



▶ **Slow Cooker** 2
USA: 1-800-851-8900

840096800

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plug, or base in water or other liquid.
4. Close supervision is necessary when used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, electrical repair, mechanical repair, or adjustment.
7. The use of accessory attachments not recommended by Hamilton Beach/Proctor-Silex, Inc. may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
10. Do not place on or near hot gas or an 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 knob to Off; remove plug from 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 crock.
15. Do not operate appliance in any way other than intended use.

SAVE THESE INSTRUCTIONS!

CONSUMER SAFETY INFORMATION

This product is intended for household use only.

This product is only intended for the preparation, cooking, and serving of foods. This product is not intended for use with any non-food materials or products.

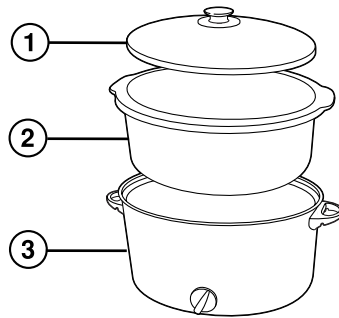
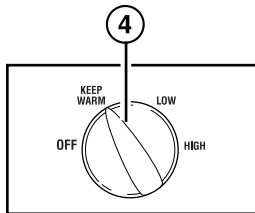
This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

To avoid an electrical circuit overload do not use a high wattage appliance on the same circuit with the slow cooker.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the slow cooker. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

Parts and Features

1. Cover
2. Crock
3. Base
4. Control Knob



The Control Knob on the slow cooker offers Low and High temperature settings for cooking. The **Keep Warm** setting is for holding the prepared recipe at a perfect serving temperature.

The Keep Warm setting should only be used after a recipe has been thoroughly cooked. Food should not be reheated on the Keep Warm setting. If food has been cooked and then refrigerated it must be reheated on Low or High, then switched to Keep Warm.

CAUTION: The Keep Warm setting should only be used after completely cooking the recipe according to the instructions. The food must be hot enough to prevent bacterial growth before using the Keep Warm setting. Do not use the Keep Warm setting to reheat any food that has been refrigerated or frozen.

4

If You've NEVER Used a Slow Cooker

Cooking in a slow cooker is easy but different from conventional methods. Take a few minutes and read "How to Use" and "Tips for Slow Cooking." Then try some of the recipes. You'll soon be convinced that a slow cooker is a necessity. There are also many slow cooker recipe books available in the library or book store. If you have any questions, please call our toll-free customer service number or check our web site. We'll be glad to help.

If You've Used a Slow Cooker Before

This slow cooker is designed to bring ingredients up to cooking temperature quickly. It may reach a full boil and cook faster than other slow cookers you have used. Because the slow cooker reaches its cooking temperature rapidly, older recipes may need to be adjusted. Some recipes may now take less cooking time.

You are probably ready to develop new recipes for use in your slow cooker. If the recipe was originally cooked in a saucepan on the stovetop, or slow roasted in the oven, adapting the recipe should be easy.

Our slow cooker heats from the sides. The Base slowly raises the temperature of the Crock. Whether cooked on Low or High, the final temperature of the food is the same, about 200°F. The only difference is the amount of time the cooking process takes. Read the section on "Adapting Recipes" for more information.

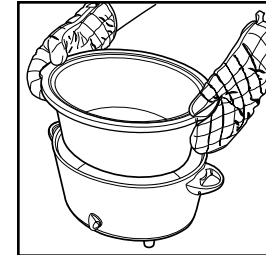
5

Tips for Slow Cooking

- The Cover of the slow cooker does not form a tight fit on the Crock but should be centered on the Crock for best results. **Do not remove the Cover unnecessarily**—this results in major heat loss. Do not cook without Cover in place.
- Stirring is not necessary when slow cooking. However, **if cooking on High**, you may want to stir occasionally.
- Slow cooking retains most of the moisture in foods. If a recipe results in **too much liquid** at the end of the cooking time, remove the Cover, turn the Control Knob to High, and reduce the liquid by simmering. This will take 30 to 45 minutes.
- The slow cooker should be **at least half-filled** for best results. **If less than half-filled, reduce cooking time.**
- If cooking **soups or stews**, leave a **2-inch 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 the Crock, cover and refrigerate overnight. In the morning, simply place Crock in the slow cooker and select the temperature setting.
- Meat and poultry require at least 7 to 8 hours on Low. Do not use frozen uncooked meat in the slow cooker. Thaw any meat or poultry before slow cooking.
- When removing the **Cover**, **tilt so that the opening faces away from you** to avoid being burned by steam.

6

- The sides of the **Base of the slow cooker get very warm** because the heating elements are located here. Use the handles on the Base if necessary. Use hot mitts to remove the Crock.



Adapting Recipes

Some ingredients are not suited for extended cooking in the slow cooker. Pasta, seafood, milk, cream, or sour cream should be added 2 hours before serving. Evaporated milk or condensed soups are perfect for the slow cooker.

Many things can affect **how quickly a recipe will cook**. The water and fat content of a food, the temperature of the food, and the size of the food will all affect the cooking time. Food cut into pieces will cook faster than whole roasts or poultry.

Most meat and vegetable combinations require **at least 6 to 7 hours** on Low.

The higher the fat content of the meat, the less liquid is needed. If cooking **meat with a high fat content**, place thick onion slices underneath, so the meat will not sit and cook in the fat.

Slow cookers allow very little evaporation. If making your favorite soup, stew, or sauce, **reduce the liquid or water** called for in the original recipe. If too thick, liquids 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.

7

How to Use Your Slow Cooker

1. Before first use, wash Cover and Crock in hot, soapy water. Rinse and dry. Do not immerse Base in water.
2. Prepare recipe according to instructions. Place food in Crock and cover.
3. Plug cord into outlet. Select temperature setting.
4. When finished, turn to Off and unplug Base. Remove food from Crock.
5. Let Crock and Cover cool slightly before washing.

Cleaning Your Slow Cooker

1. Turn the Control Knob to Off. Unplug cord from outlet.
2. Remove Crock and Cover from Base and let cool.
3. Wash the Crock and the Cover in hot, soapy water. Rinse and dry. The Crock and the Cover may also be washed in the dishwasher.
4. Wipe the Base with a damp cloth. Do not use abrasive cleansers.

Caution: To reduce the risk of electrical shock, do not immerse Base in water.

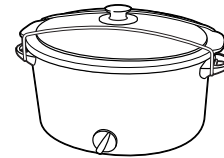
Crock and Glass Cover: Precautions and Information

- Please handle the Crock and Cover carefully to ensure long life.
- Avoid sudden, extreme temperature changes. For example, do not place a hot Cover or Crock into cold water, or onto a wet surface.

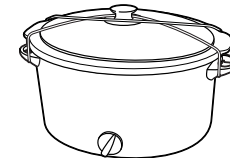
- Avoid hitting the Crock and Cover against the faucet or other hard surfaces.
- Do not use Crock or Cover if chipped, cracked, or severely scratched.
- Do not use abrasive cleansers or metal scouring pads.
- The bottom of the Crock is very rough and can damage the countertop. Use caution.
- The Crock and the Cover 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 the Crock when empty. Never place the Crock on a burner or stove top. Do not place the Cover in a microwave oven, conventional oven, or on the stove top.

Optional Feature on Selected Models

The **Lid Latch** secures the cover while moving, transporting, or storing the slow cooker. To use Lid Latch, place the white band into the groove located under one of the handles. Stretch the band to the other side of the slow cooker and secure it in the groove under the other handle.



Once the band is attached, it can also be crossed over the knob to further secure the lid.



Recipes

How much does your slow cooker hold? The capacity of your slow cooker refers to the amount the crock can hold if it is filled to the rim. However, we DO NOT recommend filling to the rim.

As a rule, you should select recipes that yield 1 quart less than the listed capacity of your crock. For example, if your slow cooker is labeled as a 6-quart slow cooker, your best results will be achieved using recipes that yield 5 quarts or less.

About the Symbols

Our easy-to-use recipe symbols give you information at-a-glance!

3-5 qt

These recipes list ingredients in sizes for medium slow cookers (3 to 5 quarts) and large slow cookers (5½ to 7 quarts). Select the ingredient amount based on your needs and the size of your slow cooker.

5½-7 qt



Indicates recipes that freeze well for later use.

Italian-Style Beef Stew



3-5 qt

5½-7 qt

2	4	lbs boneless beef stewing cubes
1	2	(10 oz) box frozen mixed vegetables
1	2	(16 oz) cans tomato sauce
1½	3	teaspoons Worcestershire sauce
⅛	¼	cup chopped onion
1	2	(1.5 oz) envelope beef stew seasoning mix

Combine all ingredients in the crock. Stir well. Cover and cook on: **Low – 10 hours OR; High – 5 hours. Makes 2 or 4 quarts.**

10

Texas Chili Soup



3-5 qt

5½-7 qt

3	5	(16 oz) cans red kidney beans, drained
1	2	(1.25 ounce) envelopes chili seasoning
1	2	(15 oz) cans tomato sauce
½	1	cup chopped onion
1½	3	lbs stew beef, cut in cubes
1	2	(14 oz) cans beef broth
½	1	teaspoon salt
½	1	teaspoon garlic powder

Combine all ingredients in the crock. Stir well. Cover and cook on: **Low – 10 hours; OR High – 5 hours. Makes 2 or 4 quarts.**

New England Boiled Dinner



3-5 qt

5½-7 qt

2	4	lbs boneless, smoked ham
1	2	(15 oz) cans whole potatoes, drained
1	2	(15 oz) cans carrots, drained
1	2	lbs of cabbage, cut in 6 wedges
¼	½	cup water

Place the meat in the crock and fit the vegetables around it. Cover and cook on: **Low – 8 hours; OR High – 4 hours. Makes 6 or 12 servings.**

11

Hawaiian Chicken



3-5 qt

5½-7 qt

3	6	lbs skinless, boneless chicken breasts, halved
1	2	(16 oz) cans pineapple slices, drained
1	2	(15 oz) cans mandarin oranges, drained
2	4	tablespoons cornstarch
3	4	tablespoons brown sugar, packed
2	4	tablespoons lemon juice
¼	½	teaspoon salt
¼	½	teaspoon ground ginger

Combine all ingredients, except the chicken, in the crock. Stir well. Add the meat and stir well to coat. Cover and cook on:

Low – 6 to 8 hours; OR High – 3 hours. Makes 6 or 12 servings.

Onion-Coated Beef Roast



3-5 qt

5½-7 qt

¼	½	cup steak sauce
2½	5	lbs bottom round or rump beef roast
1	2	tablespoons dried minced onion

Pour steak sauce into the crock. Place meat in the crock and coat both sides with the sauce. Sprinkle each side with ½ tablespoon of the dried onion. Cover and cook on: **Low – 10 hours; OR High – 5 hours. Makes 6 or 12 servings.**

Orange-Juiced Pork Chops



3-5 qt

5½-7 qt

6	12	oz can frozen orange juice, undiluted
½	1	cup brown sugar, packed
1	2	teaspoons soy sauce
2	4	tablespoons cornstarch
½	1	teaspoon garlic powder
6	12	(1-inch thick) boneless, center cut pork chops

Combine all ingredients, except the meat, in the crock. Stir well. Add the meat and stir well to coat. Cover and cook on: **Low – 6 to 8 hours; OR High – 3 to 4 hours. Makes 6 or 12 servings.**

Oriental Spareribs

3-5 qt

5½-7 qt

2	4	tablespoons cornstarch
2	4	tablespoons teriyaki sauce
1	2	(10 oz) jars duck sauce or sweet and sour sauce
3	6	lbs country-style pork spare ribs

Dissolve cornstarch in teriyaki sauce. Add duck sauce and put in crock. Stir well. Add the meat and stir well to coat. Cover and cook on: **Low – 8 hours; OR High – 4 hours. Makes 4 to 8 servings.**

Sweet & Pungent Meat Balls



3-5 qt	5½-7 qt	
1	2	(3 lbs) bags frozen cooked meatballs
1	2	(12 oz) jars grape jelly
1	2	(12 oz) jars currant jelly
1	2	(12 oz) bottles chili sauce
1	2	(12 oz) bottles cocktail sauce

Combine all ingredients in the crock. Stir well. **Makes 3 or 6 quarts.** Cover and cook on: **Low – 6 hours; OR High – 3 hours.**

Tex-Mex Beef Barbecue



3-5 qt	5½-7 qt	
3	6	lbs brisket of beef
1	2	(18 oz) bottles hickory-smoked barbecue sauce
1	2	(1.25 oz) envelopes chili seasoning
1	2	teaspoons chopped garlic
1	2	teaspoons lemon juice
1	2	tablespoons Worcestershire Sauce
½	1	cup chopped onion

Combine all ingredients, except meat, in the crock. Stir well. Add meat and stir well to coat. Cover and cook on: **Low – 10 hours; OR High – 5 hours.**

Remove the meat and shred. Return the meat to the crock. Stir well. Serve on soft rolls. **Makes 2 or 4 quarts.**

Broasted New Potatoes



3-5 qt	5½-7 qt	
3	6	lbs new red potatoes, unpeeled
1	2	tablespoons olive oil
1	2	envelopes zesty Italian dressing mix

Pour the oil in a plastic bag and add the potatoes and shake to coat well. Add the salad dressing mix and shake well until all the potatoes are coated. Place potatoes into the crock and cook on: **Low – 8 hours; OR High – 4 hours. Makes 8 to 14 servings.**

Chocolate Fondue

3-5 qt	5½-7 qt	
1	2	(8 oz) boxes semi-sweet baking chocolate
1	2	(8 oz) boxes unsweetened baking chocolate
1	2	(6 oz) boxes white baking chocolate
1	2	(14 oz) cans sweetened condensed milk, not evaporated
1	2	cups milk
¼	½	cup blackberry-flavored brandy, or other fruit-flavored brandy

Suggested foods for dipping: Strawberries, pineapple chunks, banana chunks, cake cubes, marshmallows, and cookies.

Combine all fondue ingredients in the crock. Stir well. Cover and cook on: **High – 45 minutes***

Stir well after 45 minutes. Turn Control Knob to Low. Serve immediately or keep warm as desired. Refrigerate leftovers and use as chocolate sauce. **Makes: about 1 or 2 quarts.**

*Only the High setting is recommended for this recipe.

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of one hundred eighty (180) days from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations 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 SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

Web site address: www.proctorsilex.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

HAMILTON BEACH ♦ PROCTOR-SILEX, INC.
263 Yadkin Road, Southern Pines, NC 28387

PROCTOR-SILEX CANADA, INC.
Picton, Ontario K0K 2T0

840096800

Web site address: www.proctorsilex.com

2/02

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>