

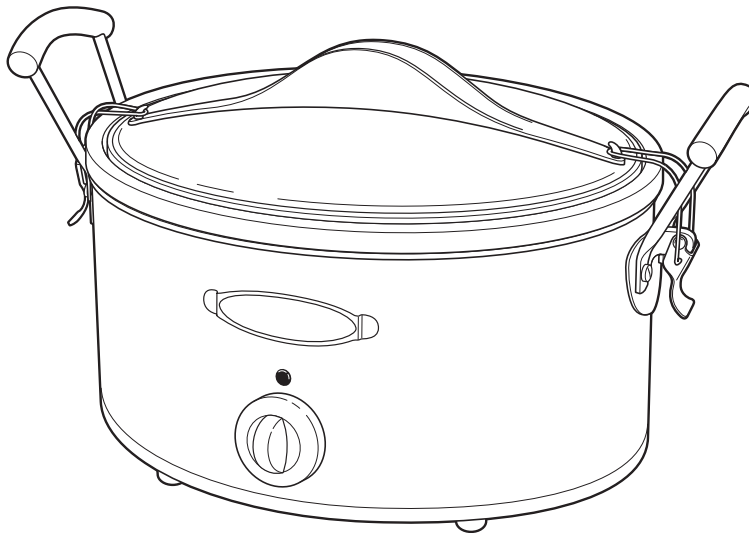
# *Stay or Go™ Slow Cooker*

**Please don't return your product to the store.  
Call us first – our friendly associates  
are ready to help you.**

**In USA: 1-800-851-8900**

**In Canada: 1-800-267-2826**

**En México: 01-800-71-16-100**



**READ BEFORE USE**

English ..... 2  
**USA: 1-800-851-8900**  
**Canada : 1-800-267-2826**  
**México: 01-800-71-16-100**

840133300

## 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.**

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.

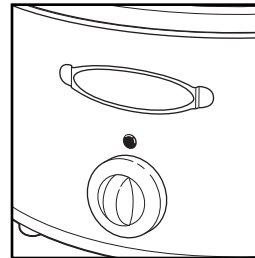
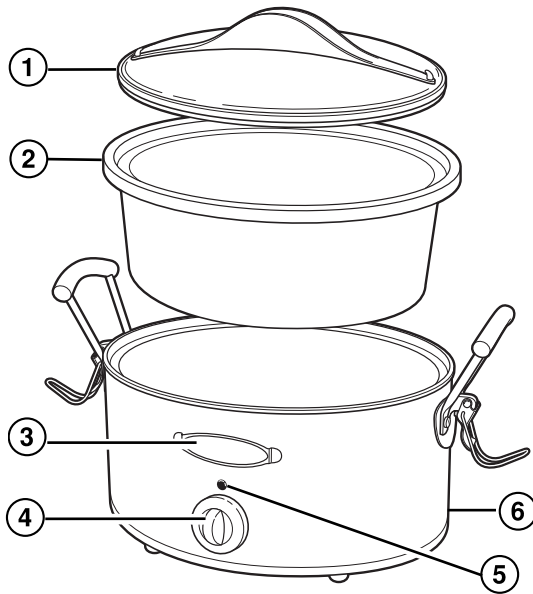
To avoid an electrical circuit overload do not use a high wattage appliance on the same circuit with the slow cooker.

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.

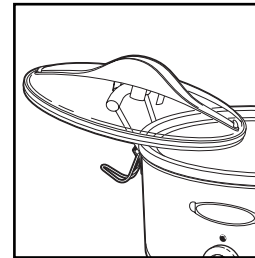
# Parts and Features

## Traditional Slow Cooker Features

1. Glass Lid
2. Crock
3. Recipe Nametag (also see inset)
4. Control Knob
5. Power Indicator Light
6. Base



Recipe Nametag

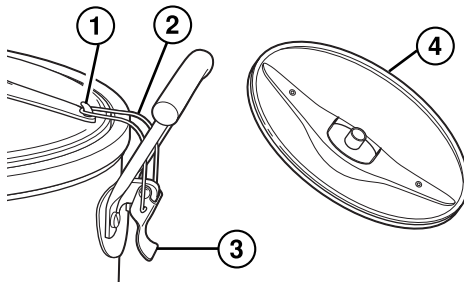


Lid Rest

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



# Parts and Features *(cont.)*

## Crock Capacity

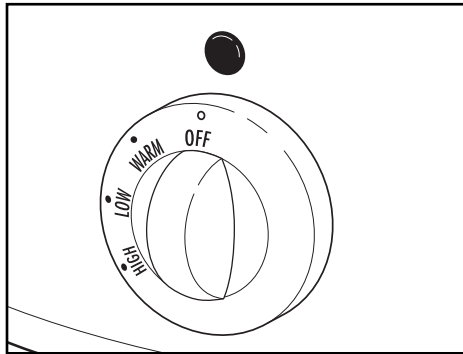
---

### 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 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.

# 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.**

# Recipes

## Jambalaya

1½ pounds (675 g) boneless, skinless chicken breast, cut into 1-inch (2.5 cm) cubes  
1 pound (450 g) sausage, cooked  
2 (28-ounce/795 g) cans tomatoes, crushed  
1 cup (250 ml) onion, chopped  
1 cup (250 ml) green pepper, chopped  
1 cup (250 ml) chicken broth  
½ cup (125 ml) white wine  
2 teaspoons (10 ml) oregano  
2 teaspoons (10 ml) parsley  
1 teaspoon (5 ml) salt  
2 teaspoons (10 ml) seasoning  
1½ pounds (675 g) shrimp, cooked  
2 cups (500 ml) quick cooking rice

Combine all ingredients in the cooking vessel except shrimp and rice. Stir well.

**Cover and cook: Low – 8 hours OR High – 5 hours.** Stir in rice and shrimp. Cover and cook for an additional 15 minutes. **Makes: 5 quarts (4.7 L).**

---

## Arroz con Pollo

2 (3-pound/1.35 kg) chickens, cut in pieces  
1 14.5-ounce (415 g) can Italian-style stewed tomatoes  
1 16-ounce (450 g) bag frozen peas  
2 (14-ounce/400 g) cans chicken broth  
1 12-ounce (350 g) jar roasted red peppers, drained and cut in strips  
2 (8-ounce/225 g) boxes Spanish-style yellow rice mix  
2 teaspoons (10 ml) garlic salt

Combine all ingredients in the cooking vessel. Stir well. **Cover and cook: Low – 8 hours OR High – 5 hours. Makes: 8 servings.**

---

## Chicken in a Pot

2 (16-ounce/450 g) packages frozen mixed vegetables  
2 (1.5-ounce/40 g) envelopes beef stroganoff sauce mix  
2 (3-pound/1.35 kg) whole chickens  
Paprika, onion powder, and garlic powder

Combine vegetables and sauce mix in the cooking vessel. Sprinkle seasonings on the chicken. Place the chicken in the cooking vessel over the vegetables.

**Cover and cook: Low – 8 hours OR High – 5 hours. Makes: 8 servings.**



### **Sweet & Pungent Meat Balls**

5 pounds (2,250 g) frozen cooked meatballs  
2 (12-ounce/375 ml) jars grape jelly  
2 (12-ounce/375 ml) jars currant jelly  
2 (12-ounce/375 ml) bottles chili sauce  
2 (12-ounce/375 ml) bottles cocktail sauce

Combine all ingredients in the cooking vessel. Stir well. **Cover and cook: Low – 6 hours OR High – 4 hours. Makes: 5 quarts (4.7 L).**

---

### **German-Style Pot Roast**

$\frac{3}{4}$  cup (175 ml) cider vinegar  
 $\frac{1}{4}$  cup (60 ml) ketchup  
 $\frac{1}{2}$  cup (125 ml) chopped onion  
1 teaspoon (5 ml) chopped garlic  
2 (14-ounce/470 ml) cans beef broth  
12 ginger snap cookies  
2 (0.8 ounce/20 g) envelopes brown gravy mix  
5-6 pound (2.25-2.7 kg) boneless chuck or bottom round roast

Combine all ingredients, except the meat, in the cooking vessel. Stir well. Add the meat and stir well to coat. **Cover and cook: Low – 10 hours OR High – 5 hours. Makes: 8 to 10 servings.**

---

### **Tex-Mex Beef Barbecue**

6 pound (2.7 kg) brisket of beef  
2 18-ounce (1.18 kg) bottles hickory-smoked barbecue sauce  
2 (1.25-ounce/33 g) envelopes chili seasoning  
2 teaspoons (10 ml) chopped garlic  
2 teaspoons (10 ml) lemon juice  
2 tablespoons (60 ml) Worcestershire sauce  
1 cup (250 ml) chopped onion

Combine all ingredients, except meat, in the cooking vessel. Stir well. Add meat and stir well to coat. **Cover and cook: Low – 10 hours OR High – 5 hours.** Remove the meat and shred. Return the meat to the cooking vessel. Stir well. Serve on soft rolls. **Makes: 16 servings.**

---

### **Sunday Chicken**

7 pounds (3.15 kg) chicken, cut up  
Paprika, salt, and pepper  
2 (10-ounce/285 g) cans condensed cream of celery soup  
 $\frac{3}{4}$  cup (175 ml) white wine or chicken broth

Rinse chicken in cold water. pat dry. Sprinkle chicken with paprika, salt, and pepper. Combine soup and wine. Place half of chicken in cooking vessel and pour half of soup mixture over chicken. Repeat layers. **Cover and cook: Low – 6 hours OR High – 5 hours. Makes: 12 servings.**

### **Mixed Italian Bean Casserole**

- 3 16-ounce/500 ml cans red kidney beans, drained
- 3 16-ounce/500 ml cans chick peas (garbanzo beans), drained
- 3 16-ounce/500 ml cans cannellini beans, drained
- 3 16-ounce/500 ml cans great northern beans, drained
- 1 teaspoon (5 ml) salt
- 1 teaspoon (5 ml) garlic powder
- 1 teaspoon (5 ml) Italian seasonings
- 2 1-ounce/25 g envelopes dry onion soup mix

Combine all ingredients in the cooking vessel. Stir well. **Cover and cook: Low – 6-8 hours OR High – 4-5 hours. Makes 5 quarts (4.7 L).**

---

### **Zesty New Potatoes**

- 6 pounds (2.7 kg) (small) new red potatoes, unpeeled
- 2 tablespoons (30 ml) olive oil
- 2 1-ounce/25 g envelopes zesty Italian dressing mix

Potatoes should be the size of golf balls. If not, cut in half or quarter.

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 cooking vessel. **Cover and cook: Low – 7-8 hours OR High – 5 hours.**

---

### **Belgian Beef Stew**

- 6 pounds boneless beef stewing cubes
- 1 (12 oz) bottle beer
- 2 (16 oz) packages frozen vegetables for stew
- 1 (14 oz) can beef broth
- ¼ cup vinegar
- ¼ cup brown sugar, packed
- 2 (0.87 oz) envelopes brown gravy mix

Combine all ingredients in crock. **Cover and cook: Low – 10 hours OR High – 5 hours. Makes about 5 quarts.**

---

### **Pot au Feu**

- 6 pounds boneless beef stewing cubes
- 2 Polish kielbasa or other smoked sausage
- 1 (1.5 oz) envelope brown gravy mix
- 2 (16 oz) bags frozen vegetables for soup or stew
- 1 (14 oz) can beef broth
- 2 tablespoons Worcestershire sauce

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 10 hours OR High – 5 hours. Makes about 5 quarts.**

## Chili

- 1½ pounds hot Italian sausage, removed from casings
- 1½ pounds lean ground beef
- 1 medium onion, chopped
- 2 (¾ oz) envelopes chili seasoning mix
- 2 (16 oz) cans kidney beans, drained
- 2 (14 oz) cans diced tomatoes
- 2 (6 oz) cans tomato paste
- 2 (15 oz) cans chicken broth

Crumble sausage and ground beef into large skillet. Add onion. Over medium high heat, partially cook sausage, ground beef and onion. Place cooked meat mixture in crock. Add remaining ingredients. **Cover and cook: Low – 8 hours OR High – 4 hours. Makes about 5 quarts.**

---

## Texas Chili Soup

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

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 10 hours OR High – 5 hours. Makes about 5 quarts.**

---

## Family Meat Loaf

- 4 eggs, beaten
- 1½ cups milk
- 1½ cups dry bread crumbs
- 2 (1 oz) envelopes dry onion soup mix
- 4 pounds lean ground beef (8% fat)

To remove meat loaf when done, line crock with a wide strip of aluminum foil, coming up the sides of crock. In a large bowl, combine eggs, milk, bread crumbs, and soup mix. Mix well then add meat. Mix thoroughly then shape into a rectangle or oval that won't touch sides of crock. Place in crock. **Cover and cook: Low – 6 hours OR High – 3 hours. Makes about 12 servings.**

---

## Asian Spareribs

- 4 tablespoons cornstarch
- 4 tablespoons teriyaki sauce
- 2 (10 oz) jars duck sauce or sweet and sour sauce
- 6 pounds 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: Low – 8 hours OR High – 4 hours. Makes 8 servings.**

## Savory Roast Beef Sandwiches

5 pounds boneless beef chuck roast  
1/3 cup soy sauce  
2 tablespoons brown sugar  
2 teaspoons salt  
2 teaspoons ground ginger

Cut beef into thin slices and place in crock. Combine soy, brown sugar, salt and ginger and pour over beef. **Cover and cook: Low – 6 hours OR High – 3 hours.** Serve on sandwich rolls. **Makes 6 to 12 servings.**

---

## Maple-Baked Beans

8 (15 oz) cans pork'n beans  
1/2 cup chopped onion  
1/2 cup maple syrup  
4 teaspoons dry mustard  
10 slices bacon, cooked and crumbled

Combine all ingredients to crock. **Cover and cook: Low – 6-8 hours OR High – 3-4 hours. Makes 20 servings.**

---

## Hot Wings

8 pounds chicken wings  
1 cup cider vinegar  
2 tablespoons hot pepper sauce  
2 cups barbecue sauce

Rinse chicken wings in cold water. Place ingredients in crock in order listed, pouring barbecue sauce over all. **Cover and cook: Low – 6 hours OR High – 3 hours.**

---

## Baked Apples

12 large baking apples (Rome or York)  
4 tablespoons lemon juice  
4 tablespoons butter, melted  
6 tablespoons brown sugar  
1 teaspoon nutmeg  
2 teaspoons cinnamon

Peel, core, and cut apples in half. Place in crock. Drizzle with lemon juice and butter. Sprinkle with sugar and spices. **Cover and cook: Low – 4 hours OR High – 2 hours.** To serve, top with vanilla ice cream. **Makes 20 servings.**

# 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 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, 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 items that are subject to wear, which may be supplied with this product: glass parts, glass containers, cutter/strainers, blades, drip valve seals, gaskets, clutches, 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

**hamiltonbeach.com • 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

840133300

hamiltonbeach.com • proctorsilex.com  
hamiltonbeach.com.mx • proctorsilex.com.mx

5/05

13

## 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>