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HAMILTON BEACH 33418 Owner's Manual

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Hamilton Beach®

Party Crock™ Cookset

READ BEFORE USE

Appareil de cuisson

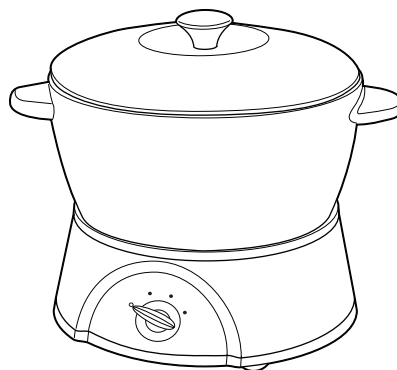
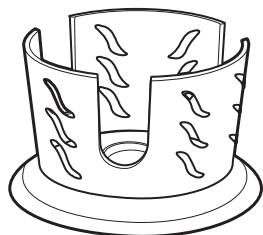
LIRE AVANT L'UTILISATION

Equipo de Cocina

LEA ANTES DE USAR

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

*Great Recipes
and Tips Inside!*



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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 the appliance manufacturer may cause injuries.
8. Do not use electric base outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
10. Do not place electric base or warming stand 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, turn control knob to Off then remove plug from outlet.
13. Caution: To prevent damage or shock hazard do not cook on electric base. Cook only in cast iron dish.
14. Avoid sudden temperature changes, such as adding refrigerated foods into a heated cast iron dish.
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.

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 adaptor. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

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.

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

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.

Thank you for purchasing a Hamilton Beach® Party Crock™ Cookset!

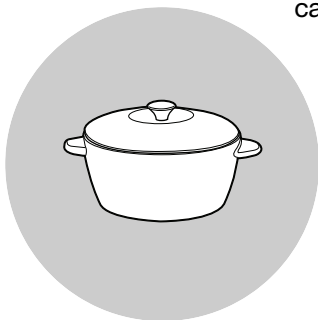
Hamilton Beach® has created an innovative new cookset to help you with your entertaining needs.

The 1.5 quart (1.5 L) capacity is perfect for favorite party foods like hot dips, cocktail meatballs, and more. Plus it's a great way to prepare and serve side dishes like baked beans, caponata, even chocolate fondue for dessert!

Whether you are having 6 people over for a sitdown dinner or a cocktail party for 20...this cookset will help you entertain with ease and style.

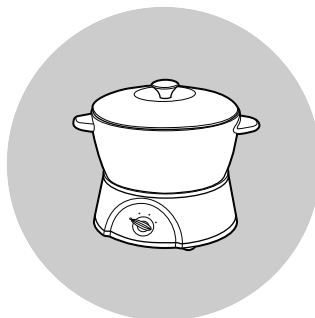
1. Prepare

Party Crock™ makes it easy to prepare favorite hot dips, appetizers, and side dishes hours before the party. The cast iron dish is refrigerator safe, so food can be prepared a day ahead of time.



2. Cook

The electric cooking base brings slow-cook convenience to party cooking. Simply set the dish on the cooking base and forget it! No need to take up valuable stove or oven space.

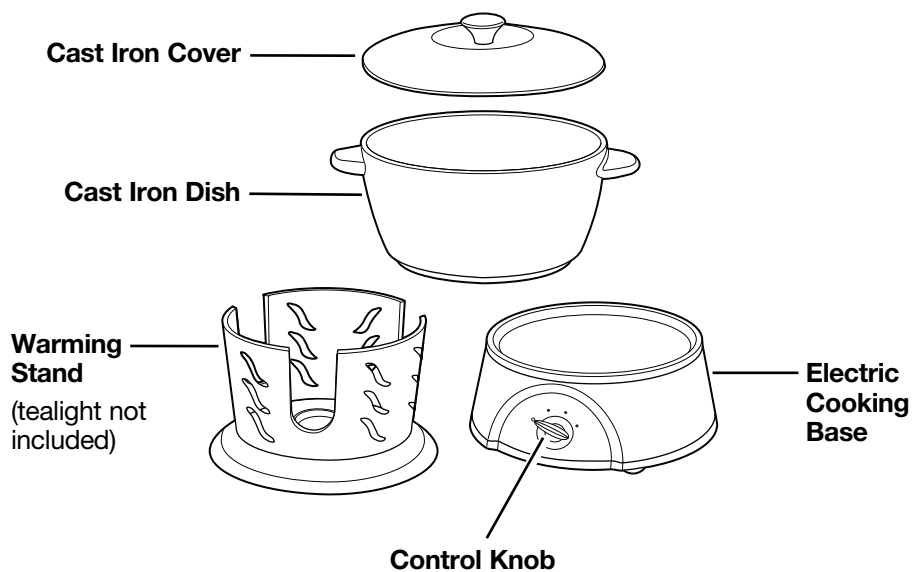


3. Serve

Looks great on the buffet table, with no cords to get in the way, thanks to the warming stand. The design compliments any decorating style – and food stays warm by elegant flickering of a single tealight candle.



Parts and Features



The Control Knob on the slow cooker offers Medium and High temperature settings for cooking. The Low setting will hold a prepared recipe at a perfect serving temperature.

The cast iron dish and cover are oven-safe. They are not for use in the microwave oven.

Cast iron cookware has superior heat distribution and retention. Always use a potholder or insulated glove when handling cast iron dish when hot.

Cast iron dish and cover are cast from molten iron in a sand mold and layered with durable enamel finish. Each sand mold is used once. Small irregularities due to this traditional casting technique and hand finishing will not affect the cooking performance of this cast iron cookware.

How to Use Your Cookset

Using the Electric Cooking Base



Before First Use: Hand wash cast iron dish and lid in hot, soapy water. Rinse and dry. "Seasoning" is not required. Do not immerse electric cooking base in water.

1. Prepare recipe according to instructions. Place dish on electric base and cover.
2. Plug cord into outlet. Select temperature setting and cook according to recipe instructions.

NOTE: When cooking cheese, high sugar content or chocolate-based recipes, use the MEDIUM heat setting and stir frequently to prevent burning.
3. When finished, turn Off and unplug electric base.

Using the Warming Stand



⚠ WARNING Fire Hazard.

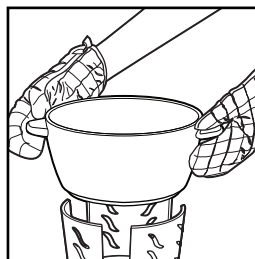
- Use only one small, unscented tealight candle.
- Do not use any liquid fuel, solid gel fuel, or canned chafing fuel such as Sterno™.

The Warming Stand and Low Setting should only be used after a recipe has been thoroughly cooked. Food should not be reheated on the Low setting. The food must be heated to serving temperature before using the Low setting. If food has been cooked and then refrigerated it must be reheated on Medium or High, then switched to Low. Visit foodsafety.gov for food safety guidelines.

1. When ready to transfer dish from electric base to warming stand, be sure to place the warming stand at its final destination. Always place on a flat, level surface.



2. Light the candle. Do not move or tip the warming stand once the tealight candle is lit. Never leave warming stand unattended with ignited candle.



NOTE: Always use a potholder or insulated glove when handling the cast iron dish after or during cooking to prevent burns.

3. Place dish securely on warming stand.

NOTE: To maintain proper serving temperature keep cover on dish and/or reheat on the electric base.
4. When finished, remove dish from warming stand and place on a heat-resistant surface. Use a candle snuffer to extinguish the tealight flame.

Party Crock™ Cookset Tips

- The cast iron dish should be at least half-filled for best results. If less than half-filled, check for doneness 30 minutes to one hour earlier than called for in the recipe.
- Removing the cover when cooking results in major heat loss and the cooking time may need to be extended.
- If your schedule doesn't allow time to prepare a recipe, do it the night before. Place all ingredients in the cast iron dish, cover and place in the refrigerator overnight. When you're ready to cook, simply place the cast iron dish on the electric cooking base.
- Pasta, seafood, milk, cream, or sour cream should only be added 2 hours before serving. Evaporated milk or condensed soups are perfect for the cookset.
- When cooking cheese, high-sugar content or chocolate-based recipes, use the MEDIUM heat setting and stir frequently to prevent burning.
- If cooking a vegetable-type casserole, be sure there is liquid in the recipe to prevent scorching on the sides of the cast iron dish.
- Defrost frozen foods, meats or poultry before cooking in Party Crock to ensure food reaches a proper temperature quickly. Visit the web site foodsafety.gov for food safety guidelines.
- If cooking larger cuts of meat or poultry, brown or sear before cooking in the Party Crock.

Care and Cleaning

▲ WARNING Shock Hazard.

Do not immerse electric cooking base in water or any other cooking liquid.

1. Turn the control knob to Off. Unplug cord from outlet.
 2. Remove cast iron dish and cover from electric cooking base and let cool on a trivet or heat-resistant surface.
 3. Cast iron dish and lid should be hand washed with soapy water shortly after use.
 4. Thoroughly dry dish and lid immediately after washing. Do not let dish or lid stand with moisture on rims.
 5. To clean the electric cooking base and warming stand, wipe with a damp cloth. Do not use abrasive cleansers.
- Do not place in dishwasher.
 - Do not use cast iron dish or cover if chipped, cracked or severely scratched.
 - The cast iron dish may be reheated in the oven but NOT in the microwave.
 - Do not use abrasive cleansers or metal scouring pads.
 - Use wooden, silicon or plastic utensils. Metal tools can scratch the enamel surface.
 - The enamel surface is hard but can chip if banged or dropped.
 - The handle and screw may become loose over time. Check periodically and tighten as needed.
 - The cast iron dish and cover can become very hot. Use caution. Do not place directly on any unprotected surface or countertop.

Party Crock™ Entertaining Tips

Bruschetta Party

Prepare Ratatouille or Caponata recipe as directed for Bruschetta sauce. Prepare some Crostini by slicing French bread loaf, brushing slices with olive oil and baking in a 400°F (205°C) oven for 5 to 7 minutes, turning once.

Serve Crostini and Bruschetta sauce with a selection of toppings such as grated Parmesan cheese, toasted pine nuts, fresh herbs, crumbled cooked bacon or crumbled goat cheese. Have guests build their own Bruschetta.

Fondue Party

Prepare Choco-Berry Fondue as directed. Serve with a variety of dipping ingredients such as fresh fruit, pound cake, chocolate chip cookie pieces or pretzels.

Patio Party

Prepare Choco-Berry Fondue as directed or melt two 14-ounce (400 g) bags of caramels along with ¼ cup (60 ml) of water in cast iron dish on Medium for approximately 1 hour, stirring occasionally, until thoroughly heated. Place cast iron warming stand on a stable surface outdoors then light the tealight candle to keep dip warm (do not use the electric cooking base outdoors). Serve with Granny Smith apple slices for dipping.

After Work/Happy Hour Party

Prepare an appetizer or dip recipe as directed the day before. Refrigerate overnight. Just before serving, use microwave to heat to a safe serving temperature. Place on warming base with tealight to keep warm.

NOTE: See pages 8-11 for recipes mentioned above.

Recipes

Paige's White Bean Dip

- 1 (15½ ounce/450 g) can cannellini beans (white kidney beans)
- 2 tablespoons (30 ml) olive oil
- ¼ cup (60 ml) chicken broth
- 1 tablespoon (15 ml) lemon juice (fresh is best)
- 1 clove garlic, minced
- 2 tablespoons (30 ml) cilantro leaves, chopped
- ½ teaspoon (2.5 ml) each salt and freshly ground pepper

1. Process beans in food processor (or mash with a fork).
2. Place all ingredients into cast iron dish.
3. Cover and cook on MEDIUM for 2 to 3 hours. **8 servings.**

Artichoke Dip

- 2 cans (14 ounce/400 ml) artichoke hearts in water, drained and chopped
- 1 small onion, chopped
- ¾ cup (180 ml) mayonnaise
- 1 cup (250 ml) Parmesan cheese, grated and divided

1. In cast iron dish, mix artichoke, onion, mayonnaise and ½ cup (125 ml) cheese.
2. Cover and cook on MEDIUM for 2-3 hours.
3. One-half hour prior to serving, reduce temperature to warm, top with additional ½-cup (125 ml) cheese, and cover. **8 servings.**

Salsa con Queso

- 1 (1 lb/450 g) package pasteurized prepared cheese, cubed
- 2 cups (500 ml) salsa
- 1 (4 ounce/115 g) can chopped green chilies
- 2 teaspoons (10 ml) chili powder
- ½ teaspoon (2.5 ml) garlic powder
- 4 ounces (115 g) Monterey Jack cheese, shredded

1. Place cubed cheese, salsa, chilies, chili powder, and garlic powder in cast iron dish. Cover and cook on MEDIUM for 1 hour.
2. Stir and continue to cook until mixture is heated.
3. Stir in Monterey Jack cheese just prior to serving. **12 servings.**

Ratatouille

- ½ pound (225 g) eggplant, peeled, cubed
- 1 teaspoon (5 ml) kosher salt
- 1 medium onion, chopped
- 1 small zucchini, cubed
- 1 small yellow squash, cubed
- ½ each: yellow, red, and green peppers, diced
- 1 (15 ounce/400 g) can diced tomatoes, with juice
- 2 tablespoons (30 ml) tomato paste
- 3 garlic cloves, minced
- ½ teaspoon (2.5 ml) hot sauce
- 1 teaspoon (5 ml) salt
- ½ teaspoon (2.5 ml) freshly ground pepper
- 1 tablespoon (15 ml) each: fresh parsley, and basil, minced

Serving Tip: Serve over hot, cooked pasta or as a topping for Bruschetta.

1. Place eggplant cubes in colander, sprinkle with kosher salt, drain.
2. Place onion, zucchini, squash, peppers, tomatoes, tomato paste, garlic, hot sauce, salt, and pepper in cast iron dish.
3. Rinse eggplant and pat dry; add to dish.
4. Stir all ingredients. Cover and cook on HIGH for 2½ hours or MEDIUM for 4 hours.
5. Stir in parsley and basil 15 to 20 minutes before serving.

Couscous with Feta and Tomatoes

- 1 (14 ounce/400 ml) can diced tomatoes
- ½ small onion, chopped
- 2 cloves garlic, crushed
- 2 teaspoons (10 ml) Italian seasoning
- ⅓ cup (85 ml) couscous
- ¼ cup (60 ml) feta or blue cheese

Serving Tip: Top with freshly snipped chives.

1. Place tomatoes, onion, garlic, and seasoning in cast iron dish.
2. Cover and cook on HIGH for 3 hours or MEDIUM for 6 hours.
3. Stir in couscous, cover and continue to cook for 30 minutes. **6-8 servings.**

Caponata

- 1 (14 ounce/400 ml) can diced tomatoes
- 1 eggplant, peeled, cubed (3-4 cups/750-1000 ml)
- 1 medium onion, diced
- 1 tablespoon (15 ml) olive oil
- 2 stalks celery, diced
- 3 tablespoons (45 ml) capers
- 3 tablespoons (45 ml) balsamic vinegar
- ¼ teaspoon (1.25 ml) crushed red pepper, or to taste
- 1 clove garlic, crushed
- 1 tablespoon (15 ml) snipped fresh basil

Serving Tip: Serve with pita chips or French bread.

1. Place all ingredients in cast iron dish.
2. Cover and cook on HIGH for 2 hours or MEDIUM for 4 hours. Stir in fresh basil during last half hour. **6-8 servings.**

Cranberry Sweet Potatoes

- 4 tablespoons (60 ml) orange juice or orange liquor
- 2 tablespoons (30 ml) butter
- 2 tablespoons (30 ml) vegetable oil
- 2 tablespoons (30 ml) brown sugar
- 1 teaspoon (5 ml) ground cinnamon
- ¼ teaspoon (2.5 ml) salt
- 2 pounds (1 kg) sweet potatoes, washed, peeled, cut into 1-inch (2.5 cm) pieces
- ½ cup (125 ml) dried cranberries

Tip: Replace potatoes with canned sweet potatoes (drained). Reduce cooking temperature to MEDIUM.

1. In cast iron dish, mix orange juice, butter, oil, brown sugar, cinnamon and salt.
2. Cover and cook on HIGH while preparing potatoes.
3. Stir potatoes into warm mixture, cover the cast iron dish and cook on HIGH for 3 to 4 hours. **4-6 servings.**

Roasted Red Pepper Marinara Sauce

- 1 (32 ounce/900 g) can diced tomatoes
- 1 (6 ounce/170 g) can tomato paste
- 2 tablespoons (30 ml) olive oil
- 2 cloves garlic, crushed
- 1 teaspoon (5 ml) Italian seasoning
- ½ medium onion, chopped
- ½ cup (125 ml) roasted red peppers, chopped
- 1 teaspoon (5 ml) each salt and pepper

Shortcut Tip: Replace tomatoes with Italian seasoned tomatoes and omit seasoning.

Serving Tip: Serve over angel hair pasta (or your favorite pasta) and top with freshly grated Parmesan cheese.

1. Place all ingredients in cast iron dish.
2. Cover and cook on HIGH for 2 hours or MEDIUM for 4 hours. **4-6 servings.**

Artichoke & Sun Dried Tomato Pasta Sauce

- 1 (32 ounce/900 g) can diced tomatoes
- ¼ cup (60 ml) olive oil
- 2 cloves garlic, crushed
- ½ medium onion, chopped
- 1 (10 ounce/280 ml) jar artichoke hearts
- 1 (4 ounce/115 g) jar sun dried tomatoes, packed in oil, drained and chopped
- ½ cup (125 ml) dry white wine
- 1 tablespoon (15 ml) lemon juice
- 1 teaspoon (5 ml) each salt and pepper

Serving Tip: Serve over fettucine (or your favorite pasta) and top with freshly grated Parmesan cheese.

1. Place all ingredients in cast iron dish.
2. Cover and cook on HIGH for 3 hours or MEDIUM for 6 hours. **4-6 servings.**

Choco-Berry Fondue

- 1 (12 ounce/350 ml) jar caramel ice cream topping
- 1 can (8 ounce/250 ml) evaporated milk
- 1 (10 ounce/300 ml) jar raspberry preserves
- 1 (12 ounce/340 g) package semi-sweet chocolate chips
- ½ cup (1 stick/115 g) butter, quartered

Serving Tip: Excellent sauce to serve over pound cake.

1. In cooking dish, mix caramel topping, evaporated milk, and raspberry preserves together.
2. Stir in chocolate chips.
3. Cover dish and cook on MEDIUM for 2 hours, stirring occasionally.
4. Before serving, stir in butter until melted. **10-12 servings.**

Gourmet Caramel Apples

- 2 (14 ounce/800 g) bags caramels
- ¼ cup (60 ml) water
- 4 green apples, washed
- 1 cup (250 ml) walnuts, chopped
- 2 tablespoons (30 ml) crystallized ginger, chopped
- ½ cup (125 ml) dried cranberries
- 4 popsicle sticks
- ½ cup (125 ml) coconut, toasted (optional)

1. Unwrap caramels and place with water in the cast iron dish.
2. Cover and heat on MEDIUM. Stir occasionally, until thoroughly heated, approximately one hour.
3. Mix walnuts, crystallized ginger and cranberries together on a cookie sheet.
4. Push popsicle stick into apples, dip in melted caramel and immediately roll in walnut mixture. Sit on wax paper to dry. **10-12 servings.**

Visit hamiltonbeach.com for more delicious recipes, tips, and to register your product online!



Customer Service

If you have a question about your appliance, 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 motor of your appliance. 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 from the date of original purchase, except as noted below. During this period, we will repair or replace this product at our option. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY OR CONDITION, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING, WITHOUT LIMITATION, ANY STATUTORY WARRANTY OR CONDITION 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, which may be supplied with this product, including without limitation: glass parts, glass containers, cutter/strainers, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect including failure to clean product regularly in accordance with manufacturer's instructions, 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.)

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