



**CAUTION: READ
OPERATOR'S MANUAL**

Visit www.hamiltonbeachappliances.co.uk for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and other useful information!

**Questions?
Please call us – our friendly
associates are ready to help.
0808-234-4688**

Hamilton Beach®


Programmable Slow Cooker



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. **R**ead all instructions.
2. **T**his appliance is not intended for use, cleaning, or maintenance by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. **C**leaning and user maintenance shall not be made by children without supervision.
4. **K**eeP the appliance and its cord out of reach of children.
5. **D**o not touch hot surfaces. **U**se handles or knobs.
6. **T**o protect against electrical shock, do not immerse cord, plug, or base in water or other liquid.
7. **C**lose supervision is necessary when any appliance is used by or near children.
8. **U**nplug from socket when not in use and before cleaning. **A**llow to cool before putting on or taking off parts.
9. **D**o not operate any appliance with a damaged supply cord, or after the appliance malfunctions or has been dropped or damaged in any manner. **S**upply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. **C**all the provided customer service number for information on examination, repair, or adjustment.

10. **T**he use of accessory attachments not recommended by appliance manufacturer may cause injuries.
11. **D**o not use outdoors.
12. **D**o not let cord hang over edge of table or counter or touch hot surfaces, including stove.
12. **D**o not place on or near hot gas or electric burner, or in a heated oven.
13. **E**xtrême caution must be used when moving an appliance containing hot oil or other hot liquids.
14. **T**o disconnect slow cooker, press OFF (O) button on control; remove plug from wall socket.
15. **CAUTION:** **T**o prevent damage or shock hazard do not cook in base. **C**ook only in removable liner.
16. **A**void sudden temperature changes, such as adding refrigerated foods into a heated crock.
17. **D**o not use appliance for other than intended use.
18.  **CAUTION: HOT SURFACE.**
The temperature of accessible surfaces may be high when the appliance is operating.
19. **T**his appliance is not intended to be operated by means of an external timer or separate remote control system.
20. **S**pilled food can cause serious burns. **N**ever drape cord over edge of counter. **N**ever use a socket below a counter top surface. **N**ever use an extension cord.
21. **Y**our plug is provided with a 13-amp fuse approved by **ASTA** to **B.S.** 1362. If you need a replacement fuse carrier, it must be replaced with the same colour-coded carrier with the same markings. **F**use covers and carriers can be obtained from approved service agents.

SAVE THESE INSTRUCTIONS!

Other Consumer Safety Information

This product is intended for household use only.

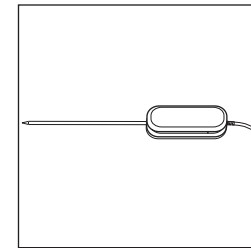
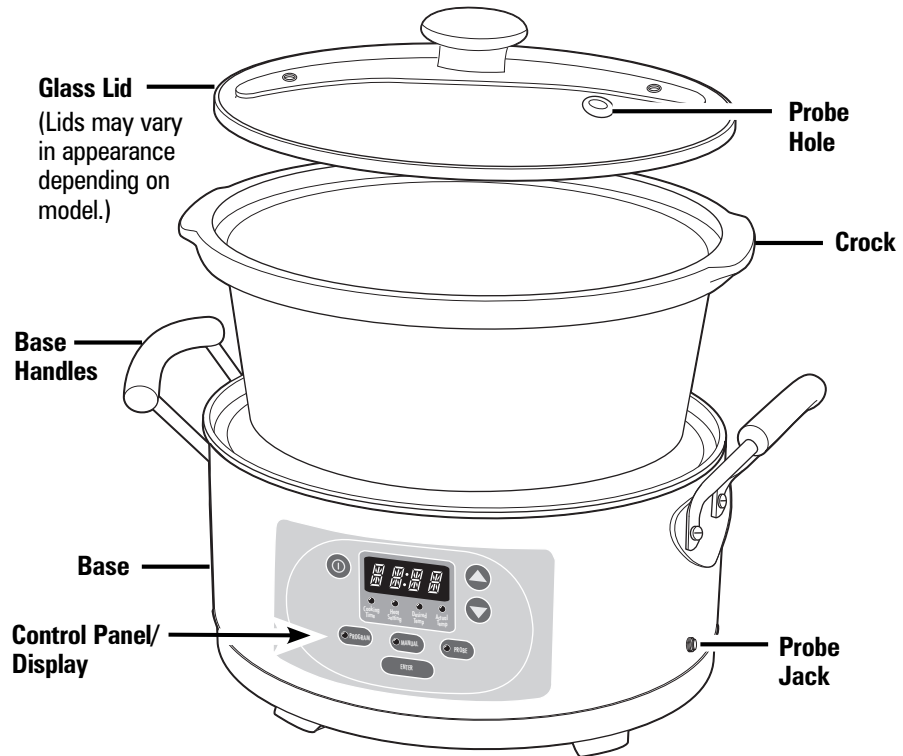
This product is only intended for the preparation, cooking, and serving of foods. This product is not intended for use with any nonfood materials or products.



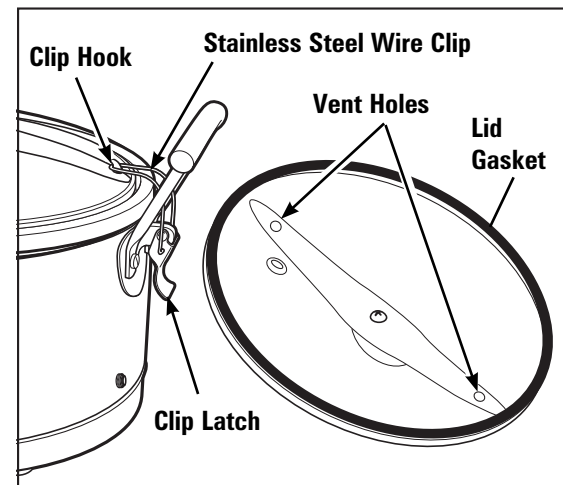
Recycling the Product at the End of Its Service Life

The wheeled bin symbol marked on this appliance signifies that it must be taken over by a selective collection system conforming to the WEEE Directive so that it can be either recycled or dismantled in order to reduce any impact to the environment. The user is responsible for returning the product to the appropriate collection facility, as specified by your local code. For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.

Parts and Features



Probe
(available on some models)



Travel Features
(available on some models)

Cooking Modes

No matter what you plan to cook, the Set 'N Forget® Slow Cooker has three cooking modes to make it easy. Here's how to choose the one that's right for your lifestyle and the food you're cooking.

Will you be away when your food is finished cooking?

Use PROGRAM Mode. Input preferred amount of cooking time and the slow cooker automatically shifts to Warm at the end of the selected cooking time. Food won't overcook!

Do you want to cook the traditional way without setting a time?

— OR —

Do you want to heat previously cooked food?

Use MANUAL Mode. Lets you select traditional High or Low settings.

Are you cooking a large cut of meat or using a recipe that requires food to reach a certain temperature?

Use PROBE Mode. For many foods, especially large cuts of meat like roasts, chicken, turkey and pork, internal food temperature is the best test for doneness. The temperature probe with this slow cooker takes the guesswork out of slow cooking. Select the desired internal food temperature and the slow cooker will automatically shift to Warm once the temperature is reached. By using the *Cooking Guide for Probe* chart, you can estimate the amount of time the food will need to cook.

Visit foodsafety.gov for more information about cooking times and proper internal temperature settings.

Do you want to keep previously cooked food warm? (For instance, moving slow cooker from kitchen to buffet table.)

Use the PROBE Mode. Once food reaches desired temperature, you can select the Warm setting to monitor food temperature.

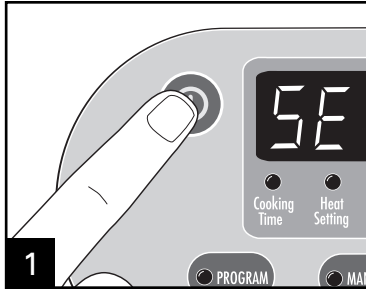
Use the MANUAL Mode. Lets you select Warm setting.

Use the PROGRAM Mode. Lets you select Warm setting. The slow cooker will shut off after desired time.

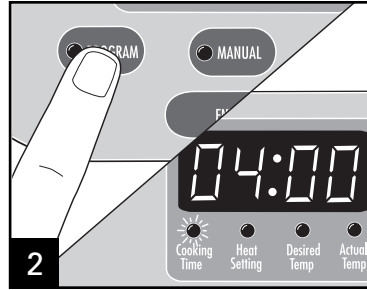
Program Mode

⚠ WARNING **Electrical Shock Hazard.** To reduce the risk of electrical shock, do not immerse base in water.

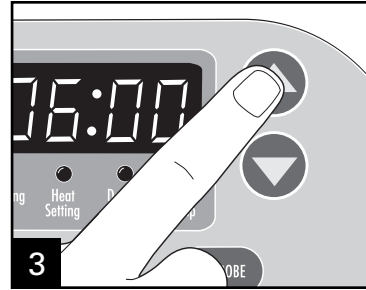
Before First Use: Wash glass lid and crock in hot, soapy water. Rinse and dry.



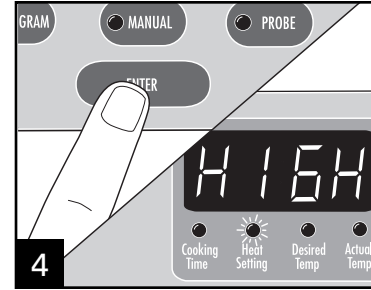
1 Press ON (I).



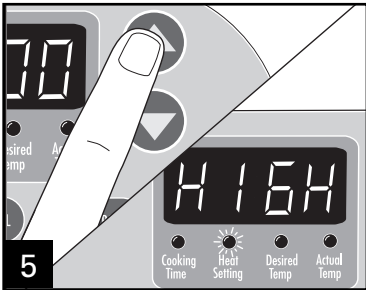
2 Press **PROGRAM**. Cooking Time will illuminate.



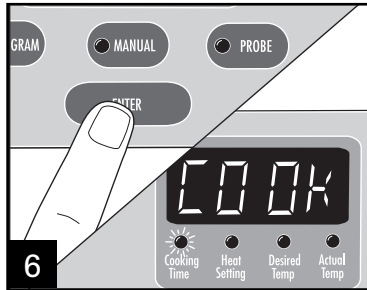
3 Press arrows to select cooking time.



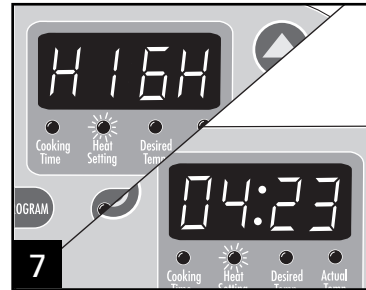
4 Press **ENTER**. Heat Setting will illuminate.



5 Press arrows to select heat setting.
NOTE: Do not use Warm setting to cook food.



6 Press **ENTER** to start unit and a 3 second beep will sound.
NOTE: Unit will automatically start in 20 seconds if **ENTER** is not pressed.



7 Display will alternate between heat setting and remaining time.



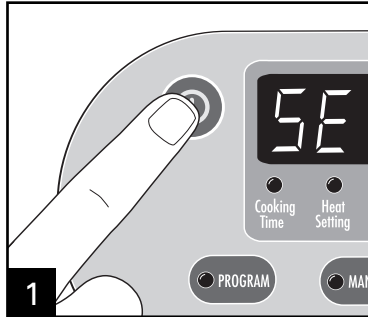
8 At the end of cook time, slow cooker will automatically switch to Warm setting and unit will turn off and display OFF after a total of 14 hours.

NOTE: If Warm setting selected, unit will turn off and display OFF after selected time.

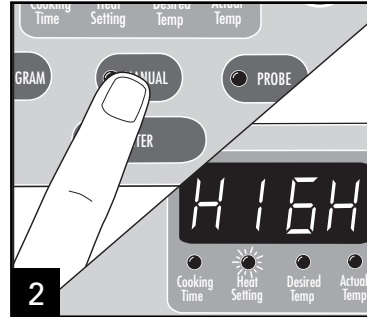
Manual Mode

⚠ WARNING **Electrical Shock Hazard.** To reduce the risk of electrical shock, do not immerse base in water.

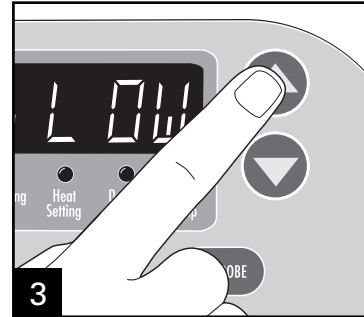
Before First Use: Wash glass lid and crock in hot, soapy water. Rinse and dry.



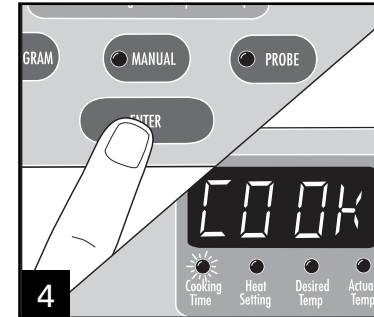
1 Press ON (I).



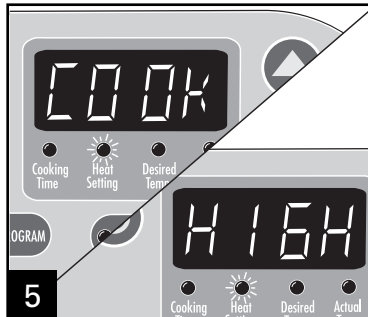
2 Press **MANUAL**. Heat setting will illuminate.



3 Press arrows to select heat setting.
NOTE: Do not use Warm setting to cook food.



4 Press **ENTER** to start and a 3 second beep will sound.
NOTE: Unit will automatically start in 20 seconds if **ENTER** is not pressed.



5 The display will alternate between COOK and heat setting (if HIGH or LOW is selected). If using Warm setting, display will remain on WARM.

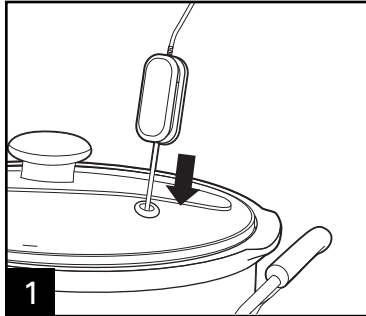


6 The unit will turn off and display OFF after a total of 14 hours.

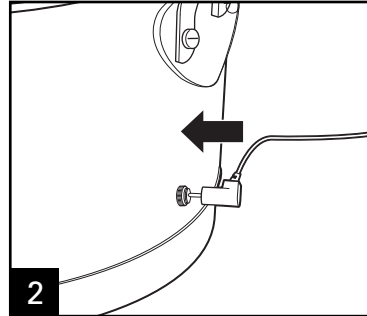
Probe Mode

⚠ WARNING Electrical Shock Hazard. To reduce the risk of electrical shock, do not immerse base in water.

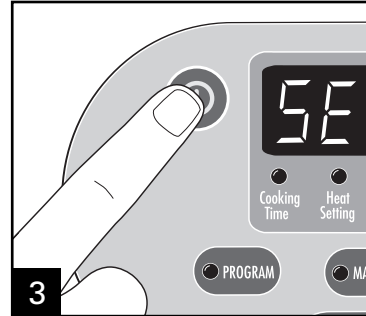
Before First Use: Wash glass lid and crock in hot, soapy water. Rinse and dry.



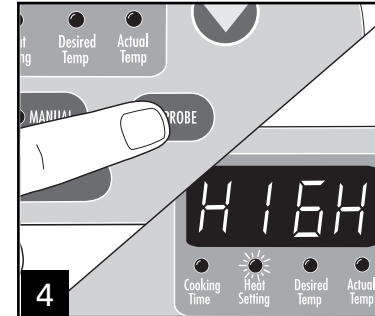
1 Make sure probe is in center of food and not touching bottom of crock.



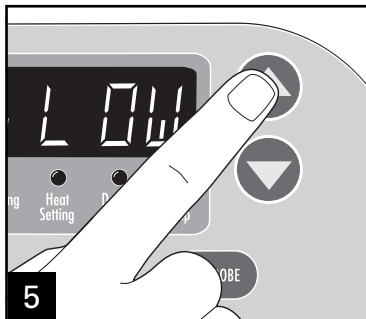
2 Insert probe into jack on side of slow cooker.



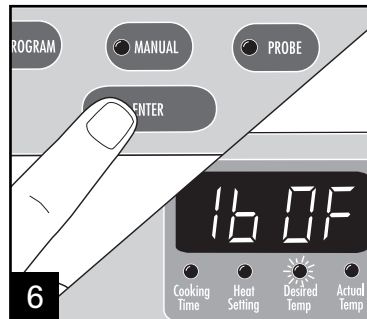
3 Press ON (I).



4 Press **PROBE**. Heat setting will be illuminated.



5 Press arrows to select desired heat setting. Select HIGH or LOW. **NOTE:** Do not use Warm setting to cook food.



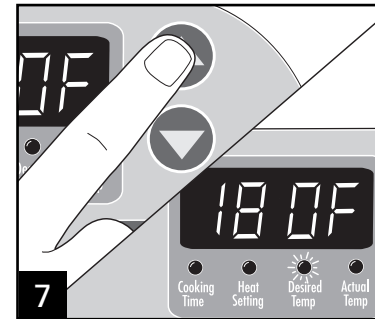
6 Press **ENTER**. Desired Temp will illuminate.

NOTE: To change temperature display from °F to °C:

Press **PROBE** then **ENTER** at the same time.

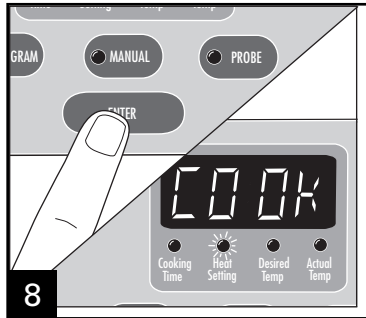
The temperature in °C will now be displayed.

If slow cooker is unplugged, it will reset to °F.



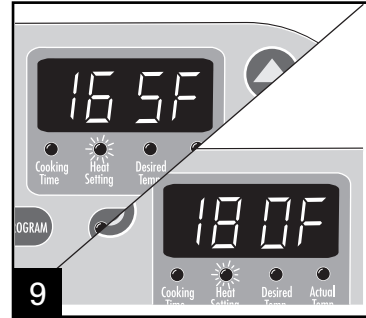
7 Press arrows to select desired temperature.

Probe Mode (cont.)



Press **ENTER**. COOK will display and 3 second beep will sound.

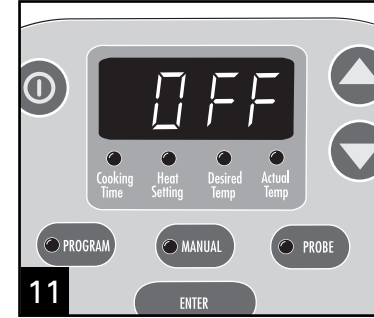
NOTE: Unit will automatically start in 20 seconds if **ENTER** is not pressed.



Display will alternate between actual temperature and the temperature selected.



When selected temperature is reached, the unit will switch to Warm and display WARM constantly.



The unit will turn off and display OFF after a total of 14 hours.

To monitor temperature after food is cooked:

1. Press **OFF** (O) (if not already off); then press **ON** (I).
2. Press **PROBE**. Heat setting will be illuminated.
3. Press arrows to select **WARM**.
4. Press **ENTER**. WARM will display and 3-second beep will sound.

NOTE: The unit will automatically start in 20 seconds if **ENTER** is not pressed. Display will alternate between WARM and actual temperature. The unit will turn off and display OFF after a total of 14 hours.

Cooking Guide for Probe

Per USDA food safety guidelines.
Visit [foodsafety.gov](https://www.foodsafety.gov) for more information.

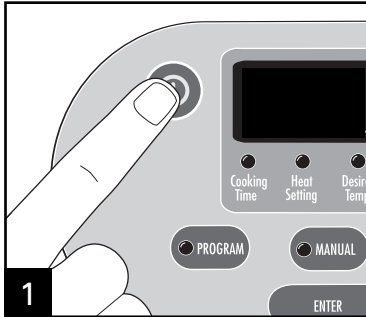
| FOOD/WEIGHT | LOW | HIGH | DESIRED TEMP |
|---|------------|-------------|---------------------|
| Beef Roast (3 lbs/1.5 kg) | 3-4 hours | 1.5 hours | 145°F/63°C |
| Beef Brisket (4-5 lbs/2-2.2 kg) | 8 hours | 6 hours | 145°F/63°C |
| Turkey Breast (6-7 lbs/3-3.5 kg)* | 6-7 hours | 3-4 hours | 180°F/82°C |
| Whole Chicken (4-6 lbs/2-3 kg) | 6 hours | 4 hours | 180°F/82°C |
| Chicken Pieces (bone-in) (3-4 lbs/1.5-2 kg) | 4-5 hours | 1.5 hours | 180°F/82°C |
| Chicken Breasts (4 lbs/2 kg) | 4 hours | 3.5 hours | 180°F/82°C |
| Fully Cooked ham (7.5 lbs/3.5 kg)* | 4-5 hours | 3 hours | 145°F/63°C |
| Pork Tenderloin (2-3 lbs/2-2.2 kg) | 2-3 hours | 1.5-2 hours | 160°F/71°C |
| Pork Roast (4-5 lbs/2-2.2 kg) | 4-5 hours | 2.5 hours | 160°F/71°C |
| Pork Chops (2-3 lbs/1-1.5 kg) | 5 hours | 2-3 hours | 160°F/71°C |

*For 6-quart slow cooker only. Adjust the size and weight of food to fit 5-quart (or smaller) slow cooker.

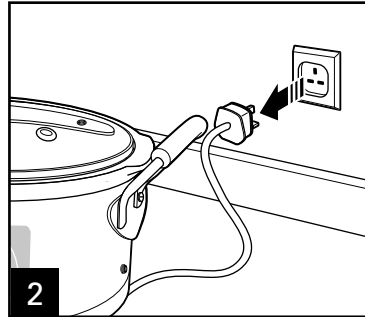
NOTE: If cooking dense vegetables (such as potatoes or other root vegetables) with meats, check for doneness when desired meat temperature is reached. These types of vegetables may take longer to cook when cooked with meats/foods such as those listed in the Cooking Guide above.

Care and Cleaning

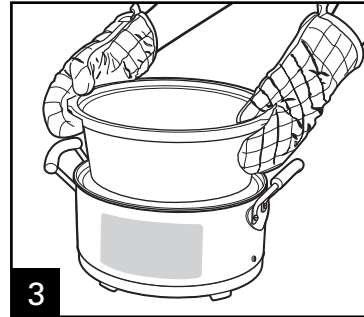
⚠ WARNING **Electrical Shock Hazard.** To reduce the risk of electrical shock, do not immerse base in water.



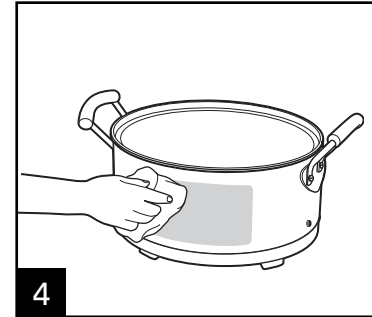
1 Press OFF (O).



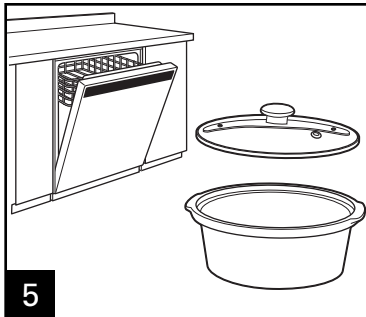
2 Unplug cord from outlet.



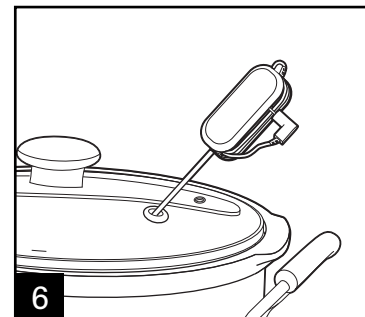
3 Remove crock and let cool.



4



5 Dishwasher-safe parts.



6 Wrap probe wire around handle for storage.

- Handle the Crock and Glass Lid with care to ensure long life.
- Avoid sudden, extreme temperature changes. For example, do not place hot Crock or Glass Lid into cold water, or onto a wet surface.
- Avoid Crock and Glass Lid coming in contact with or bumping against a faucet or other hard surfaces.
- Do not use Crock and Glass Lid 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 Glass Lid 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 Glass Lid in a microwave oven, conventional oven, or on the stove top.

Tips for Slow Cooking

- Foods will continue to increase in temperature after desired temperature has been reached.
- The Crock should be at least half-filled for best results. If only half-filled, check for doneness 1 to 2 hours earlier than recipe.
- Stirring is not necessary when slow cooking and removing the glass lid results in major heat loss and the cooking time may need to be extended. However, if cooking on High, you may want to stir occasionally.
- 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 the Crock in the slow cooker.
- Do not use frozen, uncooked meat in the slow cooker. Thaw any meat or poultry before slow cooking.
- Some foods 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.
- 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 on (and cook in) the fat.
- Slow cookers allow for very little evaporation. If making your favorite soup, stew, or sauce, reduce the liquid called for in the original recipe. If too thick, liquid 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.
- To keep previously cooked food warm (food that is already at the desired temperature), select the Warm setting in any of the three cooking modes: Program, Manual or Probe.
- The cooking time is not affected or slowed down by steam or heat escaping from Probe Hole when probe is not in use.

Troubleshooting

POTENTIAL PROBLEM

PROBABLE CAUSE

There is no display visible on the control panel.

- Is the unit plugged in?
- Is the unit turned on? Display should flash **SEL**.
- Test that the electrical outlet is working with a lamp in known working order.
- Power interruption of 5 seconds or longer.

I can't program the current time on the control panel.

- There is no "clock" feature on this slow cooker, only a countdown timer.

Food is undercooked.

- Was food cooked on the Warm setting? Do not cook on Warm setting; always cook on Low or High heat settings.
- Was power interrupted (due to brownout, electrical storm, etc.) for 5 seconds or longer?
NOTE: For a power interruption of 5 seconds or less, the slow cooker will remember the programmed heat and time settings.
- Did you select the Low heat setting, but used a cooking time based on the High heat setting?
- Did you have the Glass Lid placed correctly on the slow cooker?

The food isn't done after cooking the amount of time recommended in my recipe.

- This can be due to voltage variations (which are commonplace everywhere) or altitude. The slight fluctuations in power do not have a noticeable effect on most appliances. However, it can alter the cooking times in the slow cooker by extending the cooking times. Allow sufficient time and select the appropriate heat setting. You will learn through experience if the shorter or longer time needed.

My meal was overcooked. Why?

- Was the crock at least half-full? The slow cooker has been designed to thoroughly cook food in a filled crock. If the crock is only half-filled check for doneness 1 to 2 hours earlier than recipe time.
- Did you select hours based on a Low heat recipe?
- Foods will continue to increase in temperature after desired temperature has been reached.

Quick Temperature Probe Recipes

Refer to Cooking Guide for cooking times and temperatures.

Refer to Probe Mode section for probe instructions.

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 capacity of your crock. For example, if your Slow Cooker is 6-quarts, your best results will be achieved using recipes that yield 5 quarts or less.

Maple Boneless Pork Roast

5 OR 6 QUART SLOW COOKER

Place 4–5 lb. (2–2.2 kg) boneless pork roast in slow cooker. Season with salt and pepper. Pour 1/2 cup (125 ml) of good quality maple syrup over pork. Spread top of pork roast with 3 teaspoons (15 ml) of Dijon mustard. Top with 3 tablespoons (45 ml) brown sugar. Cover, insert probe, and cook according to Cooking Guide.

Chicken Pieces with Lemon and Fresh Rosemary

5 OR 6 QUART SLOW COOKER

Rinse and pat dry 4 lb. (2 kg) chicken pieces. Place pieces evenly in bottom of slow cooker. Juice one lemon and pour over chicken. Sprinkle chicken liberally with paprika. Top with 3–4 sprigs of fresh rosemary. Cover, insert probe, and cook according to Cooking Guide.

Cuban Pork Roast

5 OR 6 QUART SLOW COOKER

In a small bowl mix together 1 teaspoon (5 ml) chili powder, 1 teaspoon (5 ml) ground cumin, 1 teaspoon (5 ml) salt, 1 teaspoon (5 ml) pepper, 3 tablespoons (45 ml) fresh lemon juice, 3 tablespoons (45 ml) fresh lime juice, 2 tablespoons (30 ml) oil, and 1/4 cup (60 ml) dry sherry. Place 3–5 lb (1.5–2.2 kg) pork roast in ziptop bag and pour mixture over. Marinate overnight in refrigerator. When ready to cook place roast in slow cooker. Cover, insert probe, and cook according to Cooking Guide.

Creole Chicken

5 OR 6 QUART SLOW COOKER

Remove neck and giblets from 3–4 lb. (1.5–2 kg) whole chicken. Rinse, pat dry and season with Creole seasoning (available in the spice aisle of most grocery stores). Place chicken in slow cooker. Cover, insert probe, and cook according to Cooking Guide.

Quick Temperature Probe Recipes (cont.)

Apricot Glazed Chicken

5 OR 6 QUART SLOW COOKER

Remove neck and giblets from 3–4 lb. (1.5–2 kg) whole chicken. Rinse, pat dry and season with salt and pepper. Place in slow cooker and pour contents of 12 oz. (360 ml) jar of apricot preserves over chicken. Cover, insert probe, and cook according to Cooking Guide.

Cajun Spiced Turkey Breast

6 QUART SLOW COOKER

Remove neck and giblets from 6–7 lb. (3–3.5 kg) turkey breast, rinse and pat dry. Using your favorite Cajun spice mix (available in spice aisle of most grocery stores), season cavity and outside of turkey breast liberally. Place turkey breast side up, in slow cooker. Cover, insert probe, and cook according to Cooking Guide.

Citrus Pineapple Smoked Ham

6 QUART SLOW COOKER

Place 7 1/2 lb. (3.5 kg) precooked smoked ham in slow cooker. Press 1/2 cup (125 ml) of brown sugar on surface of ham. Drain one 16 oz. (454 g) can of pineapple chunks, reserving juice, and place pineapple on and around ham. Pour 1/2 cup (125 ml) of reserved pineapple juice in bottom of slow cooker. Zest one large orange and spread over ham. Cover, insert probe, and cook according to Cooking Guide.

Hamilton Beach 1-Year Guarantee

This guarantee applies to products purchased and used in the United Kingdom. This is the only express guarantee for this product and is in lieu of any other guarantee or warranty.

This product is guaranteed to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this guarantee to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This guarantee does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. This guarantee extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a guarantee claim. This guarantee is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 220–240 V 50/60 Hz).

We exclude all claims for special, incidental, and consequential damages caused by breach of express or implied guarantee or warranty. All liability is limited to the amount of the purchase price. **Every implied guarantee or warranty, including any statutory guarantee or warranty of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such guarantee or warranty is limited to the duration of this written guarantee.** This guarantee gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some countries do not allow limitations on guarantees or warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

To make a claim under this guarantee, do not return this appliance to the store. Please contact us by email at customer.service@hamiltonbeachappliances.co.uk or by phone at 0808-234-4688.

Hamilton Beach Brands, Inc.
4421 Waterfront Drive
Glen Allen
Virginia 23060
USA