

Hamilton Beach

PROFESSIONAL

Use & Care

6 Quart Slow Cooker/ Food Warmer

UL Approved



Hamilton Beach Customer Service Number

1-800-851-8900

(8:00 AM-6:00 PM Eastern Time)

Call to find the nearest authorized service center
or to order parts and accessories.

KEEP THIS NUMBER FOR FUTURE REFERENCE!

Chili Con Carne

- 4 pounds ground beef
- 3 tablespoons shortening
- 2 cups chopped onion
- 2 cloves garlic, crushed
- 4 tablespoons chili powder
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons paprika
- 1 teaspoon oregano
- 1 teaspoon ground cumin
- 1/2 teaspoon cayenne pepper
- 1/2 cup beef stock
- 1 28-ounce can tomatoes
- 1 16-ounce can tomatoes
- 4 1-pound cans red kidney beans

Heat shortening in skillet and brown beef, discarding fat. Combine all ingredients in removable liner, stirring well. Place liner in base. Cover and cook on Low 8-10 hours, High 4-5 hours or Auto 6-7 hours. Yield: 10-12 Servings

TWO YEAR LIMITED WARRANTY

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of two (2) years from the date of original purchase. There are no warranties with respect to any glass parts or glass containers which may be supplied with this appliance. This warranty does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL, INCIDENTAL, OR COMMERCIAL LOSSES CAUSED BY USE OF THIS APPLIANCE. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER ASSISTANCE HOT LINE in Washington, N.C. between 8:00 a.m. and 6:00 p.m., Eastern Time, Monday through Friday. (For faster service, please have model number ready for operator to assist you.)

1-800-851-8900

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

HAMILTON BEACH PROCTOR-SILEX, INC.

Washington, North Carolina 27889

840021000

IMPORTANT SAFEGUARDS

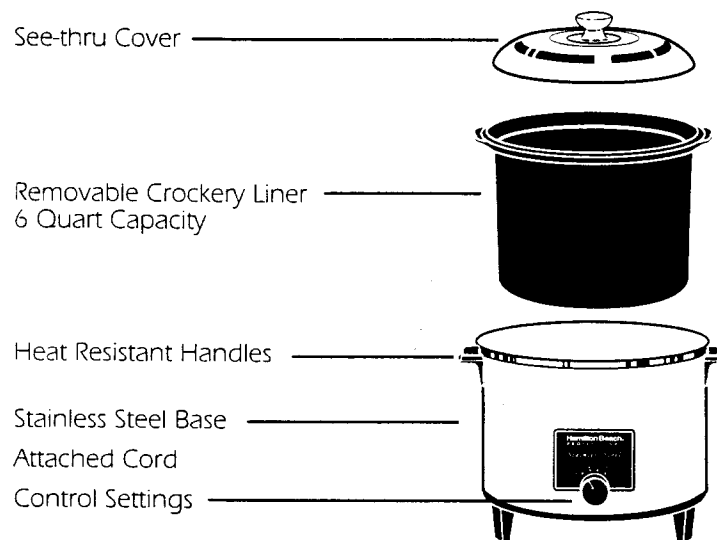
When using electrical appliances, basic safety precautions should always be observed, including the following:

1. Read all instructions.
2. Unplug cord from wall outlet, when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
3. To protect against electrical shock do not immerse cord, plug, or base in water or other liquid.
4. Do not touch hot surfaces. Use handles or knobs.
5. Close supervision is necessary when any appliance is used by or near children.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to Hamilton Beach/Proctor-Silex, Inc. or the nearest authorized service facility for examination, repair or electrical adjustment.
7. The use of accessory attachments not recommended by Hamilton Beach/Proctor-Silex, Inc. may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when using an appliance containing hot oil or other hot liquids.
12. To disconnect slow cooker, turn control to "OFF", then remove plug from wall outlet.
13. Caution: To prevent damage or shock hazard do not cook in base. Cook only in removable liner.
14. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.
15. Do not use appliance for other than intended use.

This product is intended for household use only.

SAVE THESE INSTRUCTIONS

KNOW YOUR SLOW COOKER/FOOD WARMER



ELECTRICAL NOTE

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). The plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit, contact an electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin, part of the 3-prong plug.

To avoid an electrical circuit overload do not use a high wattage appliance on the same circuit with the slow cooker. This appliance has a short cord to reduce the hazards of becoming entangled or tripping over a longer cord. A grounded-type 3-wire extension cord (3-prong plug) may be used if the electrical rating of the extension cord is greater than the rating of the slow cooker. Use only an extension cord rated 10 amperes or greater. Care must be taken to arrange the extension cord so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

FACTS ABOUT SLOW COOKING

- Slow cooker should be at least half filled for best results.
- When cooking meats and vegetables together, cut vegetables into small pieces and place on bottom or where they will be kept moist.
- A slow cooker lacks the ability to recover from heat losses quickly. Avoid frequent removal of the cover for stirring.
- Slow cooking is gentle cooking, so an extra hour on Low or Automatic need not worry you.
- Due to the fact that foods vary in viscosity (water content) there will be some variation in temperatures, the most watery being more uniform in temperature. Therefore low and high heat cannot be directly related to temperature of food.
- Stirring is not necessary, although you may wish to do so occasionally when using high heat.
- If you end up with too much liquid, (due to variations of liquid contents of meats and vegetables), the excess can be reduced by removing cover and setting on High for approximately 45 minutes after cooking time is completed.
- Frozen foods can be cooked in slow cooker, but cooking time must be increased. Frozen casseroles can be left in aluminum coverings and heated up to 8 hours depending on shape and weight.
- To make gravy, add minute tapioca to recipe while cooking, or remove foods from pot at end of cooking time, reserving juices. Blend a proportionate amount of water and flour together, add to juices and cook approximately 15 minutes on High until boiling; or remove juices to saucepan to prepare gravy.
- Meats can be cooked without adding water, but a small amount is recommended. The more fat the meat has, the less liquid is needed.
- If soaking dried beans overnight (plus pot cooking with other ingredients) seems to take too long, try par-boiling them in a pan about 15-20 minutes and let stand in water covered for an hour; or place them in your slow cooker with water and cook on high 2-3 hours. Then proceed with recipe.
- Dense vegetables (ex. - cauliflower, cabbage, broccoli) and root vegetables should be cut into small pieces for faster cooking.
- Large pieces of meat will cook faster if cut into small pieces (ex. - corned beef). You may want to use a meat rack or trivet in bottom of cooker to keep meats out of fatty cooking juices.

ADAPTING FAVORITE RECIPES

This book includes samples of the types of recipes you are able to prepare in your slow cooker.

For a greater variety, adapt your favorite recipe. Here are some hints:

- To judge cooking time, refer to a similar recipe in this book. Most meat and vegetable combinations require at least 7 hours on Low.
- Browning meat is not necessary, except to remove excess fat from meat or for color. If in doubt, brown meat beforehand and assemble recipe as directed.
- When using Low, less liquid is needed since there is little evaporation. The higher the setting, the more liquid required. Quantities of herbs and spices may need revision. Adding whole herbs and spices increases flavoring power while ground spices give a more subtle flavor. Therefore, it is a good idea to season to taste before stirring.
- Some ingredients are not suited for prolonged cooking. Pasta, rice, seafood, Chinese vegetables, milk, cream, and sour cream should be added about 2 hours before serving (1 hour on High). If cooking all day, evaporated milk or condensed soups may be substituted for homogenized milk.
- All ingredients of most recipes (see above exceptions) can be put into slow cooker at the same time, but it's best to add liquids and sauces last.
- Some soup recipes call for 2 to 3 quarts of water. Add other soup ingredients to slow cooker then add water only to cover. If thinner soup is desired, add more liquid at serving time.
- If milk-based recipes have no other liquid for initial cooking add 1 or 2 cups water. Then stir in milk or cream as called for, and heat before serving.
- It is not necessary to saute vegetables because vegetables take less time to cook than meat. Slice or chop them when possible, then stir in with other ingredients. Only exception: Eggplant should be parboiled or sauteed due to strong flavor.
- The quantity of meat, poultry and vegetables may be reduced without affecting flavor.

HOW TO USE SLOW COOKER

1. Before first use wash inside of crock thoroughly, rinse and dry. **Do Not Immerse Base In Water.**
2. Prepare recipe. Place food in slow cooker. Cover.
3. Plug cord into any 120 Volt electrical outlet.
4. Select LOW, HIGH or AUTO SHIFT.
5. Turn control to OFF when cooking is complete.

CONTROL SETTINGS

The slow cooker offers Low, High, or Auto Shift setting. Auto Shift is an exclusive feature. It allows your cooker to start on High and automatically shift to Low, after initial warm-up period. The control knob does not move from Auto Shift setting during cooking cycle. During the warm-up period, the "Automatic" setting is the same heat as "High".

HOW TO CLEAN SLOW COOKER

Caution: Do Not Immerse Base In Water

1. Turn control to Off. Unplug cord from outlet.
2. Remove liner as soon as possible after emptying slow cooker, and wash in hot soapy water to loosen food deposits (Do not use cold water as the crockery liner will not withstand sudden temperature changes.), using a sponge, cloth, nylon or plastic cleaning pad to remove them. Do not use abrasive cleaners.
3. The crockery liner and lid may be washed in a dishwasher.
4. The inside of stainless steel base may be wiped clean with a damp cloth or sponge. An all-purpose cleaner may also be used.
5. Wipe the outside of stainless steel base with a soft cloth and warm soapy water, wipe dry. Or clean with a commercial cleaner, like Sheila Shine. Do not use abrasive cleaners.
6. Care should be taken to avoid hitting the crockery liner against water faucets or any hard surface, as stoneware can be chipped or broken by a sharp blow.

Caution: Do Not Immerse Base In Water.

RECIPES

Hearty Vegetable Soup

- 2 pounds lean stewing beef, cut into 1-inch cubes
- 2 large potatoes, diced
- 2 onions, chopped
- 3 carrots, peeled and cut in 1/2 inch pieces
- 2 stalks celery, sliced (include tops for flavor)
- 6-8 sprigs parsley
- 1 tablespoon salt
- 1/2 teaspoon thyme
- 1/4 teaspoon pepper
- 1 1-pound can tomatoes (with juice), chopped
- 1 can water
- 1 package frozen mixed vegetables, thawed

Combine all ingredients except frozen mixed vegetables in cooker. Cook on Low 10-11 hours. Add frozen mixed vegetables and heat through. Yield: 6-8 Servings

Note: You may add or substitute other fresh or frozen vegetables, such as cabbage, green or wax beans, or turnips. If they are already cooked, add them in the last hour or so of cooking.

Pea Soup

- 2 cups dried split peas
- 1 cup chopped onions
- 1/2 cup sliced celery
- 1 ham hock or 1/4 pound salt pork
- 1 bay leaf
- 1 teaspoon salt
- 6 whole peppercorns

Soak peas in water overnight. Combine all ingredients in cooker. Cover with water. Cook on Low 10-12 hours, on High 5-6 hours, or on Automatic 7 hours.

Yield: 6 Servings

Note: Soup may be thinned with hot milk if it seems too thick.

Basic Pot Roast

- 1 3-4 pound rump or chuck roast
- 1 teaspoon salt
- 1/4 teaspoons pepper
- 2 tablespoons shortening
- 3 medium potatoes, pared and quartered
- 3 medium carrots, cut into 2-inch pieces
- 2 medium onions, halved
- 1/2 cup water or beef broth

Season meat with salt and pepper. Heat shortening in skillet and brown meat on all sides. Place half vegetables in bottom of cooker, add meat, then add other vegetables and liquid. Cook on Low 10-12 hours, on High 5 hours, or on Automatic 6 hours. Yield: 4-6 Servings

Navy Bean Soup

- 1 1/2 pounds navy beans
- 2 1/2 quarts water
- 1 ham hock or meaty ham bone
- 1 cup chopped onion (1 large)
- Salt
- Pepper

Wash beans, discard any stones or imperfect beans. Cover with cold water and soak overnight; drain. Place beans in removable liner; add water and ham hock or bone, onion, and salt and pepper to taste. Place liner in base. Cover and cook on Auto for 10-12 hours; Low for 13-15 hours; or High for 7-8 hours. Yield: 6-8 Servings

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