

## Hamilton Beach 34506

# Hamilton Beach 6-in-1 Electric Pressure Cooker

## MODEL 34506 INSTRUCTION MANUAL

[Safety](#)

[Overview](#)

[Setup](#)

[Operation](#)

[Maintenance](#)

[Troubleshooting](#)

[Specifications](#)

[Warranty](#)

[Support](#)

### Introduction

Thank you for purchasing the Hamilton Beach 6-in-1 Electric Pressure Cooker, Model 34506. This versatile appliance is designed to simplify your cooking process, functioning as a pressure cooker, slow cooker, rice cooker, steamer, and more. It features a unique temperature probe for precise cooking and a specialized clean cycle for easy maintenance. Please read this manual thoroughly before first use to ensure safe and optimal performance.

### Important Safety Information

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:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or pressure cooker in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has

been damaged in any manner.

- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off,” then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
- Never force open the pressure cooker. Do not open until unit has cooled and internal pressure has been released.
- Never fill the unit above the MAX fill line.
- Always check the pressure release valve and float valve for clogging before use.

## Product Overview and Components

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Your Hamilton Beach 6-in-1 Electric Pressure Cooker comes with several key components:

- **Pressure Cooker Base:** The main unit housing the heating element and control panel.
- **Lid:** Features a pressure release valve and float valve.
- **Removable Inner Pot:** For cooking food.
- **Temperature Probe:** For precise temperature monitoring during cooking.
- **Measuring Cup:** For accurate ingredient measurement.
- **Rice Paddle:** For serving rice.



Image: The Hamilton Beach 6-in-1 Electric Pressure Cooker with its lid and temperature probe in use, showing a whole chicken cooking inside.

## Initial Setup and Assembly

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the removable inner pot, lid, measuring cup, and rice paddle in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the cooker base with a damp cloth.
3. **Lid Assembly:** Ensure the sealing gasket is properly seated inside the lid. Verify that the pressure release valve and float valve are clear and correctly installed. Some models may require screwing on the cage over the steam release valve; ensure it is securely tightened.
4. **Placement:** Place the pressure cooker on a stable, level, heat-resistant surface away from walls and cabinets to allow for proper ventilation.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. The display will illuminate.

## Operating Instructions

### Control Panel Overview

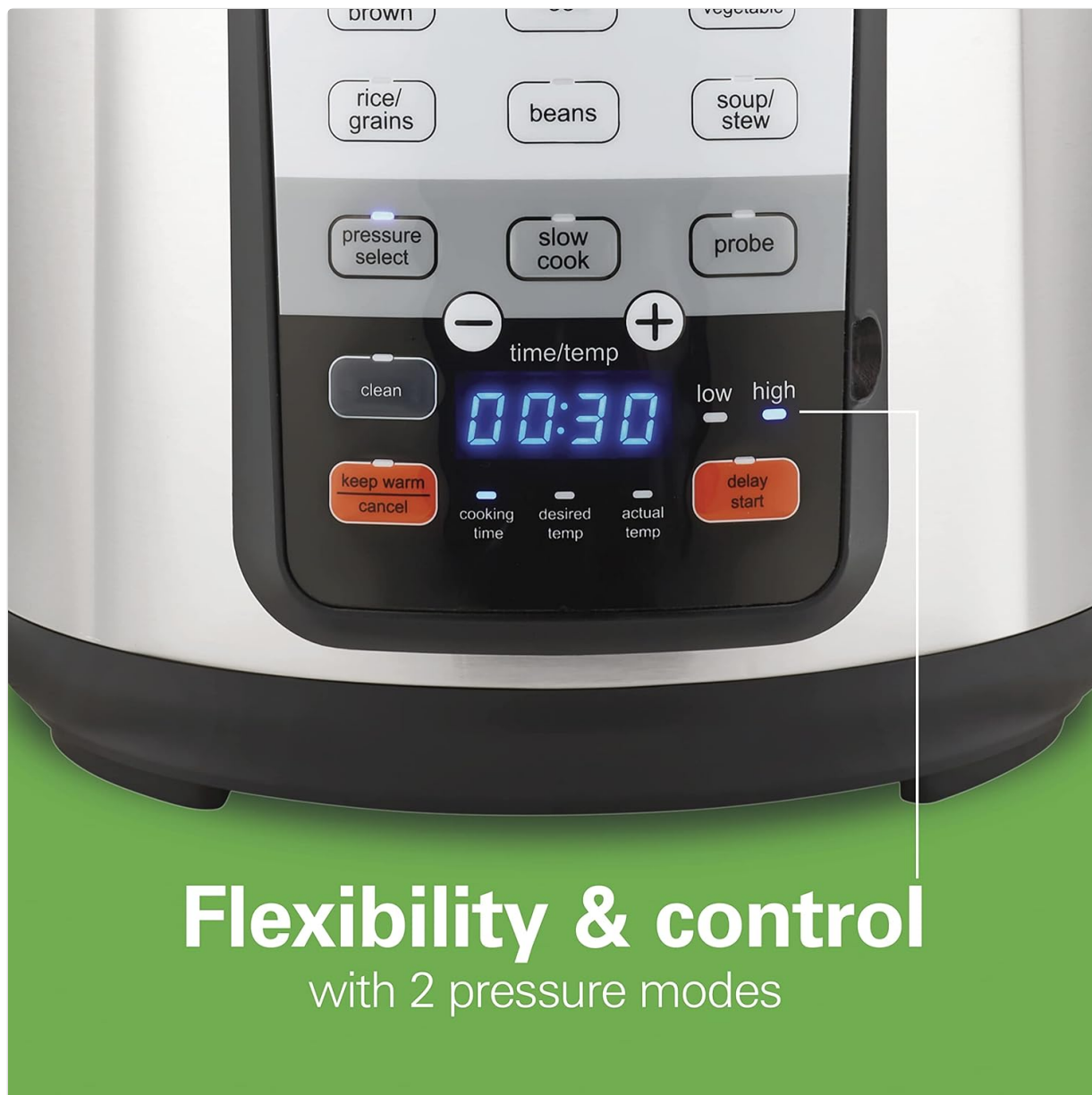


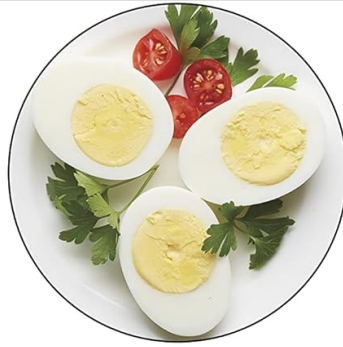
Image: A detailed view of the control panel, highlighting the time/temp display and various function buttons. The control panel features an intuitive interface with preset cooking programs and manual controls.

- **Preset Programs:** Buttons for Sauté/Brown, Eggs, Steam/Vegetable, Rice/Grains, Beans, Soup/Stew.
- **Pressure Select:** Toggles between high and low pressure modes.
- **Slow Cook:** Activates slow cooking function.
- **Probe:** Activates the temperature probe function.
- **Time/Temp (+/-):** Adjusts cooking time or desired temperature.
- **Clean:** Initiates the unique clean cycle.
- **Keep Warm/Cancel:** Cancels current program or activates keep warm function.
- **Delay Start:** Sets a delayed start time for cooking.

### Using Preset Cooking Programs



**Brown/Sauté**



**Eggs**



**Steam**



**Rice/Risotto**



**Beans**



**Soup/Stew**

# No guesswork with 6 preset cooking programs

Image: Examples of dishes prepared using the 6 preset cooking programs, including brown/sauté, eggs, steam, rice, beans, and soup/stew.

The cooker offers 6 preset programs for common dishes, eliminating guesswork:

1. Add ingredients to the inner pot.
2. Secure the lid and ensure the pressure release valve is in the sealed position (if pressure cooking).
3. Select the desired preset program (e.g., **Rice/Grains**, **Soup/Stew**).
4. The cooker will automatically set the optimal time and temperature. You may adjust the time using the **Time/Temp (+/-)** buttons if needed.
5. Press **Start** (or wait for automatic start if no further adjustments are made).

## Using the Temperature Probe

The unique temperature probe allows for precise cooking by continuously tracking your food's internal temperature.

1. Insert the temperature probe into the thickest part of the food, avoiding bone.
2. Plug the probe into the designated port on the cooker.
3. Select your desired cooking function (e.g., **Pressure Cook**, **Slow Cook**).
4. Press the **Probe** button. Use the **Time/Temp (+/-)** buttons to set your desired internal food temperature.

5. The cooker will automatically stop cooking once the target temperature is reached.

# Unique temperature probe ensures perfect results

No need to check food as it cooks



Image: The temperature probe accurately monitoring the internal temperature of a chicken during cooking, displayed on the cooker's screen.

## Pressure Cooking (High/Low)

Choose between high and low pressure modes for various recipes.

- **High Pressure:** Ideal for meats, stews, and dishes requiring faster cooking.
- **Low Pressure:** Suitable for delicate foods like cheesecake, flan, or certain vegetables.

1. Add ingredients and liquid to the inner pot.
2. Secure the lid and ensure the pressure release valve is in the sealed position.
3. Select a pressure cooking preset or manually set time.
4. Press the **Pressure Select** button to toggle between high and low pressure. The indicator light will show the selected mode.
5. The cooker will build pressure, then begin the cooking cycle.

## Slow Cooking

Utilize the True Slow™ technology for traditional slow cooking results with a gradual temperature rise.

1. Add ingredients to the inner pot. The lid can be loosely placed or secured, depending on the recipe.
2. Press the **Slow Cook** button.
3. Use the **Time/Temp (+/-)** buttons to set the desired cooking time and choose between low or high heat settings.
4. Alternatively, use the temperature probe to cook food to a precise internal temperature during slow cooking.
5. The cooker will maintain the set temperature for the duration.

## Foods come out just right & won't overcook

True Slow™ technology ensures a gradual rise in temperature for classic slow cooking results



Image: A bowl of chili, demonstrating how the slow cook function ensures food is cooked thoroughly without overcooking.

### Cooking Capacity

The 6-quart capacity of this pressure cooker is suitable for preparing family-sized meals. It can accommodate a 6 lb. chicken or a 4 lb. roast, along with other ingredients.

# Prepare family-size meals

6 quart capacity fits a 6 lb. chicken  
or 4 lb. roast



Image: A variety of family-sized meals, including a roasted chicken, chili, rice, and vegetables, prepared using the cooker's capacity.

## Cleaning and Maintenance

Proper cleaning ensures the longevity and hygiene of your pressure cooker.

### Unique Clean Cycle

To prevent flavor transfer and remove stubborn food residue, utilize the unique clean cycle:

1. After cooking, remove any large food particles from the inner pot.
2. Add water and a small amount of dish soap to the inner pot.
3. Secure the lid.
4. Press the **Clean** button on the control panel. The cooker will run a cycle designed to loosen stuck-on food from the pot, lid, and gasket.
5. Once the cycle is complete, unplug the unit and allow it to cool.
6. Carefully remove the lid and inner pot, then wash them thoroughly by hand.



## Easy to clean

Unique clean cycle helps remove stuck-on foods

Image: The control panel with the 'clean' button highlighted, indicating the easy-to-use cleaning function.

### General Cleaning

- **Inner Pot, Lid, Accessories:** Wash by hand with warm, soapy water. Rinse and dry completely.
- **Cooker Base:** Wipe the exterior with a damp cloth. **DO NOT immerse the cooker base in water or any other liquid.**
- **Dishwasher Safety:** The Hamilton Beach 6-in-1 Electric Pressure Cooker is **NOT dishwasher safe.** Hand washing is required for all components.
- Regularly check the sealing gasket for wear and tear. Replace if damaged to ensure proper pressure sealing.

### Troubleshooting Guide

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Cooker takes a long time to build pressure.	<p>Insufficient liquid in the pot.</p> <p>Lid not properly sealed.</p> <p>Sealing gasket is worn or improperly seated.</p> <p>Pressure release valve is open or clogged.</p>	<p>Ensure minimum liquid requirements are met for pressure cooking.</p> <p>Check that the lid is securely locked and the pressure release valve is in the sealed position.</p> <p>Inspect the sealing gasket for damage or incorrect placement; adjust or replace if necessary.</p> <p>Clean the pressure release valve and float valve to ensure they are free of obstructions.</p>
Food is undercooked or overcooked.	<p>Incorrect cooking time or temperature setting.</p> <p>Temperature probe not used or improperly inserted.</p> <p>Recipe adjustments needed for specific ingredients.</p>	<p>Verify cooking time and temperature settings against recipe guidelines.</p> <p>If using the probe, ensure it is correctly inserted into the food and the desired temperature is set.</p> <p>Adjust cooking times based on food density and quantity.</p>
Error code displayed.	<p>Specific internal malfunction.</p>	<p>Unplug the unit, wait 5 minutes, then plug it back in.</p> <p>If the error persists, contact customer support.</p>

## Product Specifications

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## 6 Quart Precision Pressure Cooker

Image: Dimensional drawing of the 6 Quart Precision Pressure Cooker, indicating its height, width, and depth.

Feature	Detail
Brand	Hamilton Beach
Model Number	34506
Capacity	6 Quarts
Material	Stainless steel
Color	Stainless Steel
Product Dimensions (D x W x H)	13"D x 13.5"W x 12"H
Item Weight	11.2 Pounds
Wattage	1000 watts

Feature	Detail
Control Method	Touch, Push Button
Special Features	Programmable, Temperature Probe, 6-in-1 Functionality
Dishwasher Safe	No
Included Components	Pressure Cooker, Lid, Temperature Probe, Measuring Cup, Rice Paddle

## Warranty Information

This Hamilton Beach 6-in-1 Electric Pressure Cooker (Model 34506) comes with a **One (1) Year Warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal household use. For full terms and conditions, or to make a warranty claim, please refer to the warranty card included with your product or contact Hamilton Beach customer support.

## Customer Support

For any questions, assistance, or troubleshooting not covered in this manual, please contact Hamilton Beach Customer Support:

- **Website:** Visit the official Hamilton Beach website for FAQs, product registration, and additional resources.
- **Phone:** Refer to your product packaging or the Hamilton Beach website for the most current customer service contact number.
- **Online Support:** Many issues can be resolved by visiting the Hamilton Beach support section online.

Please have your model number (34506) and proof of purchase ready when contacting support.

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This manual is for informational purposes only. Product specifications are subject to change without notice.