

Hamilton Beach®

Slow Cooker

"Recipe book not included"

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Read before use.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Do not touch hot surfaces. Use handles or knobs.
5. To protect against electrical shock, do not immerse cord, plug, or base in water or other liquid.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
7. Do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Contact a Service Center.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Intended for countertop use only.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
12. Do not place on or near hot gas or an electric burner, or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. To disconnect slow cooker, turn controls to OFF (O) and then remove plug from wall outlet. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
15. Do not use appliance for other than intended use.
16. **CAUTION!** To prevent damage or shock hazard, do not warm food in base. Warm food only in removable cooking pot.
17. **WARNING!** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
18. Vessel may remain hot after unit is turned off.
19. Avoid sudden temperature changes, such as adding refrigerated foods into a heated crock.
20. Crock may remain hot after unit is turned off.
21. **WARNING!** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
22. Do not use appliance for other than intended use.

SAVE THESE
INSTRUCTIONS

Other Consumer Safety Information

This appliance is intended for household use only.

This appliance is only intended for the preparation, cooking, and serving of foods. This appliance is not intended for use with any nonfood materials or products.

⚠ WARNING Electrical Shock Hazard: This appliance is provided with a polarized plug (one wide blade) to reduce the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug

does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

Crock and Lid: Precautions and Information

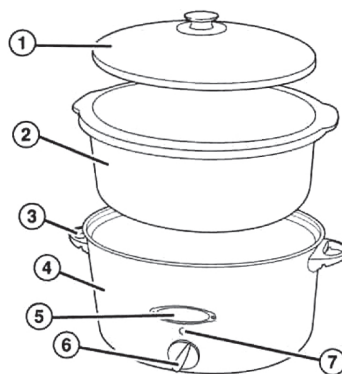
- Please handle crock and lid carefully to ensure long life.
- Avoid sudden, extreme temperature changes. For example, do not place a hot lid or crock into cold water, or onto a wet surface.
- Avoid hitting crock or lid against faucet or other hard surfaces.
- Do not use crock or lid if chipped, cracked, or severely scratched.
- Do not use abrasive cleansers or metal scouring pads.
- The bottom of the crock is very rough and can damage the countertop. Use caution.
- The crock and lid can become very hot. Use caution. Do not place directly on any unprotected surface or countertop.
- The crock is microwave-safe and oven-proof, but never heat crock when empty. Never place crock on a burner or stove top.
- Do not place lid in a microwave oven, conventional oven, or on stove top.

Removing Lid and Crock

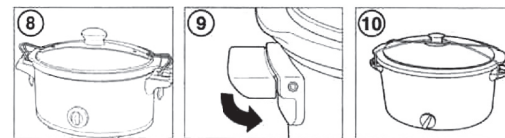
When removing lid, tilt so that opening faces away from you to avoid being burned by steam.

The sides of the slow cooker's base get very warm because the heating elements are located here. Use handles on base if necessary. Use oven mitts to remove crock.

Parts and Features



Accessory type and quantity may vary depending on the model.



1. Lid
2. Crock
3. Handles
4. Base
5. Recipe Name Tag (on select models)
6. Control Knob

Optional Features on Select Models:
7. ON Indicator Light

How to Use Slow Cooker

Before first use: Wash all removable parts in hot, soapy water. Rinse and dry.

Crock Capacity: For best results, fill Crock no more than 1 inch (2.5 cm) from the rim. If only half-filled, check for doneness 1 to 2 hours earlier than recipe states.

1. Plug into outlet.
2. Add ingredients to Crock.
3. Place Lid on Crock.
4. Turn Control Knob clockwise to LOW

Using Keep Warm Setting

- Food must be hot enough to prevent bacterial growth before using Keep Warm setting.
- The Keep Warm setting should only be used after a recipe has been thoroughly cooked.

or HIGH. Set a kitchen timer according to the recipe.

5. Turn Control Knob counterclockwise to OFF (O) when cooking is complete.

- Do not reheat food on Keep Warm setting.
- If food has been cooked and then refrigerated, reheat it on Low or High; then switch to Keep Warm.

Tips for Slow Cooking

- The Crock should be at least half-filled for best results. If only half-filled, check for doneness 1 to 2 hours earlier than recipe states.
- Stirring is not necessary when slow cooking. Removing Lid results in major heat loss and the cooking time may need to be extended. However, if cooking on HIGH, you may want to stir occasionally.
- If cooking soups or stews, leave a 2-inch (5 cm) space between the top of the Crock and the food so that the recipe can come to a simmer.
- Many recipes call for cooking all day. If your morning schedule doesn't allow time to prepare a recipe, do it the night before. Place all ingredients in Crock, cover with Lid, and refrigerate overnight. In the morning, simply place the Crock in Base and start cooking.
- When choosing recipes for this Slow Cooker, look for recipes that call for cooking on HIGH

4 to 5 hours or LOW 6 to 8 hours. Recipes calling for less cooking time should be checked periodically for doneness.

- Some foods are not suited for extended cooking in a Slow Cooker. Pasta, seafood, milk, cream, or sour cream should be added 2 hours before serving. Evaporated milk or condensed soups are perfect for slow cooking.
- The higher the fat content of meat, the less liquid is needed. If cooking meat with a high fat content, place thick onion slices underneath so meat will not sit on (and cook in) fat.
- Slow cookers allow for very little evaporation. If making your favorite soup, stew, or sauce, reduce liquid called for in original recipe. If too thick, liquid can be added later.
- If cooking a vegetable-type casserole, there will need to be liquid in the recipe to prevent scorching on the sides of the Crock.

Food Safety Tips

- Do not use frozen, uncooked meat in the Slow Cooker. Thaw any meat or poultry before slow cooking.
- Visit foodsafety.gov or fsis.usda.gov for more information on safe internal cooking temperatures.
- To store leftovers after cooking, do NOT place the entire Crock in the refrigerator since contents will take too long to cool.

Instead, divide leftovers into smaller containers and place into refrigerator.

- Never allow undercooked or raw meat to sit at room temperature in the Slow Cooker. Once meat is placed into the Crock, it should be cooked immediately (unless prepping Slow Cooker the night before, where Crock should be placed into the refrigerator).

Care and Cleaning

⚠ WARNING Electrical Shock Hazard. Disconnect power before cleaning. Do not immerse cord, plug, or base in any liquid.

1. Unplug and let cool.
2. Use oven mitts to remove Crock.
3. Wash Lid and Crock in hot, soapy water. Rinse and dry. The Lid and Crock may also be washed in a dishwasher. DO NOT use the "SANI" setting when

washing in the dishwasher. "SANI" cycle temperatures could damage your product.

4. Wipe Base with a soft damp cloth or sponge and dry.
5. Do not clip Lid during storage.

Troubleshooting

Food is undercooked.

- Was food cooked on the KEEP WARM setting? Only cook on LOW or HIGH setting.
- Was power interrupted?
- Did you select the LOW heat setting, but used a cooking time based on the HIGH heat setting?
- Crock was overfilled. For best results, fill Crock no more than 1 inch (2.5 cm) from the lid.
- Lid was not placed correctly. Check to make sure Lid is seated properly on the crock.

My meal was overcooked. Why?

- Foods will continue to increase in temperature after desired temperature has been reached. Check food when cooking time has been reached.

- Did you select the HIGH heat setting, but used a cooking time based on the LOW heat setting?
- Crock was less than half full. Check for doneness 1 to 2 hours earlier than recipe states.

The food isn't done after cooking the amount of time recommended in my recipe.

- This can be due to voltage variations (which are commonplace everywhere) or altitude. The slight fluctuations in power do not have a noticeable effect on most appliances. However, they can alter the cooking times in the Slow Cooker by extending the cooking times. You will learn through experience if a shorter or longer time is needed.

The images shown in this manual are for illustrative purposes only and may be subject to change.

NOTE: In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process. For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water prior to its first use.

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