READ BEFORE USE
使用前阅读

*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!*

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***

Questions?
Please call us – our friendly associates are ready to help.
China: 400-852-2655

如有疑问?
请致电我们，我们的团队随时准备为您提供帮助。
中国大陆客服热线：
400-852-2655
官方网站：www.hamiltonbeach.cn

型号：33441-CN
33443-CN

此说明书中图片仅供参考，产品以实物为准。

使用产品前请仔细阅读本使用说明书，并妥善保管。

Hamilton Beach®

汉 美 驰

3.5L Programmable American Cooker

自动烹饪美式炖锅



English 2
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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. This appliance is intended to be used in household and similar applications such as:
   – staff kitchen areas in shops, offices and other working environments;
   – farm houses;
   – by clients in hotels, motels and other residential type environments;
   – bed and breakfast type environments.
3. This appliance is not intended for use by persons (including children) with reduce 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.
4. Do not touch hot surfaces. Use handles control panels.
5. To protect against electric shock, do not immerse cord, plug, or base in water or other liquid.
6. Close supervision is necessary when any appliance is used by or near children.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
8. 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 customer service number for information on examination, repair, or adjustment. If the supply cord is damaged, it must be replaced by the manufacturer, its service agentor similarly qualified persons in order to avoid a hazard.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. To disconnect American Cooker turn control knob to OFF; then remove plug from wall outlet.
15. **CAUTION:** To prevent damage or shock hazard, do not cook in base. Cook only in removable crock.
16. Avoid sudden temperature changes, such as adding refrigerated foods into a heated crock.
17. Do not use appliance for other than intended use.
18. **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
19. The crock is prohibited to use on cooking range and induction cooker.

SAVE THESE INSTRUCTIONS

Other Consumer Safety Information

This appliance is intended for household use only.

This appliance is only intended for the preparation, cooking, and serving of foods. This appliance is not intended for use with any nonfood 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 appliance. 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.

CROCK AND LID: PRECAUTIONS AND INFORMATION

- Please handle 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 onto a wet surface.
- Avoid hitting crock or lid against faucet or other hard surfaces.
- Do not use crock or 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 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 crock on a burner or stove top.
- Do not place lid in a microwave oven, conventional oven, or on stove top.

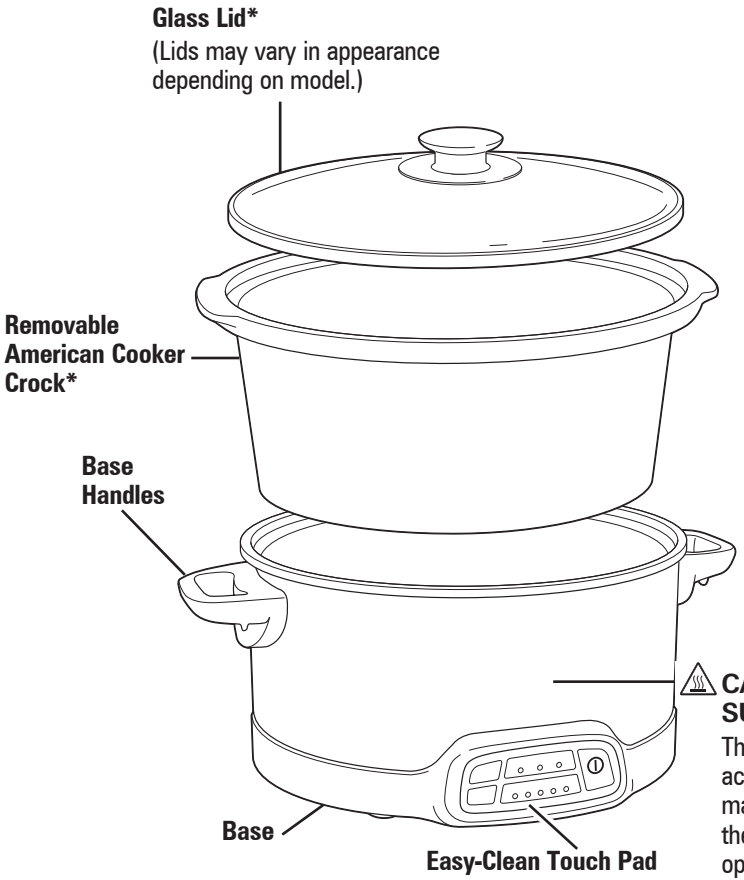
REMOVING LID AND CROCK

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

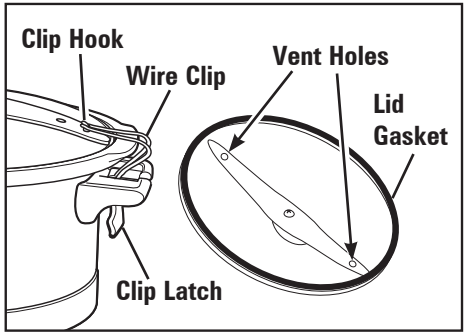
The sides of the American Cooker's base get very warm because the heating elements are located here. Use handles on base if necessary. Use oven mitts to remove crock.

Parts and Features

Crock Capacity: For best results, fill crock at least half full but no more than 1 inch (2.5 cm) from rim. If only half-filled, check for doneness 1 to 2 hours earlier than recipe time.



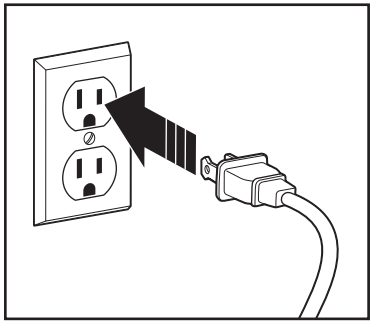
CAUTION: HOT SURFACE.
The temperature of accessible surface may be high when the appliance is operating



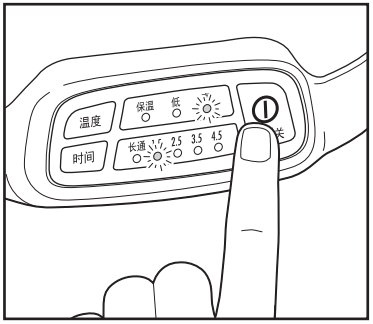
Chrome-Plated Wire Clips (for latching lid) (on select models) Handles shown with wire clips locked in place for transporting only. Do not cook or store with lid clamped down.

How to Use American Cooker

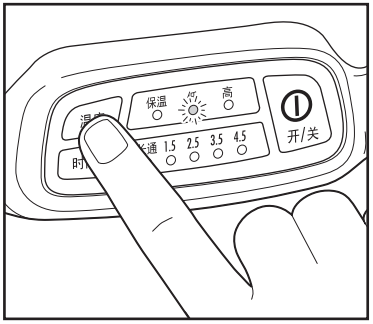
BEFORE FIRST USE: Wash glass lid and removable crock in hot, soapy water. Rinse and dry.



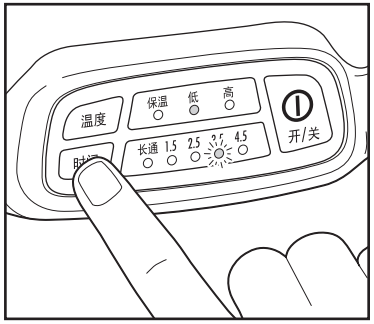
1. Plug into outlet.



2. Turn unit on by pressing **ON/OFF** (⏻) button. The unit will automatically default to a cooking time of 4.5 hours on HIGH.



3. Select desired cooking temperature by pressing **TEMP** button. **NOTE:** Do not use WARM setting to cook or reheat food.



4. Adjust cooking time by pressing **HOURS** button. Stay On, 1.5, 2.5, 3.5 or 4.5 hours can be selected.

NOTES:

- Cooking temperature and selected cooking hours function independently of one another and either may be changed at any time. When a new cooking time is selected, unit will reset to count down from new number of hours chosen.
- As a safety precaution, unit will not stay on for more than 14 hours of continuous cooking and warming time and will also shut off automatically.

The selected time light will on until the cooking time is complete. At end of cooking time, American Cooker will automatically switch to WARM and STAY ON setting. **NOTE:** Cook time plus warm time cannot exceed14 hours. After 14 hours, the unit will be turned off.

Care and Cleaning

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

1. Unplug.
2. Remove crock with oven mitts. Let cool.
3. Crocks and lids are top-rack dishwasher-safe. DO NOT use “SANI” setting when washing in dishwasher. “SANI” cycle temperatures could damage your product. To prevent lingering food smells, found in most plastic containers, clean rubber lid gasket with hot, soapy water after each use. Store with lid ajar.
4. Wipe outside of appliance with a soft, damp cloth.

Tips for Slow Cooking

- Removable 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 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 top of removable crock and food so 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, prepare it the night before. Place all ingredients in removable crock, cover with lid, and refrigerate overnight. In the morning, simply place removable crock in American Cooker.
- Some foods are not suited for extended cooking in a American 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.
- Higher fat content of meat, 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.
- American 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 recipe to prevent scorching on sides of removable crock.
- If cooking a recipe with root vegetables, place root vegetables in the bottom of the crock.

Food Safety Tips

- Do not use frozen, uncooked meat in American Cooker. Thaw any meat or poultry before slow cooking.
- To store leftovers after cooking, do NOT place entire removable crock in refrigerator since contents will take too long to cool. Instead, divide leftovers into smaller containers and place into refrigerator.
- Never allow undercooked or raw meat to sit at room temperature in American Cooker. Once meat is placed into removable crock, it should be cooked immediately (unless prepping American Cooker the night before, where crock should be placed into refrigerator).

Troubleshooting

Cannot select TEMP and/or HOURS settings.

- Is unit plugged in?
- Test that the electrical outlet is working with a lamp in known working order.

Food is undercooked.

- Was food cooked on Warm setting? Do not cook on Warm setting; always cook on Low or High heat settings.
- Did you select Low heat setting, but used a cooking time based on High heat setting?
- Did you have the glass lid placed correctly on American Cooker?
- Was food cooked in the food warmer? Do not use food warmer to cook food.

Food isn't done after cooking amount of time recommended in my recipe.

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

My meal was overcooked. Why?

- Was removable crock at least half full? The American Cooker has been designed to thoroughly cook food in a filled removable crock. If removable 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.

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. 本电器预定用于家用及类似应用场合，例如：
- 办公室、商铺及其它工作环境的员工厨房区；
- 农舍；
- 酒店、汽车旅馆和其它居住型环境的旅客使用；
-以及住宿早餐型环境场合。

3. 本电器不适合以下人群（包括儿童）使用：行动不便者、精神或智商缺陷者、缺少经验和常识者，除非他们在监护人的密切监督和指导下使用，以确保安全。
4. 请勿接触设备热表面，请使用把手或者按键。
5. 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。
6. 当设备由儿童使用、或在其附近使用时，应予以密切监护。
7. 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。
8. 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。请拨打我们的客户服务电话以获取检查、修理或调整的相关信息。如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
9. 使用非本产品制造商推荐的配套附件有可能造成危害。
10. 请勿在室外使用。
11. 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。
12. 请勿将设备放置于热燃气、电炉、热烤箱之上或附近。
13. 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。
14. 如果要断开美式炖锅电源，请使用控制面板上的按钮开/关关闭美式炖锅并将插头从插座中拔出。
15. 注意： 为防止危害或电击，请勿使用基座直接烹饪，仅在可移动内胆内烹饪。
16. 避免突然的温度改变，如将冷冻食物放入已加热的内胆中。
17. 请勿将设备作设计之外功能使用。
18. 小心： 为了避免由于热熔断器意外重置导致危险，本电器不能在外接定时器或独立的遥控控制系统的方式下运行。
19. 请勿将陶胆或底座放在明火上烧。

请妥善保管说明书！

其他用户安全信息

此设备仅供家庭使用。

此设备仅用于配制、烹饪和盛放食物。此设备不用于任何非食物材料或产品的烹饪。

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美式炖锅的电性能。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。

内胆和盖子：注意事项及信息

- 为延长使用寿命，请小心操作内胆和盖子。
- 避免剧烈的温度突变。例如，请勿将高温的盖子和内胆放入冷水中或潮湿表面上。
- 避免盖子和内胆与水龙头或其他硬表面撞击。
- 请勿使用出现缺口、裂纹或严重划伤的内胆或盖子。
- 请勿使用磨砂清洗剂或金属清洁垫。
- 内胆的底部很粗糙可能会损坏您的厨台。使用注意。
- 盖子和内胆可能温度很高。使用注意。请勿直接放在未进行保护的表面或台面上。
- 内胆可以微波炉、烤箱中安全使用，但是请勿对空的内胆进行加热。请勿将盖子放在电炉或明火炉灶上。
- 请勿将盖子放在微波炉烤箱、传统烤箱内或炉灶上。

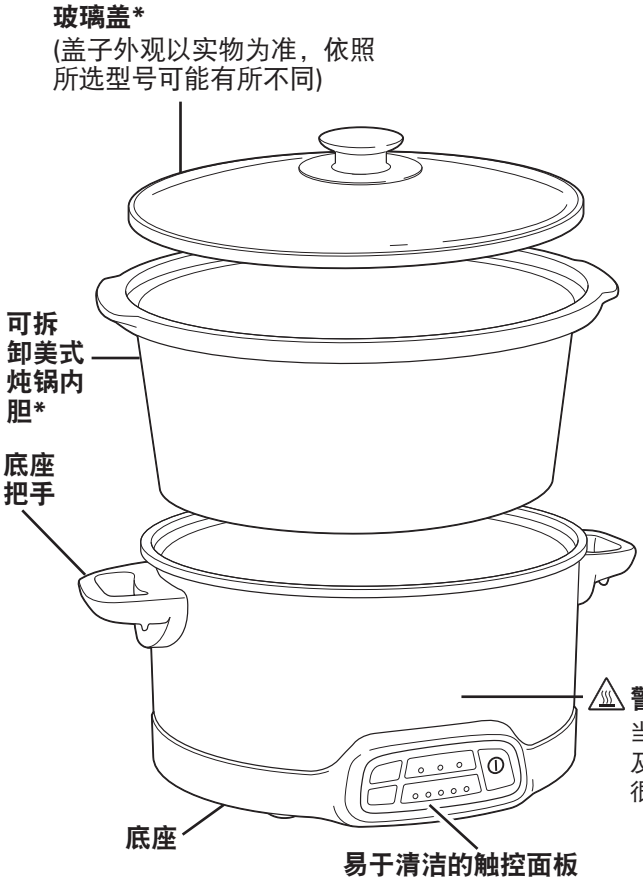
取出盖子和内胆

打开盖子时，让盖的内侧背对着自己，以免被蒸汽烫伤。

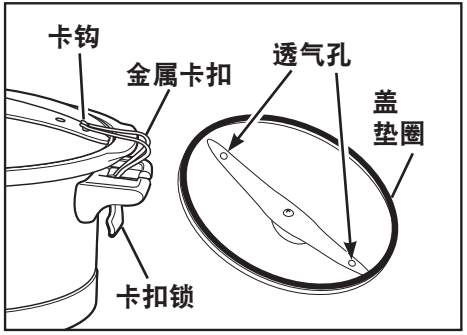
美式炖锅底座内胆壁会很热，因为这周围有加热元件。必要时，使用底座把手。取出内胆时，请佩戴隔热的烤箱手套。

部件和功能

内胆容量：为了实现最佳的效果，锅内食材液位应至少在一半位置，但距锅沿应该超过1英寸（2.5厘米）。如果仅有一半，烹饪时间要比食谱要求的时间短 1 到 2 个小时。



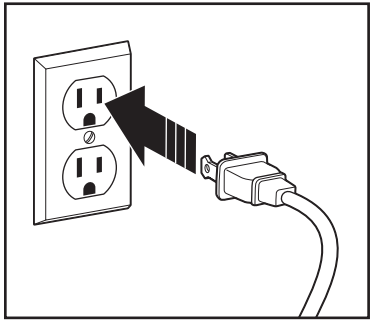
警告：小心烫伤！
当电器工作时，可触及的外部表面温度会很高。



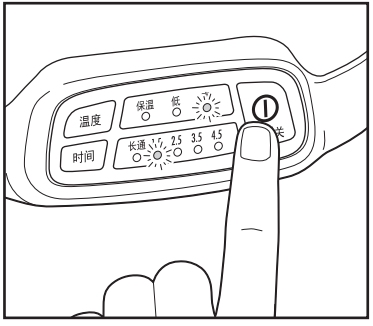
金属卡扣(用于锁定盖子)
(依照所选型号配备) 如图所示，卡扣锁定的把手仅用于运输目的。请勿在烹饪或存放时将盖子锁住。

如何使用美式炖锅

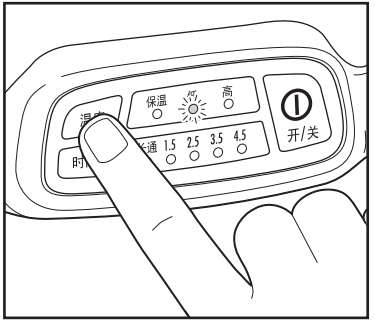
首次使用前：在带清洁剂的温水中清洗玻璃盖和可拆卸内胆。冲洗，然后晾干。



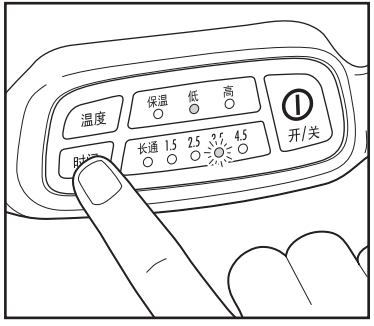
1. 将电源插头插入插座中。



2. 按 **[开/关** (⏻)] 按钮，开启本机。本机将自动默认以[高温档]加热，烹饪时间为4.5小时。



3. 按 **[温度]** 按钮选择所需的烹饪温度。**注意：**请勿使用[保温档]设置烹饪或再热食物。按 **[时间]** 按钮调节烹饪时间。



4. 可选择长通、1.5、2.5、3.5 或 4.5 小时。

注意：

- 烹饪温度和所需的烹饪时间二者是独立的功能，可随时对其中之一进行更改，而不影响另一个的设置。当选择一个新的烹饪时间后，本机依照所选新的小时数进行重置计时。
- 为了安全起见，本机每次连续烹饪和保温的总时间不会超过14小时，达到这个时间会自动关机。

选择烹饪档位和烹饪时间后,对应的指示灯会一直亮着,直到完成此烹饪时间.此时本机会自动转到保温档,同时长通灯亮。

保养与清洗

⚠ 警告 电击危险。

清洁前断开电源。请勿将电源线、插头或底座浸入任何液体中。

1. 拔掉电源插头。
2. 取出内胆时，请佩戴隔热的烤箱手套。让其自然冷却。
3. 内胆和盖子可放在洗碗机的上层架上安全清洗。在洗碗机中清洗时，请勿使用消毒设置。消毒循环温度会损坏本产品。大多数塑料容器都会残留食物的气味，为防止此种情形出现，请在每次使用后用温水和清洁剂清洗玻璃盖橡胶垫圈，并在存放慢炖锅时将玻璃盖半开。
4. 请使用柔软的湿布擦拭设备外部。

美式炖锅小贴士

- 为了达到最佳的慢炖效果，食材应达到可拆卸内胆一半满的位置。如果仅有一半，烹饪时间要比食谱要求的时间短 1 到 2 个小时。
- 慢炖期间不需要搅拌，如果打开玻璃盖会导致热量损失，烹饪时间可能需要延长。但是，如果选择[高温档]烹饪，可以偶尔搅拌。
- 如果做汤或炖菜，食物距离内胆顶部应留出 2 英寸(5 厘米)的空间，方能慢煮。
- 很多食谱可能需要烹饪一整天。如果你的早上时间用来准备烹饪比较紧张，可以头一天晚上进行准备。将所有食材都放入可拆卸内胆，盖上盖子，然后放入冰箱内隔夜。次日早餐，只需把可拆卸内胆放入美式炖锅中。
- 有些食物不适合在美式炖锅中长时间烹饪。意面、海鲜、牛奶、奶油或酸奶油应在食用前 2 小时慢炖。甜炼乳或浓汤非常适合慢炖。
- 烹饪高脂肪含量的肉类时，需加入少量的水。如果烹饪含脂肪量高的肉类，将厚厚的洋葱片放在下面，这样烹饪出的肉就不会那么油腻。
- 美式炖锅会有少量蒸汽。如果做您最喜欢的汤、炖品或酱，减少原始食谱中所需的液体量。如果太浓，可随后再加水。
- 如果烹饪蔬菜类砂锅菜，需要在食谱中放入一些液体食，以防可拆卸内胆壁被烧焦。

食品安全小贴士

- 请勿在美式炖锅中使用冷冻、未煮熟的肉类。在慢炖之前，将任何肉类或家禽解冻。
- 如果您想把烹饪后的剩菜存放起来，由于锅内食物需要长时间才能冷却，请勿直接将整个可拆卸内胆置于冰箱内。应把剩下的饭菜分装在小的食品容器里，然后放入冰箱内。
- 请勿将未经烹饪的原材料肉类在室温下放在内胆中存放。肉类原材料在放入内胆后应当立即开始烹饪（除非在前一天晚上为准备第二天的烹饪使用，而将食材放入内胆中并放进冰箱冷藏）。

故障排除

无法选择[温度]和/或[小时]设置。

- 本机电源插头是否已经插上?
- 测试连接电源插座后指示灯是否正常。

食物未煮熟。

- 食物是在[保温档]设置下烹饪的吗？请勿在[保温档]设置下烹饪，务必在[低温档]或[高温档]加热设置下烹饪。
- 是否选择了[低温档]加热设置，而使用了[高温档]加热的烹饪时间?
- 是否正确盖好了美式炖锅的玻璃盖?

按食谱时间烹饪后，食物还是未烹饪好。

- 这可能是由于您所在位置的电压（很常见）或海拔因素的影响。功率的轻微波动对大多数电器没有明显影响。然而，可以通过延长美式炖锅的烹饪时间来尝试。留出足够的时间并选择适当的加热档设置。几次使用后，你便能掌控时间的长短。

我的饭煮得太熟了。为什么?

- 可拆卸内胆内的食材是否至少达到一半满的位置？此美式炖锅的设计是用于彻底煮熟满锅食物。如果可拆卸内胆内食材仅有一半满，烹饪时间要比食谱要求的时间短 1 到 2 个小时，请提前检查食物煮熟程度。
- 根据烹饪温度(低温档或高温档)您是否正确选择了烹饪时间?
- 达到需求温度后，食物温度仍然会持续上升。

注意

食品接触材料信息

本产品符合相应食品安全国家标准要求，食品接触用材料及其执行标准的符合性信息说明如下：

序号	部件名称	材质	执行标准	备注
1.	玻璃盖塑胶垫片	聚丙烯(PP)	GB4806.1-2016;GB4806.7-2016	*
2.	玻璃盖铁氟龙垫片	聚四氯乙烯(PTFE)	GB4806.1- 2016;GB4806.7-2016	*
3.	玻璃盖密封硅胶圈	聚二甲基硅氧烷(硅橡胶)	GB4806.1-2016;GB4806.11-2016	*
4.	玻璃盖透气孔垫	聚二甲基硅氧烷(硅橡胶)	GB4806.1-2016;GB4806.11-2016	*
5.	玻璃盖不锈钢大圆头螺钉	不锈钢 06Cr18Ni11Ti（SUS321）	GB4806.1-2016;GB4806.9 -2016	*
6.	玻璃盖不锈钢通孔铆钉	不锈钢 06Cr19Ni10（SUS304）	GB4806.1-2016;GB4806.9-20 16	*
7.	玻璃盖不锈钢垫片	不锈钢 06Cr19Ni10（SUS304）	GB4806.1-2016;GB4806.9-2016	*
8.	玻璃盖不锈钢包边	不锈钢 06Cr19Ni10（SUS304）	GB4806.1-2016;GB4806.9-2016	*
9.	玻璃盖	玻璃	GB4806.1-2016;GB4806.5-2016	*
11.	黑色陶瓷胆/陶瓷盖	陶瓷	GB4806.1-2016;GB4806.4-2016	*
12.	白色陶瓷胆	陶瓷	GB4806.1-2016;GB4806.4-2016	*

注：1. 特殊使用说明：请严格遵照说明书及产品所带附件资料使用本产品。

2. * 表示： 该部件仅适用于部分型号，具体以实际产品为准。

产品中有害物质的名称及含量

Name and content of hazardous substances in product

部件名称 (Component name)	有害物质(hazardous substance)					
	铅 Lead （Pb）	汞 Mercury （Hg）	镉 Cadmium （Cd）	六价铬 Hexavalent Chromium （Cr(VI)）	多溴联苯 Polybrominated biphenyls （PBB）	多溴二苯醚 Polybrominated diphenyl ethers （PBDE）
Control PCBA 控制面板	X	O	O	O	O	O
Power PCBA 电源板	X	O	O	O	O	O

本表格依据 SJ/T 11364 的规定编制。 This table is prepared in accordance with the provisions of SJ/T 11364.

O：表示该有害物质在该部件所有均质材料中的含量均在 GB/T 26572 规定的限量要求以下。

Indicates that the said hazardous substance contained in all the homogeneous materials for this component is below the limit requirement in GB/T26572.

X：表示该有害物质至少在该部件的某一均质材料中的含量超出 GB/T 26572 规定的限量要求。这是由于目前技术或经济等的原因暂时无法实现替代或减量化。

Indicates that the said hazardous substance contained in at least one of the homogeneous materials used for this component is above the limit requirement in GB/T 26572. Due to technological and/ or economic reasons, these hazardous substances cannot be easily replaced at this time.



这是环保使用标志. 标志内的数字代表在正常使用状态下, 产品的环保使用推荐年限。

This is the logo of environmental protection use. The number inside indicates the environmental protection use recommended period (Year) of product in normal use.

产品保修卡

产品名称：自动烹饪美式炖锅
产品类别：SC73
产品型号：
购买日期：
购买商店：
经 销 商：

保修规定

1. 自购买之日起，在本保修规定的两年保修期内，按照使用说明及其它注意事项使用的情况下，出现故障时，依照保修规定可持商品及商品发票和保修卡到当地维修站，进行免费维修或者免费更换。
2. 如在保修期内出现以下情况时，不享受免费维修，修理费或更换费自付。
   ① 因使用上的错误和擅自改动、修理而产生的故障及损伤。
   ② 购买后因跌落、搬运不当等而产生的故障及损伤。
   ③ 因火灾、地震、水灾、打雷、其它天灾人祸及公害、异常电压、其它外部因素而产生的故障及损伤。
   ④ 属于家庭正常使用以外而出现的故障及损伤。
   ⑤ 不出示本保修卡的。
   ⑥ 本保修卡只在中国大陆有效。
   ⑦ 本保修卡不再发行，请妥善保管。
   ⑧ 在不能携带本产品进行修理的情况下，请向本公司维修站询问。

维修记录

维修日期	维修内容	维修结果	维修地点	维修人签字

中国大陆客服热线：
400-852-2655
官方网站：www.hamiltonbeach.cn
制造商：汉密尔顿海滩电器（深圳）有限公司
地 址：深圳市福田区深南西路车公庙工业区天安数码
时代大厦主楼1306-1308、1309-1311单元

Model/型号:	Type/类别:	Capacity/容积:	Rating/规格
33441-CN 33443-CN	SC73	3.5L	220V～ 50Hz 215W

制造商：汉密尔顿海滩电器（深圳）有限公司

地址：深圳市福田区深南西路车公庙工业区天安数码时代大厦主楼 1306-1308、1309-1311 单元

本产品执行标准：GB4706.1-2005, GB4706.19-2008

以上内容如有改动，恕不预先通知

添加官方微博　微信

开启美食人生

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