Hamilton Beach 汉美驰

Slow Cooker

READ BEFORE USE

慢炖锅

使用前阅读

使用本设备前，我们建议您仔细阅读这些说明。
此说明书中图片仅供参考，产品以实物为准。

型号：C33116



English **2**

China: 400-852-2655

Visit www.hamiltonbeach.cn for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!

中文 **7**

中国大陆免费客服热线：400-852-2655

有关我们所有系列产品的，使用与维护指南 – 以及美味食谱、生活小贴士和产品在线注册的更多信息，请访问www.hamiltonbeach.cn。

840226301

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. 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 the appliance manufacturer 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 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 moving an appliance containing hot oil or other hot liquids.
12. To disconnect slow cooker, turn any control to OFF, then remove plug from wall outlet.
13. **Caution:** To prevent damage or shock hazard do not cook in base. Cook only in removable crock.
14. Avoid sudden temperature changes, such as adding refrigerated foods into a heated crock.
15. Do not use appliance for other than intended use.

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 non-food materials or products.

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.

LID AND CROCK: PRECAUTIONS AND INFORMATION

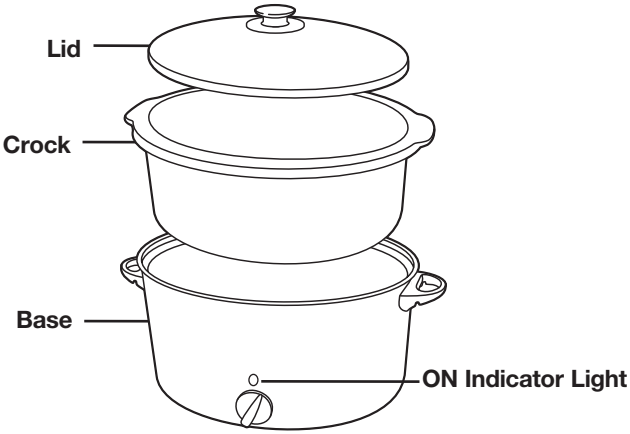
- Please handle the Crock and Lid carefully to ensure long life.
- Avoid sudden, extreme temperature changes. For example, do not place a hot Lid or Crock into cold water or on a wet surface.
- Avoid hitting Crock and Lid against a faucet or other hard surface.
- Do not use Crock or Lid if chipped, cracked, or severely scratched.
- Do not use abrasive cleansers or metal scouring pads.
- The bottom of Crock is very rough and can damage a countertop. Use caution.
- The Crock and 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 Crock when empty. Never place Lid on a burner or stove top. Do not place Lid in a microwave oven, conventional oven, or on a stove top.

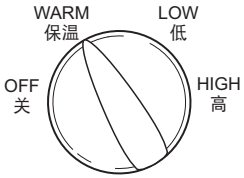
REMOVING LID AND CROCK

When removing Lid, 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 Crock.

Parts and Features





Control Knob

How to Use Your Slow Cooker

1. Before first use, wash Lid 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 either LOW or HIGH or AUTO temperature setting to cook food.
4. When finished, turn to OFF and unplug Base. Remove food from Crock.
5. Let Crock and Lid cool slightly before washing.

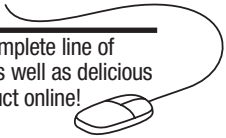
Tips for Slow Cooking

- 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 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 (5 cm) 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 crock, cover with lid and refrigerate overnight. In the morning, place crock in base.
- Do not use frozen, uncooked meat in slow cooker. Thaw any meat or poultry before slow cooking.
- Some foods are not suited for extended cooking in a slow cooker. Pasta, seafood, milk, cream, or sour cream should be added 2 hours before serving. Evaporated milk or condensed soups are perfect for slow cooking.
- The higher the fat content of meat, the less liquid is needed. If cooking meat with a high fat content, place thick onion slices underneath so meat will not sit on (and cook in) fat.
- Slow cookers allow for very little evaporation. If making your favorite soup, stew, or sauce, reduce liquid called for in 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 crock.

Cleaning Your Slow Cooker

⚠WARNING **Electrical Shock Hazard.** Disconnect power before cleaning. Do not immerse cord, plug, or base in any liquid.

1. Turn Control Knob to OFF. Unplug cord from outlet.
2. Remove Lid and Crock from Base and let cool.
3. Wash Lid and Crock in hot, soapy water. Rinse and dry. The Lid and Crock may also be washed in dishwasher.
4. Wipe Base with a damp cloth. Do not use abrasive cleansers.



Visit www.hamiltonbeach.cn for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!

重要安全说明

当使用带电设备时，为降低火灾、电击风险以及对个人造成的伤害，请注意基本的安全预防措施，具体如下：

1. 阅读所有说明。
2. 请勿接触设备热表面，请使用把手或者旋钮。
3. 为防止电击危险，请勿将设备的线缆、插头、或底座浸入水或其他液体中。
4. 当设备由儿童使用、或在其附近使用时，应予以密切监护。
5. 在设备不工作时及清理前，请从插座中拔出插头。待设备冷却后，方能增加或移除部件。
6. 请勿使用任何损坏的线缆或插头操作设备，或在设备故障、跌落或因任何方式损坏后使用。请拨打我们的免费客户服务电话以获取检查、修理或调整的相关信息。
7. 使用非本产品制造商推荐的配套附件有可能造成危害。
8. 请勿在室外使用。
9. 请勿将电源线缆悬挂在桌子或柜台边缘，或接触包括炉子在内的热表面。
10. 请勿将设备放置于热燃气、电炉、热烤箱之上或附近。
11. 当设备内盛有热油或其他热液体时，在移动设备时更需格外谨慎。
12. 如果要断开慢炖锅电源，请将控制旋钮转至关 (OFF) 档并将插头从插座中拔出。
13. 注意：为防止危害或电击，请勿使用底座直接烹饪，仅在可移动内胆内烹饪。
14. 避免突然的温度改变，如将冷冻食物放入已加热的内胆中。
15. 请勿将设备作设计之外功能使用。

请保留这些说明！

其他用户安全信息

此设备仅供家庭使用。

此设备仅用于食物的准备、烹饪及服务。此设备不能使用非食物类的材料和产品。

此设备使用的电源线缆长度经过设计挑选，以降低线缆缠结或过长导致误绊的危害。如需使用更长的线缆，可使用经过认可的加长线缆。加长线缆的电性能需等同或优于此慢炖锅的电性能。加长线缆需谨慎安置以免其挂于橱面或桌面而因此可能被儿童拉扯或导致误绊。

陶制内胆及玻璃盖：预防措施及信息

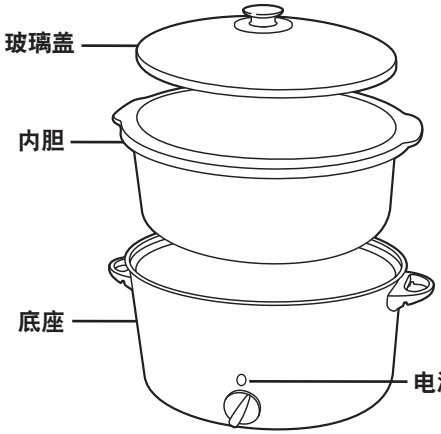
- 请小心使用内胆和玻璃盖，以保证长使用寿命。
- 避免突然或极端的温度改变。例如，请勿将灼热内胆或玻璃盖置于冷水中，或放置于潮湿的表面上。
- 避免内胆或玻璃盖与水龙头或其他硬表面发生碰撞。
- 如内胆或玻璃盖缺损、开裂或严重刮伤时，请勿使用。
- 请勿使用具有腐蚀作用的清洁剂和金属清洁用品。
- 内胆底部非常粗糙，有可能损坏厨台。请谨慎使用。
- 内胆和玻璃盖在使用时会变得非常灼热，请谨慎使用。请勿将其直接放置于任何未经保护的表面或厨台上。
- 内胆可微波加热且耐热，但请勿空烧。勿将玻璃盖和内胆置于电炉或燃气灶上。请勿将玻璃盖置于微波炉、传统烤箱内或火炉上。

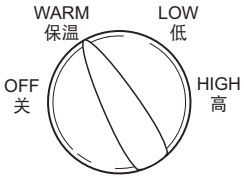
移走玻璃盖和内胆

移走玻璃盖时，适度倾斜远离打开锅面以避免蒸汽烫伤。

因加热单元置于慢炖锅底座侧面，此处在使用时会变热。如有必要请使用底座把手。请使用隔热手套移除内胆。

部件及特征





控制旋钮

怎样使用慢炖锅?

1. 第一次使用前，将玻璃盖和陶胆用温水和清洁剂清洗并晾干。请勿将底座浸入水中。
2. 根据说明书准备食谱。将食物放进锅中盖好。
3. 将电源插头插入插座，选择低 (LOW) 档或高 (HIGH) 档或自动 (AUTO) 档进行烹饪。
4. 烹饪结束后，请将旋钮拧至关(OFF)档，并将插座拔出。将食物从陶胆中取出。
5. 待玻璃盖和内胆慢慢冷却后方可进行清洗。

慢炖贴士

- 内胆中至少要装满一半食物方能达到最佳烹饪效果。当内胆中只装满一半时，请按照食谱时间提前1至2小时检查食物煮熟程度。
- 慢炖食物时不需要搅拌，打开玻璃盖会造成大量热量损失，因此可能会导致烹饪时间加长。尽管如此，当在高(High)档烹饪时，可以适当偶尔搅拌食物。
- 在烹饪汤或者炖菜时，请在内胆顶部与食材之间留出5厘米的空间以便能够徐沸食材。
- 许多食谱需要烹饪一整天。如果你早上无瑕准备食谱，可在前夜准备。将所有食材放入内胆盖上盖子整夜冷藏，第二天早上只需将内胆放入慢炖锅中烹饪即可。
- 有些食物不适宜在慢炖锅中长时间烹饪。意大利面、海鲜、牛奶、奶油或者酸奶油应在上菜前2小时加入慢炖锅。脱水牛奶或者浓缩汤最适合慢炖锅烹饪。
- 肉类的脂肪含量越高，慢炖时需要的水越少。若慢炖的肉脂肪含量很高，可在底部放些厚洋葱片，这样可防止油煎。
- 慢炖锅基本没有蒸发效果。若烹饪汤、炖菜或酱类食物，可根据原始食谱规定的液量稍作减少。若液量较大，可稍后添加。
- 若烹饪蔬菜类砂锅，食谱中应包含液体以避免内胆侧烧焦食材。
- 若食材内包含根茎类蔬菜，请将其放在内胆底部。

慢炖锅的清理

⚠ 警告 **电击危险。**在清理前请断开电源。请勿将电源线、插头或底座浸入任何液体中。

1. 将控制旋钮转至关 (OFF) 档。将电源插头拔出插座。
2. 取出内胆和玻璃盖并让其自然冷却。
3. 用温水和清洁剂清洗玻璃盖和陶胆并晾干。玻璃盖和陶胆也可机洗。
4. 用湿布清洁底座。请勿使用磨蚀性清洁剂。



有关我们所有系列产品的，使用与维护指南 – 以及美味食谱、生活小贴士和产品在线注册的更多信息，请访问 www.hamiltonbeach.cn。

Model/型号:	Type/类别:	Capacity/容积	Rating/规格
C33116	SC20	1.5L	220V~ 50Hz 100W

Dist.: Hamilton Beach Brands, Inc., Glen Allen, VA 23060

© 2014 Hamilton Beach Brands, Inc.

以上内容如有改动，恕不预先通知

840226301