32 Ounce Hot Pot

USE AND CARE GUIDE MODEL THP32WCAN





IMPORTANT SAFEGUARDS

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

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning.
 Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- To disconnect, turn the Variable Temperature Control to LOW, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Be certain Lid is securely in place before operating appliance.
- Scalding may occur if the Lid is removed during heating.

SAVE THESE INSTRUCTIONS THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.



ADDITIONAL IMPORTANT SAFEGUARDS

WARNING: This appliance generates heat and escaping steam during use. Use proper precautions to prevent the risk of burns, fires, or other injury to persons or damage to property.

- All users of this appliance must read and understand this Use and Care Guide before operating or cleaning this appliance.
- The cord to this appliance should be plugged into a 120V AC electrical outlet only.
- DO NOT attempt to move an appliance containing hot liquids. Allow appliance to cool completely before moving.
- Keep appliance at least 4 inches away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating. Place the appliance on a surface that is resistant to heat.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
- If this appliance falls or accidentally becomes immersed in water or any other liquid, unplug it immediately. Do not reach into the water! Do not use this appliance after it has fallen into or has become immersed in water. Contact Consumer Service for examination and repair.
- Do not leave this appliance unattended during use.
- The Hot Pot must be left to cool down sufficiently before adding more water to avoid splattering.
- Do not use the Hot Pot to heat oil, or to melt butter.
- Use the Hot Pot for heating milk, water, or canned/packaged convenience foods. Do not use it to cook food from raw.
- The Hot Pot is not suitable for heating solid foods. Use liquids (e.g. milk, soup, etc.), or a mixture of liquids and solids (e.g. chili, stew, etc.).
- Do not place any container inside the Hot Pot all foods must be removed from the packaging, container, can, etc. before being put into the Hot Pot.
- Before serving, or removing contents, unplug cord from electrical outlet.
- Do not place this appliance in a microwave oven.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

Electric Power

If the electric circuit is overloaded with other appliances, your appliance may not operate. It should be operated on a separate electrical circuit.

Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or placemats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.



Getting To Know Your Hot Pot

Product may vary slightly from illustrations.



- 1. Lid Knob
- 2. Lid (P/N 31067)
- 3. Handle
- 4. Polarized Plug

- 5. Variable Temperature Control: LOW to HIGH
- 6. Lid Strainer
- 7. Pour Spout

Operating Instructions Before First Use

- 1. Carefully unpack your Hot Pot and remove all packaging materials.
- 2. To remove any dust that may have accumulated during packaging, simply wipe the Hot Pot exterior with a clean, damp cloth.
- 3. Do not use abrasive cleansers.
- 4. Do not put the Hot Pot, cord, or plug in water.
- 5. Boil one full Hot Pot of water following the Instructions For Use.
- 6. Rinse the Hot Pot out with cold water. Wash the Lid in warm, soapy water, rinse, and then dry thoroughly.

Instructions For Use

- 1. Place Hot Pot on a flat, heat-resistant surface.
- 2. Fill the Hot Pot with 8 to 32 (1 to 4 cups) of liquid or food.
- 3. Lower the Lid onto the Hot Pot. Turn the Lid so the Lid Strainer covers the Pour Spout opening.
- 4. Turn the Variable Temperature Control to HIGH.
- 5. Plug cord into a 120 VAC. outlet. The unit may emit an odor and/or smoke during the first few uses from oils used in manufacturing. This is normal for a new appliance.
- 6. Lift Lid up and away from the Hot Pot. To avoid escaping steam, approach the Hot Pot from behind the Handle. Grasp the Handle with one hand. Grasp the Lid Knob with the other hand. Check to see if food or liquid is boiling.

WARNING: If the Hot Pot has been in use, it may be full of steam, which will escape as soon as the Lid is opened. Keep hands, face, and etc. clear of the area above the Hot Pot. Wear oven mitts when using the Hot Pot.

- 7. When food or liquid boils, turn the Variable Temperature Control to LOW.
- Unplug from wall outlet.
 NOTE: Some sparks may be visible while disconnecting plug from wall outlet. This is normal.
- 9. Slowly pour water out of the Hot Pot, rotating the Strainer out of the way if necessary.
- 10. Lift the front of the Lid and move slightly forward. Then lift the Lid up and away from the Hot Pot.
- 11. To avoid the risk of splashing, pour slowly and do not over-tilt the Hot Pot.



Cooking Other Foods in Your Hot Pot

WARNING: DO NOT USE THE HOT POT TO HEAT OIL, OR TO MELT BUTTER.

CAUTION: The Hot Pot is not suitable for heating solid foods unless liquids are added.

Add liquids (e.g. water, milk, soup, etc.), or a mixture of liquids and solids (e.g. chili, stew, etc.).

WARNING: Do not place any container inside the Hot Pot — all foods must be removed from the container, can, etc. before being put into the Hot Pot.

WARNING: Do not overfill the Hot Pot. If the Hot Pot is overfilled, there is a risk that boiling liquids may boil over.

- 1. Remove the Lid. (See Operating Instructions.)
- 2. Fill the Hot Pot with 8 to 32 ounces, (1 to 4 cups) of liquids or a mixture of liquids and solid food.
- 3. Turn the Variable Temperature Control to the required setting.

Cooking at Low Setting

- 1. If you need to watch the food or liquid while cooking, or stir during cooking, set the Variable Temperature Control below medium and leave the Lid off.
- 2. *To stir food in your Hot Pot:* Using oven mitts to protect your hands, use a long handled wooden spoon or heat resistant plastic spoon to stir the food or liquid. Steady the Hot Pot by holding the Handle while stirring.

Hints For Best Results

- ◆ If you have a choice between cooking for a short time at high temperature, or a longer time at a lower temperature, then, generally, the longer cooking time at the lower temperature will give better tasting results because cooking at a lower temperature lessens the likelihood of baking food onto the surfaces of the Hot Pot, or spattering food from the Hot Pot
- Milk, especially full-cream milk, has a propensity to boil over. In addition to making a mess, this spoils the taste of the milk. So use low heat, do not fill the Hot Pot to more than half full, stir often and watch it carefully.

CAUTION: To avoid spillage of hot foods, if you must move the food from the Hot Pot to the table for serving, we suggest that you pour the contents of the Hot Pot into a bowl or dish and that you carry the dish instead.

	Setting	Recommended Time
Boiling water (4 cups)	HIGH	5 to 6 min.
Soup (standard can)	MED. TO HIGH	3 to 4 min.
Chili (standard can)	MED. LOW TO MED.	6 to 8 min.
Baked beans (standard can)	MED. LOW TO MED.	6 to 8 min.

Typical Cooking Times

These times are intended only as guidelines. You must make sure that all food is fully cooked before serving, just as you would when cooking on a stove.



Insufficient Liquid

WARNING: Do not plug in the Hot Pot unless it is filled at least to the MIN mark. Misuse of this kind will shorten the life of the element, it may bake food on to the surfaces of the Hot Pot, and/or spit the contents of the Hot Pot over the surface of the table or counter.

CAUTION: If the Hot Pot does not contain sufficient liquid, the thermostat will cycle on and off to regulate the temperature, but eventually the food will bake on to the surfaces of the Hot Pot, and may be impossible to remove completely.

- 1. Unplug, then wait until the Hot Pot has cooled down fully before attempting to remove the contents.
- 2. The Hot Pot is equipped with a self-resetting thermostat.
- 3. If the Hot Pot is left without liquid, and left ON for a long time, the thermostat will cycle ON and OFF to regulate the temperature, but the unit will not turn itself OFF. Unplug and let the unit cool completely to allow the thermostat to reset. The Hot Pot will then be ready for reuse.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Care and Cleaning

- 1. Unplug from the electrical outlet and let the Hot Pot cool down completely before cleaning.
- 2. Wash the inside of the Hot Pot with warm soapy water. Rinse thoroughly to remove all traces of the soap.
- 3. Clean the outside of the Hot Pot with a damp cloth.
- 4. Do not allow water to get inside the base of the Hot Pot.
- 5. Do not immerse the Hot Pot in water or any other liquid.
- 6. Do not use harsh or abrasive cleaners or solvents.
- 7. The plastic will discolor with use. This will not affect the performance of the Hot Pot. To clean some of the food residue out of the pot, fill the Hot Pot with 2 cups of cold water, dissolve one tablespoon of cream of tartar into the water, then boil for 3 to 5 minutes. Unplug from the electrical outlet, allow to cool, then empty.

LIMITED ONE YEAR PRODUCT WARRANTY

Warranty: This Toastmaster® product is warranted to be free from defects in materials and workmanship for a period of one (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in Canada, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY WARRANTIES IMPLIED WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states and provinces do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a comparable model (at the store's option) when the product is returned to the place of purchase. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement within the warranty period.

Important Notice: If any parts are missing or defective, return this product to the place of purchase.

For Out of Warranty Service and any other questions or comments please direct them to the Consumer Relations Department. Please write to, call or email:

Consumer Relations Dept. P.O. Box 6916 Columbia, MO 65205-6916 USA 1 (800) 947-3744 Email: consumer_relations@toastmaster.com www.toastmaster.com

Limitation of Remedies: No representative or person is authorized to assume for us any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty, and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall Toastmaster[®] be liable for any incidental or consequential damages, losses or expenses. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state/province.

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Keep Dated Sales Receipts for Warranty Service.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom)_____

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