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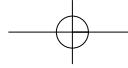
# HAMILTON BEACH 33351 Owner's Manual

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----- Manual continues below -----



**READ BEFORE USE**  
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**Questions?**

Please call us – our friendly associates are ready to help.  
USA: 1.800.851.8900

**Questions?**

N'hésitez pas à nous appeler – nos associés s'empresseront de vous aider.  
CAN: 1.800.267.2826

**¿Preguntas?**

Por favor llámenos – nuestros amables representantes están listos para ayudar.  
MEX: 01 800 71 16 100

*Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.*

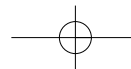
**Hamilton Beach**

Stove  
Premiere C  
Slow

Olla



Engl  
Fran  
Espa



## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs with oven mitts when cooking as they may be hot.
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 other surfaces, including stove.
10. Do not place base on or near hot gas or an open flame or a heated oven.
11. Extreme caution must be used when moving appliance containing hot oil or other hot liquids.
12. To disconnect slow cooker, turn control knob to OFF and remove plug from wall outlet.
13. **CAUTION:** To prevent damage or shock hazard, do not touch base. Cook only in removable stovetop-safe cookware.
14. Avoid sudden temperature changes, such as adding cold foods into heated stovetop-safe cookware.
15. Do not use appliance for other than intended purposes.

## SAVE THESE INSTRUCTIONS!

### OTHER CONSUMER SAFETY INFORMATION

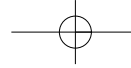
**This product is intended for household use only.**

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.

**WARNING!** Shock Hazard: This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or using an adapter. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

2

The length of the cord used on this appliance was selected to minimize the hazards of becoming tangled in or tripping over the cord. If a longer cord is necessary, an approved extension cord should be used. The electrical rating of the extension cord should be equal to or greater than the rating of the appliance. Care should be taken to arrange the extension cord so that it will not be pulled on by children or tripped over.



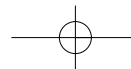
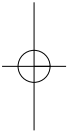
## GLASS LID AND STOVETOP-SAFE COOKWARE: PRECAUTIONS AND INFORMATION

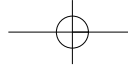
- Please handle lid and stovetop-safe cookware carefully to ensure long life.
- Avoid sudden, extreme temperature changes to the lid. For example, do not place a hot lid into cold water or onto a wet surface.
- Avoid hitting lid against faucet or other hard surfaces.
- Do not use lid if chipped, cracked, or severely scratched.
- Do not use abrasive cleansers or metal scouring pads.
- The lid and stovetop-safe cookware are oven safe.
- Never heat stovetop-safe cookware when empty.
- Never place lid or stovetop-safe cookware in a microwave oven.
- Never place lid directly on a burner or stovetop.
- Never use lid or stovetop-safe cookware under a broiler.

## REMOVING GLASS LID AND STOVETOP-SAFE COOKWARE

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

The lid handles, base, and stovetop-safe cookware sides of slow cooker base, all become very warm. Always use oven mitts when handling **ANY** part of the slow cooker during cooking.

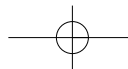
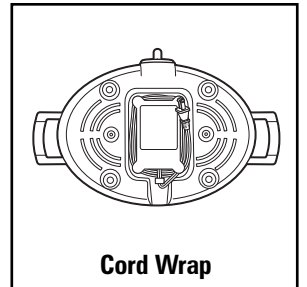
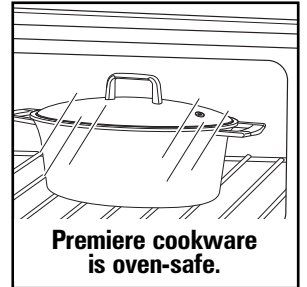
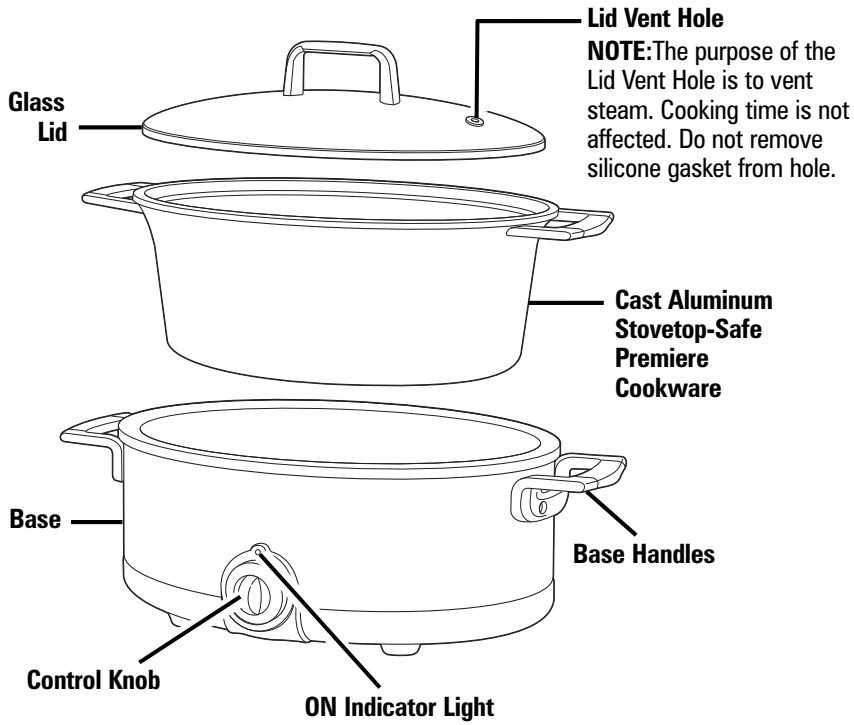


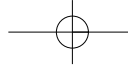


# Parts and Features

## Stovetop-safe cookware capacity

For best results, fill the stovetop-safe cookware at least half-full but no more than one inch from the rim. If only half-filled, check for doneness 1 to 2 hours earlier than recipe time.

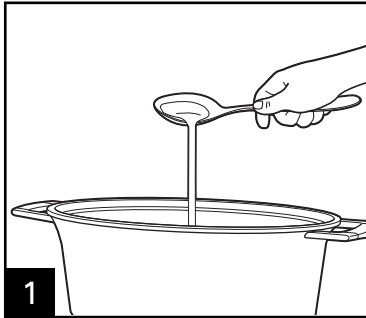




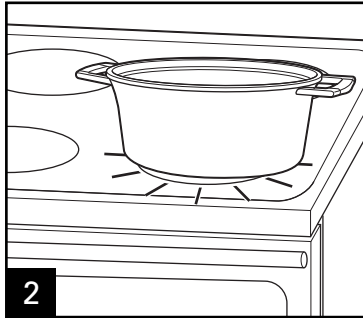
# How to Sear in Stovetop-Safe Cookware

**Before First Use:** Wash lid and stovetop-safe cookware in hot, soapy water. Rinse and dry.

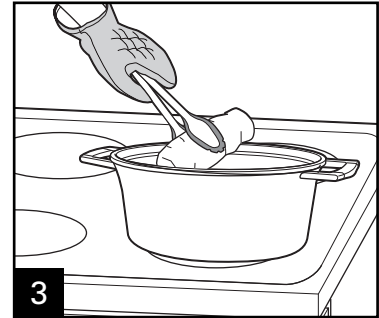
**NOTE:** Do not use metal utensils when placing food in and removing food from stovetop-safe cookware.



**1** Add oil to stovetop-safe cookware.



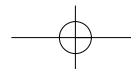
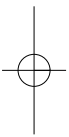
**2** Heat oil on stovetop over medium to high heat.  
**NOTICE:** Do not heat stovetop-safe cookware when empty as cooking surface and/or stovetop-safe cookware may be damaged.

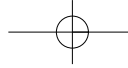


**3** Place food to be seared into stovetop-safe cookware.



**4** When finished, follow the recipe or care instructions for stovetop-safe cookware.  
*How to Slow Cook*



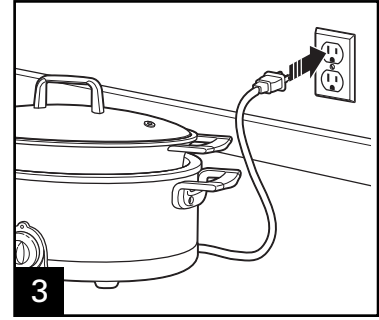
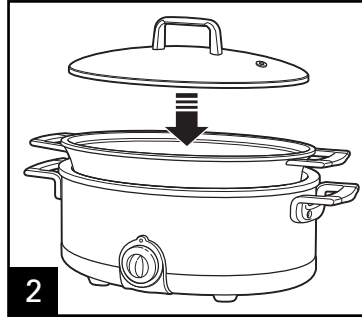
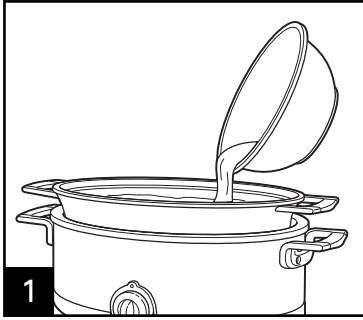


# How to Slow Cook

**Before First Use:** Wash lid and stovetop-safe cookware in hot, soapy water. Rinse and dry.

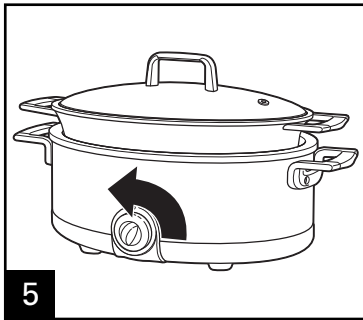
**NOTE:** Do not use metal utensils when placing food in and removing food from stovetop-safe cookware.

**⚠ WARNING Food Safety Hazard.** Food must be hot enough to prevent bacterial growth before using Keep Warm setting. The Keep Warm setting is only for use after a recipe has been thoroughly cooked. Do not reheat food on the Keep Warm setting. If food has been cooked and then refrigerated, reheat it on Low or Medium setting. Visit [foodsafety.gov](http://foodsafety.gov) for more information.



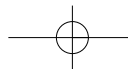
**NOTE:** Lid vent hole will not affect cooking time.

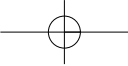
Select Low or Medium setting on Keep Warm.



When cooking is finished, turn OFF or select Keep Warm.

6





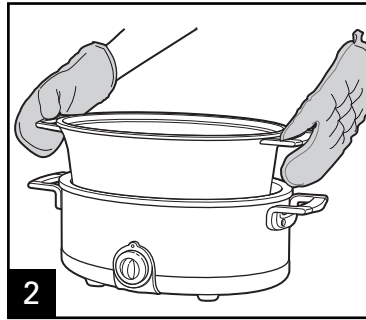
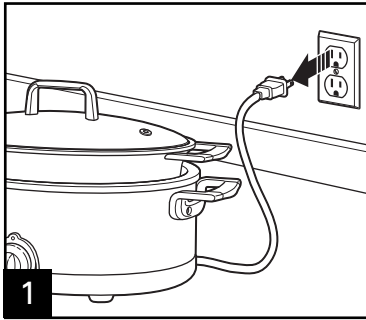
# Cleaning and Care

**⚠ WARNING**

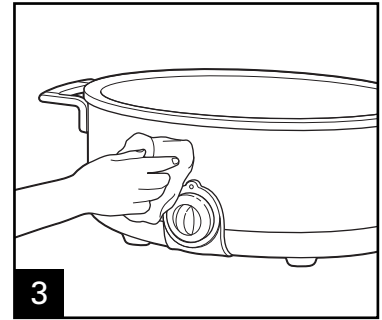
**Electrical Shock Hazard.**

Disconnect power before cleaning.

Do not immerse cord, plug, or base in any liquid.

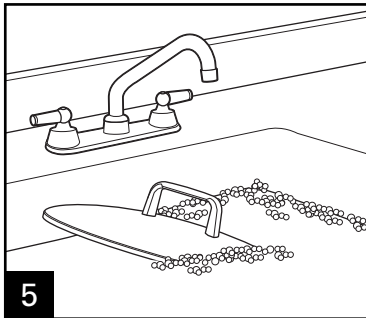


Remove stovetop-safe cookware and let cool.

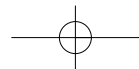
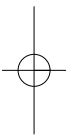


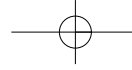
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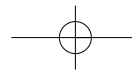
Wash lid in hot, soapy water.

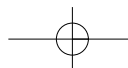




## *Tips for Slow Cooking*

- The stovetop-safe cookware 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. 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 stovetop-safe cookware 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 stovetop-safe cookware, cover with lid, and refrigerate overnight. In the morning, simply place stovetop-safe cookware in slow cooker.
- Do not use frozen, uncooked meat in slow cooker. Thaw any meat or poultry before searing or slow cooking.
- Some foods are not suited for extended cooking. Pasta, seafood, milk, cream, or sour cream should be added 1 to 2 hours before serving. Evaporated milk or condensed milk is perfect for slow cooking.
- The higher the fat content of meat, the less liquid you need. When cooking meat with a high fat content, place the fat side underneath so meat will not sit on (and cook in) its own fat.
- Slow cookers allow for very little evaporation. For your favorite soup, stew, or sauce, reduce liquid called for in recipe. If too thick, liquid can be added later.
- If cooking a vegetable-type casserole, there will be scorching on the sides of the cookware. In the recipe to prevent scorching on the sides of the cookware.
- Lid vent hole will not affect cooking time. The lid should be used with a temperature probe to test food for doneness. Visit [foodsafety.gov](http://foodsafety.gov) for safe cooking temperatures.





## Recipes

Visit [hamiltonbeach.com](http://hamiltonbeach.com) for more delicious recipes, tips, and to register your product online!



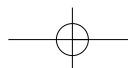
For best results, fill the crock/cookware at least half-full but no more than one inch from rim. Always follow package directions. Visit [foodsafety.gov](http://foodsafety.gov) for more safe cooking temperature information.

### Chicken Stew with Biscuits

8 boneless chicken breasts, cubed	1/3 cup (80 ml) butter, softened
2–4 tablespoons (30–60 ml) extra virgin olive oil, divided	3 tablespoons (45 ml) all-purpose flour
1 teaspoon (5 ml) salt	6 carrots, peeled and sliced
1/2 teaspoon (2.5 ml) fresh ground pepper	16-ounce (450 g) package frozen peas
2 large yellow onions, chopped	1/2 cup (125 ml) heavy cream
2 cups (500 ml) chicken stock, divided	12-18 refrigerator biscuits

1. Season chicken cubes with salt and pepper.
2. Heat 1 tablespoon (5 ml) olive oil in stovetop-safe cookware over medium heat and brown chicken cubes, in batches. Use additional olive oil between batches if necessary. Remove browned chicken from stovetop-safe cookware and set aside.
3. Add any remaining olive oil to stovetop-safe cookware and cook onions until translucent and slightly browned.
4. Add chicken to onions in stovetop-safe cookware.
5. Add 1 cup (250 ml) chicken stock and combine.
6. Place thyme sprigs on top of mixture, cover, and place stovetop-safe cookware in slow cooker base. Cook on HIGH for 30 minutes or LOW for 6 hours.
7. Combine softened butter with flour.
8. Remove stovetop-safe cookware from base and place on stovetop. Over medium heat, add butter/flour mixture and stir until thickened.
9. Stir in remaining 1 cup (250 ml) of chicken stock and cook until stew is thickened.
10. Remove from heat and stir in carrots.
11. Return to slow cooker base and cook on HIGH for 30 minutes or LOW for 1 hour.
12. Preheat oven to 375°F (190°C).
13. Remove stovetop-safe cookware from base and place on stovetop. Over medium heat, add frozen peas and cream. Heat until bubbling, then remove from heat, and season to taste with salt and pepper.
14. Place refrigerated biscuits on top of hot chicken stew.
15. Place in preheated oven and bake, uncovered, for 25–30 minutes or until biscuits are browned and cooked through. Serves 12–15

Serves 12–15





## Recipes *(cont.)*

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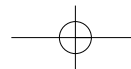


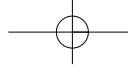
### **Pork Roast with Apples, Sage, and Rosemary**

6–8 Granny Smith apples, peeled, cored, and cut into large pieces  
1 tablespoon (5 ml) lemon juice  
3–4 pound (1.34–1.8 kg) boneless or center rib pork roast  
1/2–1 teaspoon (2.5–5 ml) salt  
1/2 teaspoon (2.5 ml) pepper  
1 tablespoon (15 ml) extra virgin olive oil  
2 red onions, cut into wedges  
1 fresh sage sprig  
1 fresh rosemary sprig

1. Toss apples with lemon juice. Set aside.
2. Season roast with salt and pepper.
3. Heat olive oil in stovetop-safe cookware over medium-high heat. Brown roast well on all sides and remove from heat. Discard oil from stovetop-safe cookware and set aside.
4. Add 1/2 of onions to pan and stir to brown slightly with residual heat from stovetop-safe cookware.
5. Place roast on top of onions in stovetop-safe cookware. Surround roast with apples and remaining onions.
6. Place sage and rosemary sprigs on top of roast.
7. Cover, place stovetop-safe cookware in base, and cook on HIGH for 4 hours or LOW for 7–8 hours.
8. Discard rosemary and sage sprigs.
9. Remove roast to serving platter and cover with foil to keep warm.
10. Place stovetop-safe cookware with apple and onion mixture on stovetop over medium-high heat and bring to a boil. Reduce heat to a simmer and simmer gently for approximately 10 minutes or until applesauce thickens. Stir occasionally. Slice pork roast and serve with applesauce.

Serves 10–12





## *Recipes* (cont.)

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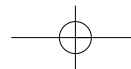
### **Quick Slow Cooker Chicken Cacciatore**

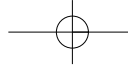
3-4 pounds (1.34-1.8 kg) chicken pieces  
1/2-1 (2.5-5 ml) teaspoon salt  
1/2 (2.5 ml) teaspoon fresh ground pepper  
2 tablespoons (30 ml) extra virgin olive oil  
2 yellow onions, chopped  
1-1/2 24 oz. (750 ml) jars pasta sauce  
1 pound (450 g) fettuccini noodles

1. Season chicken pieces with salt and pepper.
2. Heat 1 teaspoon of olive oil in stovetop-safe cookware over medium-high heat.
3. Brown seasoned chicken well on all sides, in batches if necessary.
4. Remove chicken from stovetop-safe cookware and set aside.
5. Add remaining olive oil to stovetop-safe cookware and cook onion until soft, about 3 minutes.
6. Add chicken back to stovetop-safe cookware with onion.
7. Pour pasta sauce over chicken.
8. Cover, place stovetop-safe cookware on slow cooker base, and cook on HIGH for 4 hours or LOW for 8 hours.
9. Cook pasta according to package directions.

Serve chicken and sauce with pasta.

Serves 8-10





## Recipes *(cont.)*

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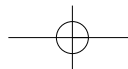
### Beef Roast with Vegetables & Thyme Gravy

3–4 pound (1.34–1.8 kg) bottom round beef roast  
1/2–1 teaspoon (2.5–5 ml) salt  
1/2 teaspoon (2.5 ml) pepper  
2 tablespoons (30 ml) extra virgin olive oil  
1 large onion, cut in wedges  
3 garlic cloves, smashed and peeled  
8 baby red potatoes

8 baby white potatoes  
3 carrots, sliced  
1/2 cup (125 ml) beef broth  
4 sprigs fresh thyme  
3/4 cup (175 ml) water  
1/4 cup (60 ml) all purpose flour  
1 tablespoon (15 ml) butter, optional

1. Season beef roast with salt and pepper.
2. Heat olive oil in stovetop-safe cookware over medium-high heat and brown roast well on all sides. Remove from heat, transfer to stovetop-safe cookware and set aside.
3. Place onion and garlic in stovetop-safe cookware and brown lightly with residual heat from stovetop-safe cookware.
4. Place roast on top of onion and garlic in stovetop-safe cookware. Surround roast with potatoes and carrots.
5. Pour broth over all and top with thyme sprigs.
6. Cover, place stovetop-safe cookware on slow cooker base, and cook on HIGH for 4 hours or LOW for 8 hours.
7. Remove roast to serving platter. Discard thyme sprigs. Using slotted spoon, remove vegetables to serving platter with foil to keep warm.
8. Place stovetop-safe cookware back on stovetop over medium heat and bring pan juices to a boil.
9. Whisk together flour and water. Add to pan juices and simmer, stirring constantly until thickened.
10. Season gravy to taste with salt and pepper. Finish by adding butter, if desired, stirring until melted. Serve gravy with roast.

Serves 10–12



# Troubleshooting

## PROBLEM

**Food is undercooked.**

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

**My meal was overcooked. Why?**

## PROBABLE CAUSE

- Was food cooked on the Keep Warm setting? Do not cook on Keep Warm; always cook on High heat settings.
- Was power interrupted?
- Did you select the Low heat setting but use a cooking time based on the High heat setting?
- Did you have the lid placed correctly on the slow cooker?

• This can be due to voltage variations (which are commonplace everywhere) or altitude. Fluctuations in power do not have a noticeable effect on most appliances; however, to compensate for these variations, extend cooking times in the slow cooker by extending the cooking times. Allow sufficient time for the food to reach the appropriate heat setting. You will learn through experience if a shorter or longer time is appropriate.  
**NOTE:** Lid vent hole will not affect cooking time.

- Was the stovetop-safe cookware at least half-full? The slow cooker has been designed to cook food in a filled stovetop-safe cookware. If the stovetop-safe cookware is only half-filled, the food will be done 1 to 2 hours earlier than recipe time.
- Did you select correct number of hours based on cooking temperature (Low or High)?
- Foods will continue to increase in temperature after desired temperature has been reached.
- Was the stovetop-safe cookware used to brown foods on the stovetop and placed in the slow cooker hot? If so, cooking time may be shortened. Check for doneness 30 minutes to 1 hour before the recipe time.

## Limited Warranty

This warranty applies to products purchased in the U.S. and Canada. This is the only express warranty for this product and any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of 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 return shipping charges. A component under this warranty to you. If the product or component is no longer available, we will replace with a similar or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or product resulting from accident, alteration, abuse or misuse. This warranty extends only to the original consumer product recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is intended for use for other than single-family household use.

We exclude all claims for special, incidental and consequential damages caused by breach of express or implied warranty. The amount of any award is limited to the amount of the purchase price. **Every implied warranty, including any statutory warranty or condition of sale, or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty shall be limited to the duration of this written warranty.** This warranty gives you specific legal rights. You may have other legal rights depending on where you live. 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.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.268.8900 in Canada or visit [hamiltonbeach.com](http://hamiltonbeach.com) in the U.S. or [hamiltonbeach.ca](http://hamiltonbeach.ca) in Canada. For faster service, locate the model, type, and serial number on your appliance.