

Hamilton Beach®

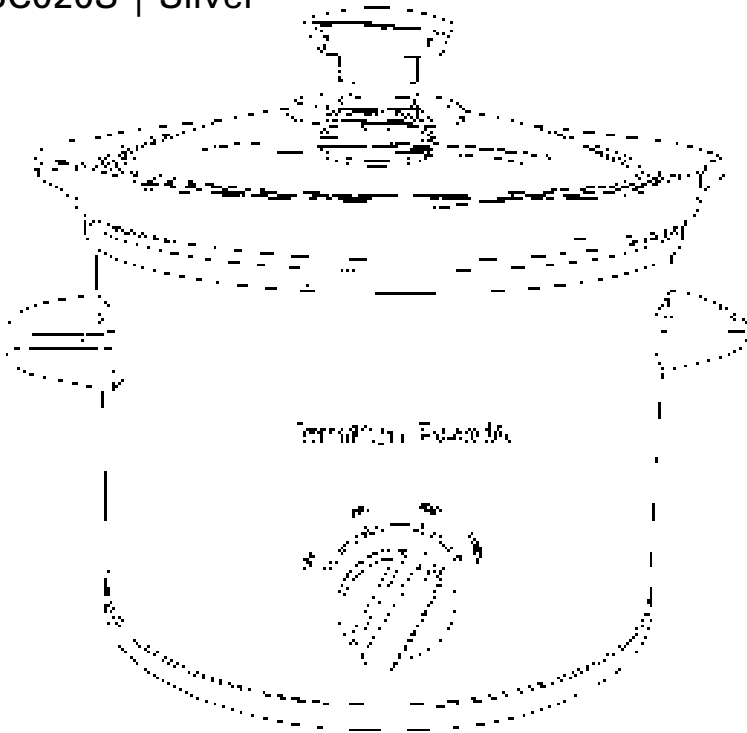
The Mighty Mini

User Manual

1.8L Slow Cooker

HBSC020B | Black

HBSC020S | Silver



- FOR DOMESTIC USE ONLY -

Please read this manual carefully before you use the appliance and save it for future reference.

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SPECIFICATIONS

Power Consumption:	220-240V/50Hz, 90W (Slow Cooker)
Product Dimensions:	216mm(H) x 202mm(W) x 244mm(L)
Capacity:	1.8 Litres
Net Weight:	Approx. 2.25kg

IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, 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 any handles or knobs. Use pot holders when removing cover or handling hot containers.
3. To protect against electric shock, do not place cord, plug or appliance in water or any 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 and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to Hamilton Beach UK and contact our customer services to do so. DO NOT attempt to fix the appliance yourself.
7. The use of accessory attachments is not recommended and may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or counter, or allow to touch any hot surfaces.
10. Do not place on or near hot gas, electric burners or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids.
12. Do not use appliance for anything other than the intended use.
13. Lift and open cover carefully to avoid scalding, and allow water to drip into unit.
14. To disconnect, turn control to 'Off', then remove plug from wall outlet.
15. Removable insert is designed for use with this appliance only. It must never be used on a stove top. Do not set hot containers on a wet or cold surface. Do not use a cracked container.
16. FOR HOUSEHOLD USE ONLY.
17. Intended for counter top use only.
18. WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over the edge of the counter, never use outlet below counter, and never use with an extension cord.

PLEASE SAVE THESE INSTRUCTIONS FOR FUTURE USE

OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

CORD PLUG:

This appliance has a Type G UK Plug. To reduce the risk of electric shock, this plug is intended to fit onto a plug socket only one way. If the plug does not fit into the socket, reverse the plug and try again. If it still doesn't fit, contact a qualified electrician. Do not attempt to modify the plug in anyway.

LINE CORD SAFETY TIPS:

1. Never pull or yank on the cord or appliance.
2. To insert the plug, grasp it firmly and guide it into the outlet.
3. To disconnect the appliance, grasp the plug and remove it from the outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

SHORT CORD INSTRUCTIONS:

A short power-supply cord is used to reduce the risk of the appliance being grabbed by children, in which they could have become entangled in, or tripped over a long cord.

DO NOT OPERATE THE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

IMPORTANT: During the first few minutes of initial use, you may notice smoke and/or a slight odour. This is normal and should disappear. It will not recur after appliance is used a few more times.

BEFORE USE GUIDE

Solid surface counter tops can be easily scratched, cracked, scorched or damaged, especially when exposed to heat. To prevent damage, the following precautions should be observed when using this product:

- Always use heat-resistant surface or trivet under heat generating sources such as Slow Cookers, etc.
 - Do not place hot pans, pots, ceramic or stoneware inserts, etc. directly on the counter top surface.
 - Slow Cooker stoneware insets have a rough bottom. To avoid scratching surfaces, always place the stoneware insert on a heat resistant place mat or trivet.
1. Carefully unpack the slow cooker.
 2. Wash cooking pot and glass lid in warm, soapy water. Rinse well and dry thoroughly.
 3. Wipe interior and exterior surfaces off the base with a soft, moist cloth to remove any dust particles collected during packaging. **NEVER IMMERSER THE BASE, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.**
 4. The slow cooker should be operated before initial use. After cleaning the unit, place the cooking pot inside the base. Pour 2 cups of water into the cooking pot and cover with lid. Plug slow cooker into plug socket and turn to HIGH setting. Allow to operate for approximately 20 minutes.
 5. After 20 minutes, switch OFF and unplug. Allow unit to cool. Remove cooking pot, and discard water. Rinse the cooking pot, dry thoroughly and replace it in the base.

STONEWARE INSERT

Like any ceramic, the stoneware cooking pot may crack or break if not properly handled. Failure to follow these instructions can result in breakage, resulting in injury or property damage.

- All stoneware is breakable - handle with care
- **ALWAYS USE POT HOLDERS WHEN HANDLING HOT COOKWARE.**
- **DO NOT** place hot cookware on the counter. Use protective mat or trivet.
- **DO NOT** place stoneware base on any stove top burner, under a grill, microwave browning element, or in a toaster oven.
- **DO NOT** use abrasive cleaners, scouring pads, or any object that will scratch the cookware or accessories.
- **DO NOT** use cooking pot for reheating foods or for general food storage.
- Always place foods into the cooking pot when it is at room temperature; then place pot into base before turning it on.
- Ingredients for a particular dish may be prepared in advance and stored in the cooking pot in the refrigerator until it is ready to cook. **DO NOT** preheat base before adding pot. **NEVER** heat the cooking pot when it is empty.

USE: The stoneware insert can be used in conventional, convection and microwave ovens, in the refrigerator and in the dishwasher. It should be used in these applications without the glass lid.

CARE: Use only wooden, nylon or plastic utensils. Metal utensils can scratch or leave grey marks. Can be washed by hand or in a dishwasher. Load carefully to avoid stoneware-to-stoneware contact and bumping against other items during cycle.

DO NOT: Allow stoneware cookware to soak/stand in water for an extended period of time. Applied heat after soaking may cause glaze crazing. If scouring is necessary, use only plastic or nylon cleaning pads with non-abrasive cleaners.

Never subject the cooking pot to sudden changes in temperature. **NEVER** place it where it can come into contact with direct heat (e.g. on top of a stove top or under a grill).

- Always place foods into the cooking pot when it is at room temperature; then place pot into base before turning on.

Ingredients for a particular dish may be prepared in advance and stored in cooking pot in the refrigerator until ready to cook. **DO NOT** preheat base before adding the pot. Do not set cooking pot directly on counter top or table; use a trivet or heat protective pad.

- Unplug unit and allow to cool after use. Do not pour cold water into hot stoneware cooking pot.

CARE OF GLASS LID:

To prevent cracking or breaking of the glass lid, which may cause personal injury, the glass lid should be treated with special care.

CAUTIONS: Glass lid may shatter if it is exposed to direct heat or subjected to severe temperature changes. Chips, cracks or deep scratches may also weaken the lid.

- **KEEP LID AWAY FROM** grill, microwave oven, hot stove top burners and oven heat vents etc. If lid has been used in any of these locations, do not use it again, even if there is no signs of damage.
- **IF COVER BECOMES CHIPPED, CRACKED OR SCRATCHED, DO NOT USE IT.**
- Do not place the stoneware on cold or wet surfaces, as this may cause it to crack or shatter.
- **ALWAYS USE POT HOLDERS OR OVEN MITTS** when handling the glass lid. To avoid burns from escaping steam, always tilt the lid away from the hands and face.

HOW TO USE

Using a slow cooker is easy but different from conventional cooking. To help you, this manual contains many helpful hints and tips for successful slow cooking. Many more slow cooker recipes are available on our website www.hamiltonbeach.co.uk

This slow cooker has three heat settings: LOW, HIGH and WARM.

The WARM setting is for holding the recipe at the perfect serving temperature. The WARM setting should only be used when the food is completely cooked. Food should not be reheated on this setting. If food has been cooked and refrigerated it must be reheated on LOW or HIGH and then switched to WARM.

Use the recommended guidelines offered in the recipe being used, to determine cooking time and heating position. Dishes can be prepared well in advance of your mealtime and cooking time can be regulated so that food is ready to serve at a convenient time. A general rule of thumb for most slow cooker meat-and-vegetable combinations are:

Cooking Time in Recipes:	Recommended Temperature Setting
8-10 Hours	LOW
4-6 Hours	HIGH

Other favourite recipes may be adapted to the slow cooker. All times listed in the following chart are approximate and should serve only as cooking guidelines:

Regular Cooking Time	Recommended Cooking Times	
	LOW	HIGH
30 Minutes	6-8 Hours	3-4 Hours
35-60 Minutes	8-10 Hours	5-6 Hours
1-3 Hours	10-12 Hours	7-8 Hours

1. Prepare recipe according to instructions.
2. Place food in cooking pot and cover.
3. Plug slow cooker into plug socket and select LOW or HIGH.
4. When food is ready to be served, turn slow cooker OFF, and unplug it from outlet.
5. Remove cover.

CAUTION: When removing the cover, grasp the handle on the lid and lift to allow steam to escape before setting lid aside. To avoid burns, always hold lid so that escaping steam flows away from hands and face.

6. Grasp cooking pot by the handles and remove it from the base.
7. Serve contents. If serving directly from the cooking pot, always place a trivet or protective passing under pot before placing it on a table or counter top.

USER MAINTENANCE

This appliance contains no user serviceable parts. Do not try repair it yourself. Refer it to a qualified electrician if service is needed or contact customerservice@hamiltonbeach.co.uk if help is required.

PRECAUTIONS:

- Always unplug unit and allow to cool before cleaning.
- Always handle cooking pot carefully. Avoid hitting pot against tap or other hard surfaces.
- Do not touch sides of slow cooker base while food is cooking. Always use the handle on the base.
- Use pot holders or oven mitts to lift the cooking pot.

TO CLEAN:

This appliance should be cleaned after every use.

After unit has cooled, wash cooking pot and cover in warm, soapy water. Rinse well and dry. If food sticks to the surface of the cooking pot, fill the pot with warm soapy water and allow to sit for a few hours before cleaning.

Wipe interior and exterior surfaces of the base with a soft, slightly moist cloth or sponge.

NEVER IMMERSER THE BASE IN WATER.

NEVER USE ABRASIVE CLEANSERS OR SCOURING PADS TO CLEAN THE COOKING POT OR BASE, AS THESE CAN DAMAGE THE SURFACES.

Dishwasher Cleaning:

Stoneware cooking pot may be cleaned in an automatic dishwasher. To prevent damage, position it in the rack so that it will not hit other items during cleaning.

Special Cleaning:

If cooking pot becomes stained, clean with a non-abrasive cleanser or apply a paste made of baking soda and water on a soft cloth. To remove water spots and mineral deposits, wipe with distilled white vinegar or pour a small amount into the pot and allow to soak. After cleaning, wash pot in warm, soapy water, rinse and dry.

HELPFUL HINTS FOR WHEN USING YOUR SLOW COOKER

- The lid of the slow cooker does not form a tight fit on the cooking pot but should be centred on the pot for best results. Do not remove the cover unnecessarily - this will result in major heat loss.
- Stirring is not necessary when slow cooking. However, if cooking on HIGH, stirring occasionally will help distribute flavours evenly.
- For best results, the slow cooker should be at least half filled.
- If cooking soups or stews, allow 2-inch space between the food and the top of the cooking pot, so ingredients can come to a simmer. When cooking on HIGH, keep checking the progress, as some soups may come to boil.

- Less tender, cheaper cuts of meat are better candidates for slow cooking than more expensive cuts. When possible, remove excess fat before cooking. If recipe calls for browning of the meat, brown it on a stove top using a separate cooking utensil and pot before placing meat in cooking pot.
- The greater the fat content of the meat, the less liquid is needed for cooking. If cooking meat with a high fat content, place thick onion slices beneath it, so the meat will not sit and cook in the fat. Roasts may be prepared in the cooker without adding liquid, if cooked on LOW.
- Always use a meat thermometer to determine if meats have been cooked to proper temperature.
- Add fresh or thawed fish or seafood to cooking pot 1 hour before serving, as these ingredients can fall apart during long hours of cooking.
- Since raw vegetables usually take longer to cook than meats, cut vegetables into uniform bite-sized pieces (about half an inch in diameter) before adding them to the cooking pot.
- If recipe calls for milk, sour cream or other fresh dairy products, add them just prior to serving.
- Rice or pasta may be cooked separately or added uncooked to recipes no more than 2 hours before serving. If adding uncooked pasta, there should be at least 2 cups of liquid in the pot. Stir occasionally to keep it from sticking together.
- To thicken juices for gravy at the end of the cooking process, making a smooth mixture consisting of 2-4 tablespoons of cornstarch or flour and a quarter cup of water or 2 table spoons of butter. Remove cooked food from pot, letting juices remain. Add mixture to juices, set control at HIGH, and stir until liquid thickens.
- Don't worry if food is allowed to cook a bit longer than specified.

ADAPTING RECIPES (General Tips)

- The LOW setting is recommended for all day cooking. Most meat-and-vegetable combinations require at least 7 hours on LOW.
- For best flavour, use whole leaf herbs and spices where possible - if using ground add 1 hour before serving for best flavour results.
- Food cut into small pieces will cook faster than larger pieces.
- Recipes for vegetable type casseroles must contain liquid to prevent scorching.
- If using a specific recipe, one item may be substituted for another, if an equal quantity is used.
- Canned beans may added directly to any recipe, but dried beans, especially red kidney beans, should be soaked in water (if desired) and boiled first.

DISPOSING OF THE APPLIANCE

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.

Please visit www.recycle-more.co.uk or www.recyclenow.co.uk for access to information about the recycling of electrical items.

Please visit www.weeireland.ie for access to information about the recycling of electrical items purchased in Ireland.

The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill. Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.

Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

GUARANTEE & SERVICE

This product is covered by a 12-month warranty, please read the guarantee and service carefully and keep for future use.

Please Note: To maintain the validity of the warranty, it is imperative to register it within the initial 30 days of purchase. Any registration made beyond this time frame will result in the warranty being deemed void.

This warranty applies to products purchased and used in the UK. This is the only express warranty for this product and is in lieu of any other warranty or condition. This product is warranted to be free from defects in material and workmanship for a period from the date of original purchase; this timeframe can vary based on the product. Please refer to our product pages or contact our customer service team if you are unsure of the duration of the products warranty period. 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 returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz). We exclude all claims for special, incidental, and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.

To make a warranty claim, do not return this appliance to the store. Please call **01274 752624** or email **customerservice@hamiltonbeach.co.uk**. For faster service, locate the model number on the rating label on your appliance. Alternatively, **please scan the QR code below** to be directed to our warranty registration page:



CUSTOMER SERVICE

If you have any questions or concerns about your new product, please contact our helpful Customer Support Team:



01274 752624



customerservice@hamiltonbeach.co.uk



www.hamiltonbeach.co.uk

Please have your Model No. available. This can be found on the front cover of this instruction manual and on the appliance's rating label.

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The user manual can also be downloaded from our website:
www.hamiltonbeach.co.uk

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