

Thank You for Purchasing a Stay or Go™ Cool Touch Slow Cooker!

Making great-tasting food with the Slow Cooker is simple, once you know how.

Please look inside this helpful user guide
for our easy set-up steps.

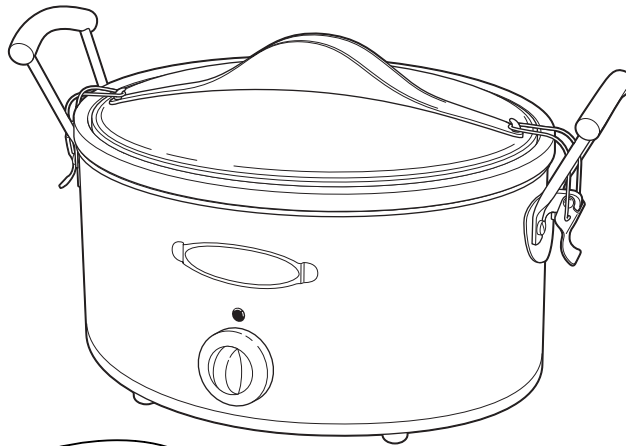
**If you have any questions, please call our toll free number below
before you return it.**

Our friendly associates are ready to help you:

USA: 1-800-851-8900

Canada: 1-800-267-2826

Mexico: 01-800-71-16-100



*Please visit
hamiltonbeach.com or
proctorsilex.com for easy
and delicious recipes for
this product!*

**READ BEFORE USE
LIRE AVANT L'UTILISATION
LEA ANTES DE USAR**

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**Le invitamos a leer cuidadosamente este
instructivo antes de usar su aparato.**

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WARNING

Shock Hazard

- Do not immerse this appliance in water or other liquid.
- This appliance has a polarized plug (one wide blade) that reduces the risk of electrical 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 using an adaptor. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, 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 any appliance is 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, repair, or 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 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 (O) then remove plug from outlet.
13. Caution: To prevent damage or shock hazard do not cook in base. Cook only in removable container.
14. Do not operate appliance in any way other than intended use.

SAVE THESE INSTRUCTIONS!

Other Consumer Safety Information

This product is intended for household use only.

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

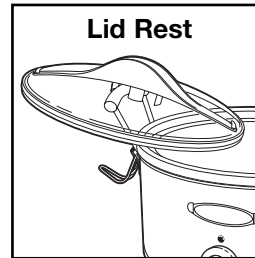
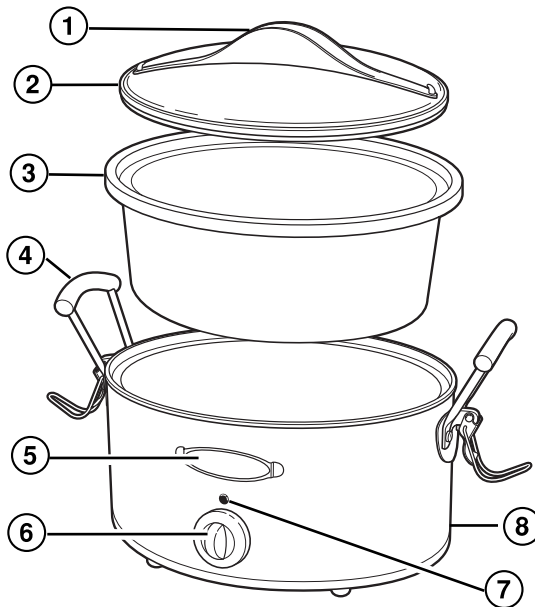
The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used.

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

Cool Touch Slow Cooker Features

- | | |
|----------------------------|--------------------------|
| 1. Cool Touch Cover Handle | 5. Recipe Nametag |
| 2. Glass Lid | 6. Control Knob |
| 3. Crock | 7. Power Indicator Light |
| 4. Cool Touch Base Handles | 8. Base |

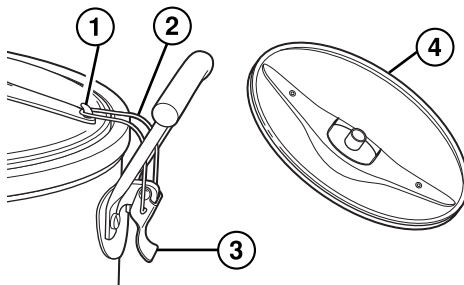


NOTE: This slow cooker is a Cool Touch model. The base handles, control knob, and cover handle are cool to the touch. Other areas, such as the base of the slow cooker are warm but will not burn you if casually touched. The crock, cover and interior metal surface of the base are hot.

Spill-Resistant Travel Features

NOTE: When traveling with the slow cooker, make sure that the clips are securely snapped in the locking position.

- | | |
|------------------------------|---|
| 1. Clip Hook | 4. Lid Gasket |
| 2. Stainless Steel Wire Clip | 5. Carry Case
(available on select models) |
| 3. Clip Finger Latch | |



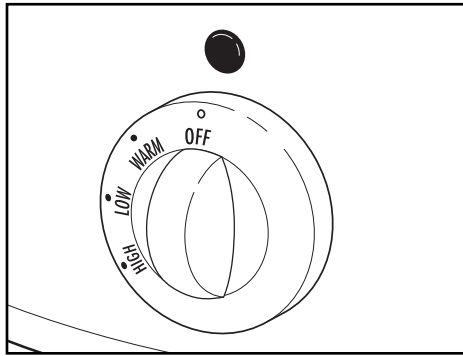
Parts and Features (cont.)

Crock Capacity

How much does your slow cooker hold?

The capacity of your slow cooker refers to the amount the cooking vessel can hold if it is filled to the rim. However, in order to avoid food boiling over and spilling, 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 cooking vessel. 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.

Control Knob and Temperature Settings



The Control Knob on the slow cooker is cool to the touch and 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

Health Hazard

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.

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."

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, call our toll-free customer service number. We'll be glad to help.

If You've Used a Slow Cooker Before

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 pan. 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.

How to Use Your Slow Cooker

1. Before first use, wash the glass lid and cooking vessel in hot, soapy water. Rinse and dry. Do not immerse base in water.
2. Prepare recipe according to instructions. Place food in cooking vessel and cover with glass lid.
NOTE: When planning to travel with the slow cooker, make sure that the clips are securely snapped in the locked position prior to cooking.
3. Plug cord into outlet. Select a temperature setting of Low or High (not Keep Warm).
4. When finished, turn to Off (O) and unplug base.
5. Let the cooking vessel and glass lid cool before washing.

Tips for Slow Cooking

- The cover of the slow cooker does not form a tight fit on the cooking vessel but should be centered on the cooking vessel for best results. **Do not remove the glass lid unnecessarily**—this results in major heat loss. Do not cook without glass lid 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 glass lid, 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 cooking **soups or stews**, leave a **2-inch space** between the top of the cooking vessel 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 cooking vessel, cover with glass lid and refrigerate overnight. In the morning, simply place cooking vessel in the slow cooker. Select the temperature setting.
- **Meat and poultry** require at least 7 to 8 hours on Low. Do not use frozen meat in the slow cooker. Thaw any meat or poultry before slow cooking.

Basic Cooking Chart/Hours Required

HEAT SETTING	LOW	HIGH
2-5 pound/2.25 kg Whole Chickens	8	6
5-6 pounds (2.25-2.7 kg) Beef Roast	10	5
3-4 pounds (1.35-1.8 kg) Boneless, Smoked Ham	8	5
Stew (crock 2/3 full)	8	4
Soup (crock 2/3 full)	8	4
Chili (crock 2/3 full)	8	4

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 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.

Some recipes call for browning the meat before slow cooking. This is only **to remove excess fat or for color**; it is not necessary for successful cooking.

Slow cookers have 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 cooking vessel.

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and delicious recipes for
this product!*

Cleaning

1. Turn the control knob to Off (O).
Unplug cord from outlet.
2. Remove cooking vessel and glass lid from base and let cool.
3. Wash the cooking vessel, glass lid and plastic lid in hot, soapy water. Rinse and dry. Cooking vessel and glass lid may also be washed in the dishwasher.
4. Wipe the base with a damp cloth. Do not use abrasive cleansers.

!WARNING

Electrical Shock Hazard

Do not immerse base in water. This can result in death or electrical shock.

Customer Service

If you have a question about your slow cooker, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your slow cooker. This information will help us answer your question much more quickly.

MODEL: _____ **TYPE:** _____ **SERIES:** _____

This Use & Care Guide is also available at hamiltonbeach.com

This warranty applies to products purchased in the U.S. or Canada.

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of one (1) year for Hamilton Beach products or one hundred eighty (180) days for Proctor-Silex and Traditions products 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 OR CONDITION, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING, WITHOUT LIMITATION, ANY STATUTORY WARRANTY OR CONDITION 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, including without limitation: glass parts, glass containers, cutter/strainers, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect including failure to clean product regularly in accordance with manufacturer's instructions, 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

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