for continuous cooking observation.



Saludable / Healthy

Figure 4: Included stainless steel grill rack for searing and grilling.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and accessories. Retain packaging for future storage or transport.
2. **Cleaning:** Wash the removable inner pot, glass lid, grill rack, and steamer basket with 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 in water.
3. **Placement:** Place the appliance on a stable, heat-resistant, and level surface, away from walls or other appliances to ensure proper ventilation.
4. **Power Connection:** Connect the power cord to the appliance and then to a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

The Magefesa Guiso Therm offers multiple cooking functions. Here's how to use them:

5.1 General Operation

- Ensure the inner pot is correctly placed inside the main unit.
- Add ingredients according to your recipe.
- Close the lid securely (if required by the function).
- Use the control panel to select your desired function, time, and temperature.
- Press the 'Start' button to begin cooking.

5.2 Specific Functions

- **Slow Cook:** Ideal for stews, soups, and tender meats. Select 'Slow Cook' mode, adjust time (up to 24 hours) and temperature (low/high).
- **Frying/Sautéing:** The appliance has sufficient power for frying. Use the inner pot directly. Select 'Fry' or 'Sauté' mode and set the desired temperature.
- **Steaming:** Place the steamer basket inside the inner pot with water below the basket. Add ingredients to the basket. Select 'Steam' mode and set the time. This is a healthy option for vegetables, fish, and poultry.
- **Grilling/Searing:** Use the stainless steel grill rack for searing meats and fish. Select 'Grill' mode and preheat the appliance.
- **Programmable Menu:** Utilize the programmable menu for various dishes like rice, legumes, or specific recipes from the included cookbook.



Figure 5: The non-stick removable inner pot ensures even heat distribution and easy cleaning.

5.3 Official Product Videos

Product Demonstration (Amazon Espana)

Your browser does not support the video tag.

This video provides a general product demonstration, showcasing various features and uses of a multi-cooker.

Multi-function Pressure Cooker (AIGOTECH)

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This video demonstrates the multi-functional capabilities of a pressure cooker, including various cooking modes and ease of use.

Newlux 6L SmartChef V600 Electric Pot (MarkJV Shop)

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This video highlights the features and benefits of a 6L electric multi-cooker, including its various cooking programs and ease of operation.

Cecotec GM H Fry Programmable Pot (Cecotec Official Store)

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This video showcases the programmable features and cooking versatility of the Cecotec GM H Fry pot, demonstrating its ability to prepare various dishes.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Magefesa Guiso Therm.

- **Always unplug** the appliance from the power outlet and allow it to cool completely before cleaning.
- **Inner Pot, Lid, and Accessories:** The removable non-stick inner pot, tempered glass lid, grill rack, and steamer basket are dishwasher safe. Alternatively, wash them with warm, soapy water using a non-abrasive sponge. Rinse thoroughly and dry completely.
- **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit in water or any other liquid.
- **Storage:** Store the appliance in a dry place when not in use. Ensure all components are clean and dry before storage.

7. TROUBLESHOOTING

If you encounter any issues with your Magefesa Guiso Therm, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on	Not plugged in; power outage; faulty outlet.	Check power cord connection; verify power supply; try a different outlet.
Food not cooking evenly	Too much food; insufficient liquid; incorrect temperature/time setting.	Reduce food quantity; add more liquid; adjust settings according to recipe.
Lid not closing properly	Food obstruction; lid not aligned.	Ensure no food is blocking the lid; align lid correctly and press down firmly.
Steam escaping excessively	Lid not sealed; steam vent clogged.	Check lid seal; clean steam vent.

If the problem persists, please contact customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	MAGEFESA
Model Number	8429113414009
Color	Aluminum
Product Dimensions	20 x 20 x 20 cm; 5.87 kg
Capacity	6 Liters
Power	1200 Watts
Voltage	220 Volts
Material	Aluminum
Special Features	Programmable, Locking Lid
Control Method	Touch
Operating Mode	Electric

9. WARRANTY AND SUPPORT

Your Magefesa Guiso Therm Electric Slow Cooker comes with a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions. For technical support, spare parts, or any other inquiries, please contact Magefesa customer service through their official website or the contact information provided in your product documentation.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question