



GB Visit <https://hamiltonbeach.global> for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!

يرجى زيارة **AR**

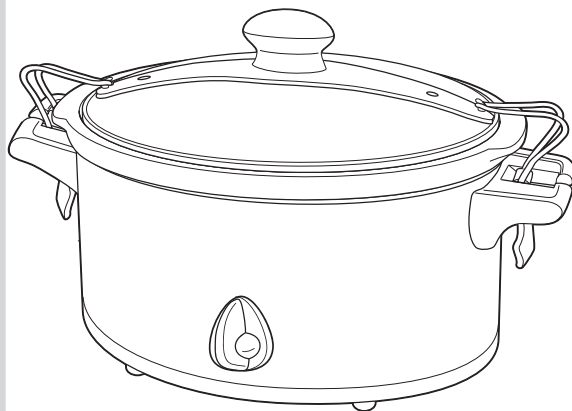
الموقع <https://hamiltonbeach.global> للاطلاع على مجموعة المنتجات الكاملة ودليل الاستخدام والرعاية، فضلاً عن وصفات لذیذة ونصائح، كما يمكنك تسجيل المنتج الذي اشتريته على الإنترنت!

ZH 請訪問 <https://hamiltonbeach.global>、查看我們的完整產品系列以及使用和保養指南、美味食譜和小貼士，並在線註冊購買的產品！

MS Lawati <https://hamiltonbeach.global> untuk barisan produk kami yang lengkap dan Panduan Penggunaan dan Penjagaan – begitu juga dengan resipi yang sedap, tip dan untuk daftar barang anda secara dalam talian!

FR Rendez-vous sur le site Internet <https://hamiltonbeach.global> pour consulter notre gamme complète de produits ainsi que nos guides d'utilisation et d'entretien - vous pourrez aussi consulter de délicieuses recettes, des astuces et enregistrer votre produit en ligne !

Hamilton Beach®



GB **Stay or go™ Slow Cooker**
Operation Manual – Original Instructions (2)

AR جهاز الطهي البطيء **Stay or go™**
دليل التشغيل (10)

ZH 便攜式慢炖鍋
操作手冊 (18)


MS **Periuk Masak Perlahan Stay or go™**
Manual Pengendalian (26)

FR **Mijoteuse Stay or go™**
Manuel d'utilisation (36)

Type: SC06

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.  **CAUTION HOT SURFACES:** The temperature of accessible surfaces including the Lid and Base may be high. Do not touch while appliance is in operation. Allow to cool before handling. Read and follow Lid and Crock: Precautions and Information precaution instructions on page 4.
4. To protect against electric shock, do not immerse cord, plug, or base in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
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 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 agent or similarly qualified persons in order to avoid a hazard.
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.
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.
12. Do not let cord hang over edge of table counter, or touch hot surfaces, including stove.

13. Do not place base or crock on or near a hot gas or electric burner or in a heated oven.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. To avoid burns, please do not move base until it is completely cooled off.
15. To disconnect slow cooker, turn control knob to OFF (O); then remove plug from wall outlet.
16. **CAUTION:** To prevent damage or shock hazard, do not cook in base. Cook only in removable stovetop-safe cookware.
17. Avoid sudden temperature changes, such as adding refrigerated foods into heated stovetop-safe cookware.
18. Do not use appliance for other than intended use. Any misuse can lead to a risk of fire, electric shock, and/or injury to persons
19. **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.

20. Appliance is subject to residual heat after use. Allow to cool before cleaning and storing.
21. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
22. **CAUTION:** To prevent damage or shock hazard, do not cook in base. Cook only in removable stovetop-safe cookware.
23. Spilled food can cause serious burns. Never drape cord over edge of counter. Never use a socket below a counter top surface. Never use an extension cord.
24. **WARNING!** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
25. Intended for countertop use only.

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.

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

LID AND CROCK: 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 into cold water, or onto a wet surface.
- Avoid hitting 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 crock is very rough and can damage 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 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 Slow 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.

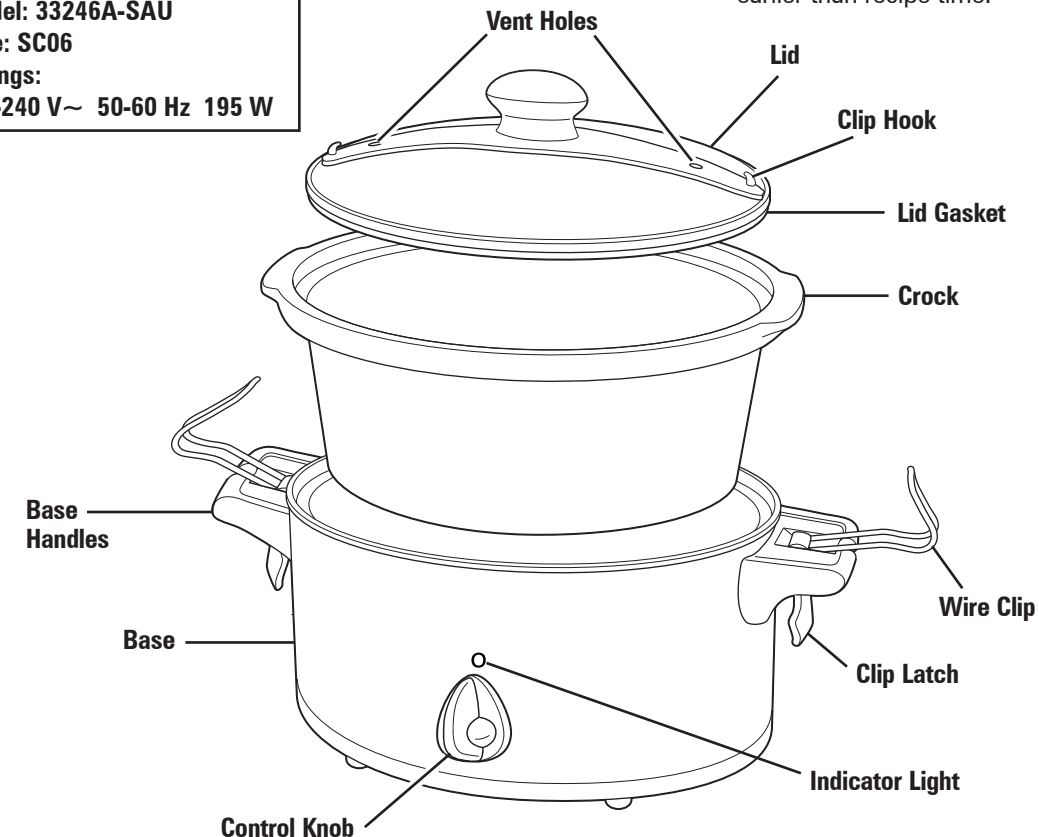


Recycling the Product at the End of Its Service Life

The wheeled bin symbol marked on this appliance signifies that it must be taken over by a selective collection system conforming to the WEEE Directive so that it can be either recycled or dismantled in order to reduce any impact to the environment. The user is responsible for returning the product to the appropriate collection facility, as specified by your local code. For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.

Parts and Features

Model: 33246A-SAU
Type: SC06
Ratings:
220-240 V~ 50-60 Hz 195 W



Crock Capacity

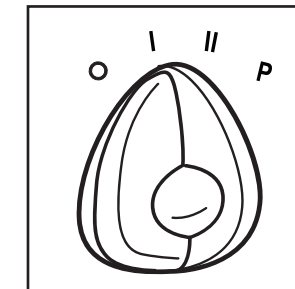
For best results, fill the crock at least half full but no more than one inch from the rim. If only half-filled, check for doneness 1 to 2 hours earlier than recipe time.



CAUTION: HOT SURFACE.

The temperature of accessible surfaces may be high when the appliance is operating.

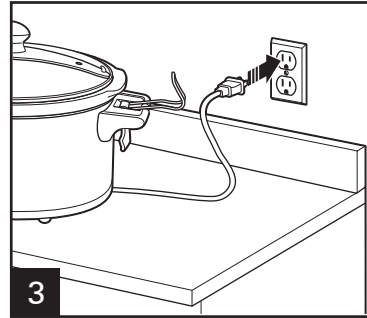
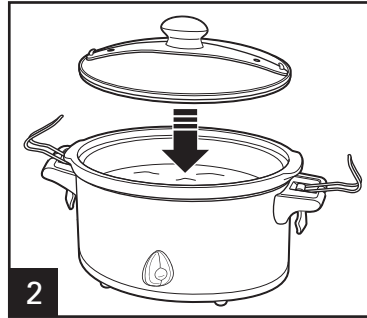
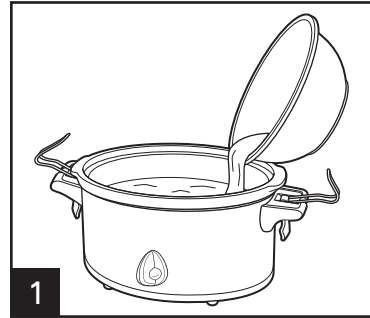
Control Knob



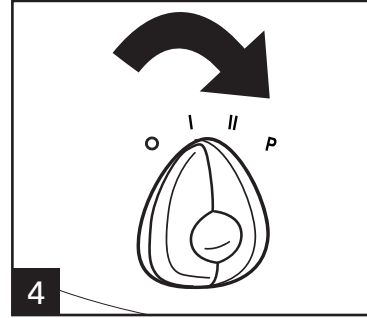
O	AUTO
I	ON/OFF
II	LOW
P	HIGH

How to use your Slow Cooker

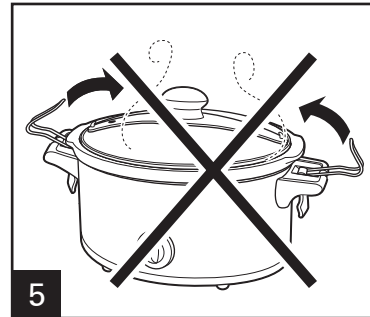
BEFORE FIRST USE: Wash lid and crock in hot, soapy water. Rinse and dry.



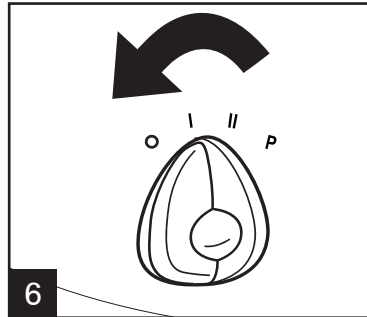
Wattage has been adjusted to compensate for heat lost through vent holes.



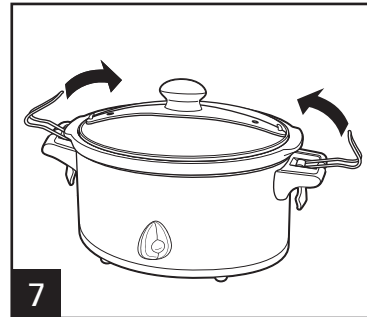
Rotate control knob to **I** (LOW) or **II** (HIGH).



NEVER lock clips during cooking.



When finished, turn **O** (OFF) and unplug.



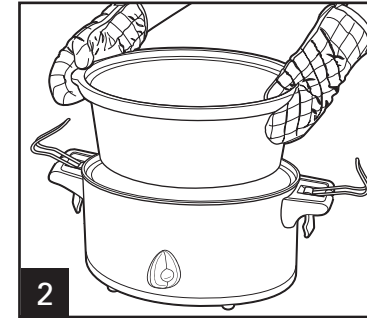
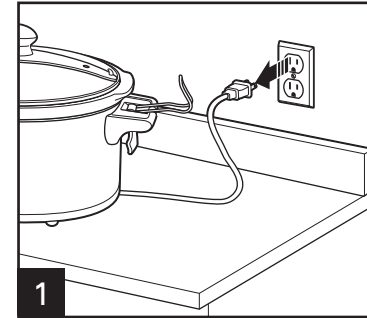
Secure wire clips for transport.

P (AUTO) function cooks food on **II** (HIGH) and then automatically shifts to **I** (LOW) for more convenient cooking. Cooking time will be longer than **II** (HIGH) and shorter than **I** (LOW). The control dial does not move in **P** (AUTO) mode.

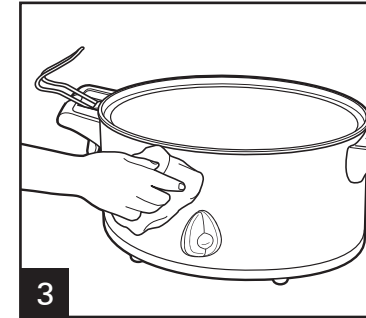
Cleaning and Care

⚠ WARNING Electrical Shock Hazard.

Disconnect power before cleaning. Do not immerse cord, plug, or base in any liquid.



Remove crock and let cool.



DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product.



DISHWASHER-SAFE

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.



Tips for Slow Cooking

- The crock should be at least half-filled for best results. If only halffilled, check for doneness 1 to 2 hours earlier than recipe time.
- 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 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, simply place crock in Slow Cooker.
- 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 cooker 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 the 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 the slow cooker. Thaw any meat or poultry before slow cooking.
- To store leftovers after cooking, do NOT place the crock in the 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 the slow cooker. Once meat is placed into the crock, it should be cooked immediately (unless prepping slow cooker the night before, where crock should be placed into the refrigerator).

Troubleshooting

PROBLEM	PROBABLE CAUSE/SOLUTION
Food is undercooked.	<ul style="list-style-type: none">• Was power interrupted?• Did you select the Low heat setting, but used a cooking time based on the High heat setting?• Did you have the lid placed correctly on the Slow Cooker?
The food isn't done after cooking the amount of time recommended in my recipe.	<ul style="list-style-type: none">• This can be due to voltage variations (which are commonplace everywhere) or altitude. The slight fluctuations in power do not have a noticeable effect on most appliances. However, they can alter cooking times in the slow cooker. Lower than rated voltage will require longer cooking times and higher than rated voltage will require shorter cooking times. You will learn through experience if a shorter or longer time is needed.
My meal was overcooked. Why?	<ul style="list-style-type: none">• Was the crock at least half full? The slow cooker has been designed to thoroughly cook food in filled crock. If the crock is only half-filled, check for doneness 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.
Lid gasket collapsed.	<ul style="list-style-type: none">• This can be caused by sudden temperature change, like running cold water over a warm lid. Allow lid to sit at room temperature. It will return to its original shape within 24 hours.• To help maintain shape of gasket, do not cook with clips latched and do not store empty unit with clips latched.