



## Slow Cooker

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***For Customer Assistance Please Call: 1-877-207-0923***

# Slow Cooker Safety

## 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 assistance number for information on examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer 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 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. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact an electrician to replace the obsolete outlet.

Do not attempt to defeat the safety purpose of the polarized plug.

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

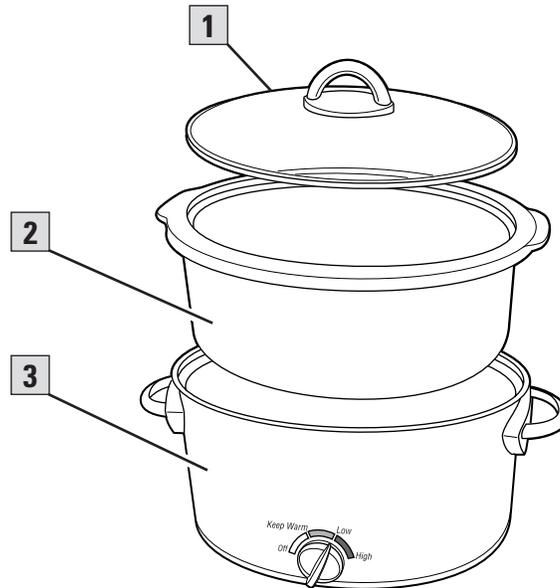
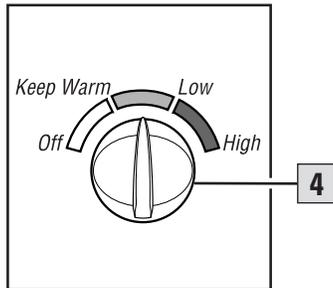
This appliance has a short cord to reduce the hazards of becoming entangled or tripping over a longer cord. An extension cord may be used if electrical rating of extension cord is equal to or greater than the rating of the slow cooker. Use only an extension cord rated 10 amperes or greater. Care must be taken to arrange extension cord so that it will not drape over a countertop or tabletop where it can be tripped over or pulled on by children.

**CAUTION:** Keep lid latch away from children. This feature, available on selected models (see page 7), is not a toy.

# Know Your Slow Cooker

## Parts and Features

- 1** Cover
- 2** Crock
- 3** Base
- 4** Control Knob

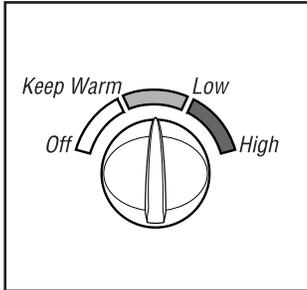


## How to Use Your Slow Cooker

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.

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## Control Knob and Temperature Settings



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 and 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.

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## 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 in the Hamilton Beach "One Step Prep™ Slow Cooker Recipe Book" included with your slow cooker.

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 bookstore. If you have any questions, call our toll-free customer service number. We'll be glad to help.

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## 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 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.

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## 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 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 meat in the slow cooker. Thaw any meat or poultry before slow cooking.

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## Removing Cover and Crock



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

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.

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## Basic Cooking Chart/Hours Required

HEAT SETTING	LOW	HIGH
4 lb. Whole Chicken	8	4
3-4 lb. Beef Roast	10	5
3-4 lb. Boneless, Smoked Ham	8	4

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## 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 Crock.

## *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. If you have a plastic Cover, please place on top rack of 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.

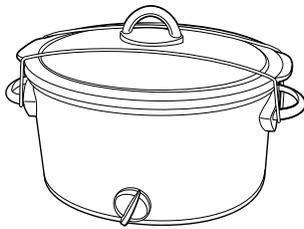
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## Crock and Glass Cover Precautions and Information

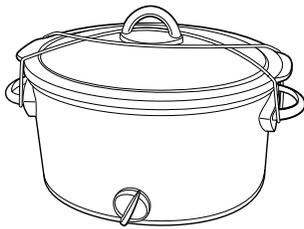
- Please handle the Crock and Cover carefully to ensure long life.
- Avoid sudden, extreme temperature changes. For example, do not place a hot Cover or Crock into cold water or onto a wet surface.
- Avoid hitting the Crock and Cover against the faucet or other hard surfaces.
- Do not use Crock or Cover 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 Features *(on selected models)*

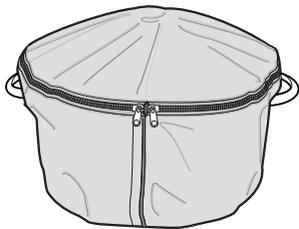


The **Lid Latch** secures the cover while moving, transporting, or storing the slow cooker. To use Lid Latch, place the white band into the groove located under one of the handles. Stretch the band to the other side of the slow cooker and secure it in the groove under the other handle.



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

The Lid Latch is not a toy. Keep out of reach of children.



The **Carrying Case** can be used when you need to transport the slow cooker to another location. First attach the Lid Latch. Secure the electric cord of the slow cooker with a rubber band or twist tie. Then set the slow cooker in the Carrying Case with the cord under the slow cooker. Fit the handles of the slow cooker through the openings in the case. Zip the case and use caution when carrying any hot foods.

The Carrying Case can be cleaned by wiping with a damp sponge. For bigger spills, hand wash the case in cold water and mild detergent.

**DO NOT PLUG IN AND TURN ON WHEN THE SLOW COOKER IS STILL IN THE CARRYING CASE.**

To order the Lid Latch or Carrying Case, please call our toll-free customer assistance number: 1-877-207-0923.

# Customer Assistance

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service please have model, series, and type numbers ready for operator to assist you. These numbers can be found on the bottom of your slow cooker.

**MODEL:** \_\_\_\_\_ **TYPE:** \_\_\_\_\_ **SERIES:** \_\_\_\_\_

**Customer Assistance Number 1-877-207-0923**

**Keep this number for future reference!**

**E-mail inquiries: [www.wal-mart.com](http://www.wal-mart.com)**

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## Two-Year Limited Warranty

### What does your warranty cover?

- Any defect in material or workmanship.

### For how long after the original purchase?

- Two years.

### What will we do?

- Provide you with a new, or at our option, a reconditioned unit.
- The exchange unit is warranted for the remainder of your product's original two-year warranty period.

### How do you make a warranty claim?

- Properly pack your unit. We recommend using the original carton and packing materials.
- Include in the package a copy of the sales receipt or other evidence of date of original purchase. If the unit was a gift, provide a statement specifying the date received. Also print your name and address and a description of the defect.
- Return the product to your nearest WAL\*MART store or ship the unit via UPS Ground Service (or equivalent) to:  
WAL\*MART  
263 Yadkin Road  
Southern Pines, NC USA 28387
- A new or reconditioned unit will be shipped to you prepaid freight.

### What does your warranty not cover?

- Glass parts, glass containers, cutter/strainer, blades and/or agitators.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect.
- Products purchased or serviced outside the USA.

### How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.
- WAL\*MART expressly disclaims all responsibility for consequential damages or incidental 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.

### What if you purchased this product in the USA and encounter a problem while using it outside the USA?

- Follow the shipping directions provided for warranty claims.

For products purchased outside the United States and Canada, see dealer for warranty.  
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