

AMC Cookware offers the finest quality cookware with a lifetime guarantee, that enables healthy cooking for your family's well-being – **for life.**

# 40 cm **MAGNUM**

PRODUCT INFORMATION

**Product Code**  
A4032

**Capacity**  
28 Litres

**Diameter**  
40 cm

**Height**  
22 cm

**External height**  
28.2 cm



**COOKWARE  
FOR LIFE**



## THE BIG SOLUTION

The AMC 40 cm Magnum is the largest unit in our range of cookware. It's substantially larger than any of the other AMC units and will definitely satisfy all your catering needs. This 28 litre electrified unit has been specifically manufactured to allow you to cook and serve the food from one point. Please note: DO NOT attempt to move this unit once it is filled with food – it will be extremely heavy.

The AMC Magnum features the well known AMC design, with its superb heat retention and distribution abilities. Remember this when cooking – don't assume that higher temperatures are required for this size unit. Once the base is hot it will maintain its heat for a long period of time, even after the probe has been switched off. AMC's waterless and fat-free cooking methods still apply, so even when cooking on a larger scale you can do this in a healthy manner. Remember to monitor the cooking temperature inside the unit by using the Visiotherm®.

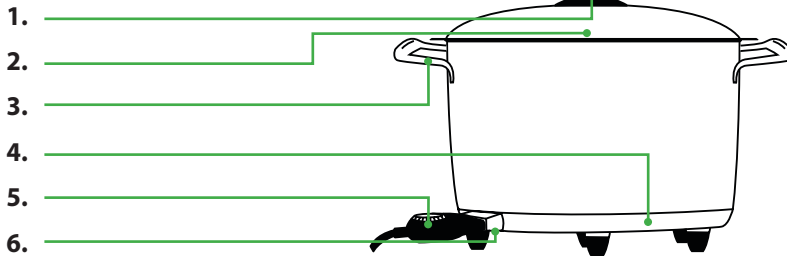
Due to its size, this unit may take slightly longer to heat up. A large volume of food will cook for a longer period of time, but the probe will continue to maintain the desired temperature. As this unit is electrified it will, despite its size, require less electricity than cooking the same amount of food in various smaller units on the stove.

## CARE AND CLEANING:

Before using your AMC 40 cm Magnum for the first time, wash the unit in hot soapy water with a soft cloth or non-scratch sponge. The unit should not be completely immersed in water. If the prongs and socket area do come into contact with water, make sure that it is thoroughly dried before using it again. The electric probe must never be immersed in water, if necessary wipe clean with a damp cloth.

After use, clean the Magnum in hot soapy water with a soft cloth or non-scratch sponge. Dry immediately to prevent watermarks from forming and to maintain the unit's shiny appearance. Don't use any abrasive cleaning materials, as this will scratch the polished stainless steel. AMC Classic Cleaner, our cleaning paste, is ideal for cleaning purposes. The inside and outside of the unit must never be washed with a scourer or hard sponge which could scratch the stainless steel.

## FEATURES



1. **Visiotherm®:** The AMC patented thermometer which indicates optimum cooking temperatures.
2. **Close fitting lid:** Its weight and design ensures that the unit seals properly during cooking.
3. **Stainless steel handles:** Sturdy handles positioned to hold onto when stirring or serving food and inserting the probe. They will not overheat during cooking.
4. **Base:** Encapsulates the element and the AMC patented base.
5. **Electric probe:** This scientifically designed probe, with its pivoting dial, can be set at different temperatures for the various foods prepared in the unit.
6. **Socket:** This is where the probe is plugged into the unit.



When inserting the probe in the socket, ensure the probe is set on *Off*.



## THE AMC ELECTRIC PROBE

The AMC Electric Probe has two lights, a red light to indicate whether the probe is switched on and a green light indicating the temperature.

### Inserting the Probe

Insert the probe into the socket. Ensure that the dial is set to the OFF position, then insert the plug into the electric wall outlet and switch on. The red light on the probe will glow to indicate that there is a supply of electricity, but the 40 cm Magnum will not heat up.

### Setting the Probe

Turn the dial to the required setting (from Simmer to 10), depending on the chosen cooking method and type of food being prepared. The green light on the probe will glow, indicating that the unit is heating up. When the unit reaches the desired temperature, the green light will switch off. The green light on the probe functions in a similar way to the light on a conventional oven - it switches on when heating up and switches off once the desired temperature has been reached. The probe then controls the temperature to ensure the unit maintains the desired heat, until the dial setting is changed manually. When you turn the probe to a lower setting, the unit will start to cool down automatically until the new desired temperature is reached.

### Cooking on the *Simmer* setting

When cooking on the *Simmer* setting, it is important to note that the probe controls the temperature by going through a continuous cycle of switching on and off. Do not increase the temperature if it appears that the food is no longer cooking. The probe will control the temperature. Should you increase the temperature, the unit may become too hot and cause the food to burn. Rather use the Visiotherm® to monitor the cooking process.

### Removing the Probe

Once the cooking is completed, turn the probe to the OFF position and remove the plug from the electrical wall outlet. Remove probe from unit, wipe clean with a damp cloth if necessary, and store in a dry place.

## A SIMPLE COMPARISON

The 40 cm Magnum (28 litres) is more than twice the size of the 30 cm Titan (13.5 litres), which used to be our biggest unit. You can cook 2 kg rice in the Titan, compared to a whopping 5 kg in the Magnum.



## REMEMBER:

The Visiotherm® is a special thermometer built into the lid knob of each AMC Cookware unit. By using the Visiotherm® you can control the cooking temperature accurately and conveniently – taking the guesswork out of your cooking!

## MAKING IT PRACTICAL

**Important:** Always preheat unit over a MEDIUM temperature. Don't start cooking over a high temperature, as this could burn the large volume of food. As with all AMC cookware it is advisable not to fill the unit to more than two-thirds of its capacity.

**Cooking rice or vegetables:** Preheat cold unit with food in, with probe on 6 until Visiotherm® reaches first red area. Then reduce heat to 4 - 5 on probe for duration of cooking process, depending on type and quantity of food. The Visiotherm® should gradually move and then stay between the 1 - 2 o'clock position, so adjust probe setting accordingly (see probe on previous page).

**Sautéing or frying ingredients:** Preheat empty unit with probe on 6, until Visiotherm® reaches first red area. Maintain the probe setting until sautéing is completed, then reduce heat once covered with lid.

## IMPORTANT SAFETY PRECAUTIONS

1. Read all the instructions in this leaflet carefully before using the Magnum for the first time.
2. Always insert the electric probe into the unit before plugging it into the wall outlet. When the probe is not in use, disconnect from the socket and wall outlet.
3. Use the unit only with the AMC probe provided.
4. Don't place the unit on a hot electrical plate, near a gas flame or in a heated oven.
5. Always place the Magnum on a level surface.
6. Don't let the electrical cord touch hot surfaces or hang over the edge of a counter or table.
7. Close supervision is necessary when cooking in the unit near children.
8. Never leave hot oil unattended in the unit.
9. Do not use the Magnum for any other purpose than its intended use, i.e. cooking food.
10. Always unplug the AMC Magnum before cleaning.
11. Never immerse the probe, cord or plug in water or any other liquid.
12. When using the Magnum for the first time you may notice slight smoking from the socket area. Don't be alarmed – this is caused by a protective oil which burns off after the first use.
13. A crackling noise may be heard when heating the Magnum. This is due to metal expansion and is normal.
14. Do not use the Magnum, electric probe or cord if it has malfunctioned or is damaged in any way. Take it to your nearest AMC Consultant Centre for inspection.
15. Do not carry or move the Magnum while it is full of food as it will be very heavy. Do not attempt to move it once filled with hot food or liquid, as it could spill and burn you.

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MAGNUM



Printed: 07/2016

## LIFETIME GUARANTEE

The AMC 40 cm Magnum is covered by the AMC Cookware lifetime guarantee. The Visiotherm®, element, electric probe and bakelite feet have a two year guarantee. It is a condition of our guarantee that you read and follow the operating instructions. Not only will this ensure satisfying cooking results, but will make your guarantee effective.

## AMC COOKWARE SUPPORT CENTRE:

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