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Hamilton Beach Set 'n Forget 6-Quart Programmable Slow Cooker (Model 33967) User Manual

INTRODUCTION

The Hamilton Beach Set 'n Forget 6-Quart Programmable Slow Cooker (Model 33967) is designed to simplify meal preparation with its versatile cooking options and convenient features. This appliance includes a 6-quart capacity, a digital control panel, and a temperature probe for precise cooking. Its travel-friendly design ensures easy transport of meals.



Image: The Hamilton Beach Set 'n Forget 6-Quart Programmable Slow Cooker, showcasing its digital display, stainless steel base, and a serving of stew.

Your browser does not support the video tag.

Video: An official product video demonstrating the features and operation of the Hamilton Beach Set 'n Forget 6-Quart Programmable Slow Cooker.

SETUP

Before first use, ensure all packaging materials are removed. Wash the stoneware crock and lid in warm, soapy water, then rinse and dry thoroughly. The base can be wiped with a damp cloth. Once clean, place the stoneware crock into the electric base.

OPERATING INSTRUCTIONS

The slow cooker offers three distinct cooking modes to suit various recipes and schedules:

1. Program Mode

Use Program Mode when you need to cook food while away. Input the desired cooking time and select either the HIGH or LOW heat setting. The digital display will show the heat setting and remaining time. Upon completion of the cooking cycle, the slow cooker automatically switches to the WARM setting.

2. Probe Mode

Probe Mode is ideal for cooking large cuts of meat, ensuring they reach a precise internal temperature. Insert the temperature probe into the thickest part of the food, avoiding bone. Set the desired internal food temperature on the control panel. The slow

cooker will cook until this temperature is reached, then automatically shift to the WARM setting. This mode is specifically designed for the 6-quart slow cooker.

3. Manual Mode

For traditional slow cooking without a set time, select Manual Mode. Choose between the HIGH or LOW heat setting. When your food is ready, you can either turn the unit OFF or select the WARM setting to maintain serving temperature.



Image: A whole roasted chicken surrounded by carrots, celery, and herbs, cooked to perfection in the slow cooker.



Image: A tender, sliced pot roast with a variety of colorful vegetables, including potatoes, onions, and zucchini, prepared in the slow cooker.



Image: A rich, hearty chili, garnished with shredded cheddar cheese and sliced jalapeños, simmering in the slow cooker.

Cooking Tips

- **Filling the Crock:** To prevent overcooking, fill the stoneware crock between half-full and no more than one inch from the rim. When cooking soups or stews, leave a 2-inch (5 cm) space between the top of the crock and the food to allow for simmering.
- **Lid Management:** Avoid lifting the lid during cooking, as this causes heat loss and extends cooking time. Only lift the lid if your recipe specifically requires stirring.
- **Storing Leftovers:** Do not place the entire crock directly into the refrigerator, as contents will take too long to cool. Instead, divide leftovers into smaller containers before refrigerating.
- **Cooking Meat:** Slow cookers excel at tenderizing less tender cuts of meat with connective tissue, such as chuck roast, pork butt, short ribs, or chicken thighs. Always thaw frozen meat and poultry completely before adding it to the slow cooker. If fat is a concern, refrigerate the cooked contents and skim off excess fat before serving.
- **Side Dishes and Desserts:** Beyond main courses, slow cookers are also suitable for preparing side dishes and desserts, especially when your main oven is occupied.

Adapting Recipes for Slow Cooking

When converting traditional recipes for your slow cooker, consider these key differences:

- **Liquids:** Liquids do not evaporate in a slow cooker. Reduce the amount of liquid by half, unless you are cooking rice, pasta, or beans.

- **Vegetables:** Fresh vegetables generally yield the best results. Cut potatoes, carrots, onions, and garlic into uniform pieces and place them at the bottom of the crock. Canned and frozen vegetables cook faster and may become overcooked if added too early.
- **Ground Meat:** Brown and drain ground beef before adding it to the slow cooker to remove excess grease.
- **Tender Ingredients:** Add delicate foods like pasta, asparagus, and snow peas during the last hour of cooking.
- **Dairy Products:** Incorporate dairy products such as cheese, milk, and sour cream in the last 30 minutes of cooking.
- **Seafood:** Add seafood like shrimp, scallops, and fish during the final 15-30 minutes of cooking.

CARE AND CLEANING

Proper care ensures the longevity of your slow cooker:

- **Stoneware Crock and Lid:** The removable stoneware crock and the lid are dishwasher safe for easy cleaning.
- **Base Unit:** To clean the electric base, unplug the unit and allow it to cool completely. Wipe the exterior with a damp cloth.
Do not immerse the cord, plug, or base in any liquid.
- **Probe Hole:** The slow cooker lid features a probe hole. If you are not using the probe for Probe Mode, leave this hole open. Do not block it with paper towels or other objects, as it allows steam to escape and is accounted for in the unit's design.

SPECIFICATIONS

Brand	Hamilton Beach
Model Number	33967
Color	Silver
Material	Stoneware
Capacity	6 Quarts
Product Dimensions	10.4"D x 16"W x 16"H
Item Weight	15.23 Pounds
Wattage	275.00
Voltage	220 Volts
Control Type	Programmable (Touch)
Number of Settings	3
Dishwasher Safe Components	Stoneware crock and tempered-glass lid

WARRANTY AND SUPPORT

This product comes with a 1-year limited warranty. For any further queries or support, please contact Hamilton Beach Customer Support at [1-800-851-8900](tel:1-800-851-8900).