

Hamilton Beach 33969A Set 'n Forget Programmable Slow Cooker



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Hamilton Beach®

Hamilton Beach 33969A Set 'n Forget Programmable Slow Cooker



Programmable Slow Cooker

Read before use.

For questions and other information:

USA

- hamiltonbeach.com
- 1.800.851.8900

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. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. 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.
4. Do not touch hot surfaces. Use handles or knobs. Use pot holders when removing hot containers.

5. To protect against risk of electrical shock, do not immerse cord, plug, or base in water or other liquid.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Call the provided customer service number for information on examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces, including stove.
11. Do not place on or near a hot gas or an electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect cord, turn to OFF (); then remove plug from wall outlet. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
14. Do not use appliance for other than intended use.
15. CAUTION: To prevent damage or shock hazard, do not cook in base. Cook only in removable crock.
16. 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.
17. Crock may remain hot after unit is turned off.
18. Avoid sudden temperature changes, such as adding refrigerated foods into a heated crock.
19. Intended for countertop use only.

SAVE THESE INSTRUCTIONS

Other Consumer Safety Information

This appliance is intended for household use only.

WARNING Electrical Shock Hazard: This appliance is provided with a polarized plug (one wide blade) to reduce 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 by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

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

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 or crock into cold water, or onto a wet surface.
- Avoid hitting crock or 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 crock on a burner or stove top.
- Do not place lid in a microwave oven, conventional oven, or on stove top.

Removing Lid and Crock

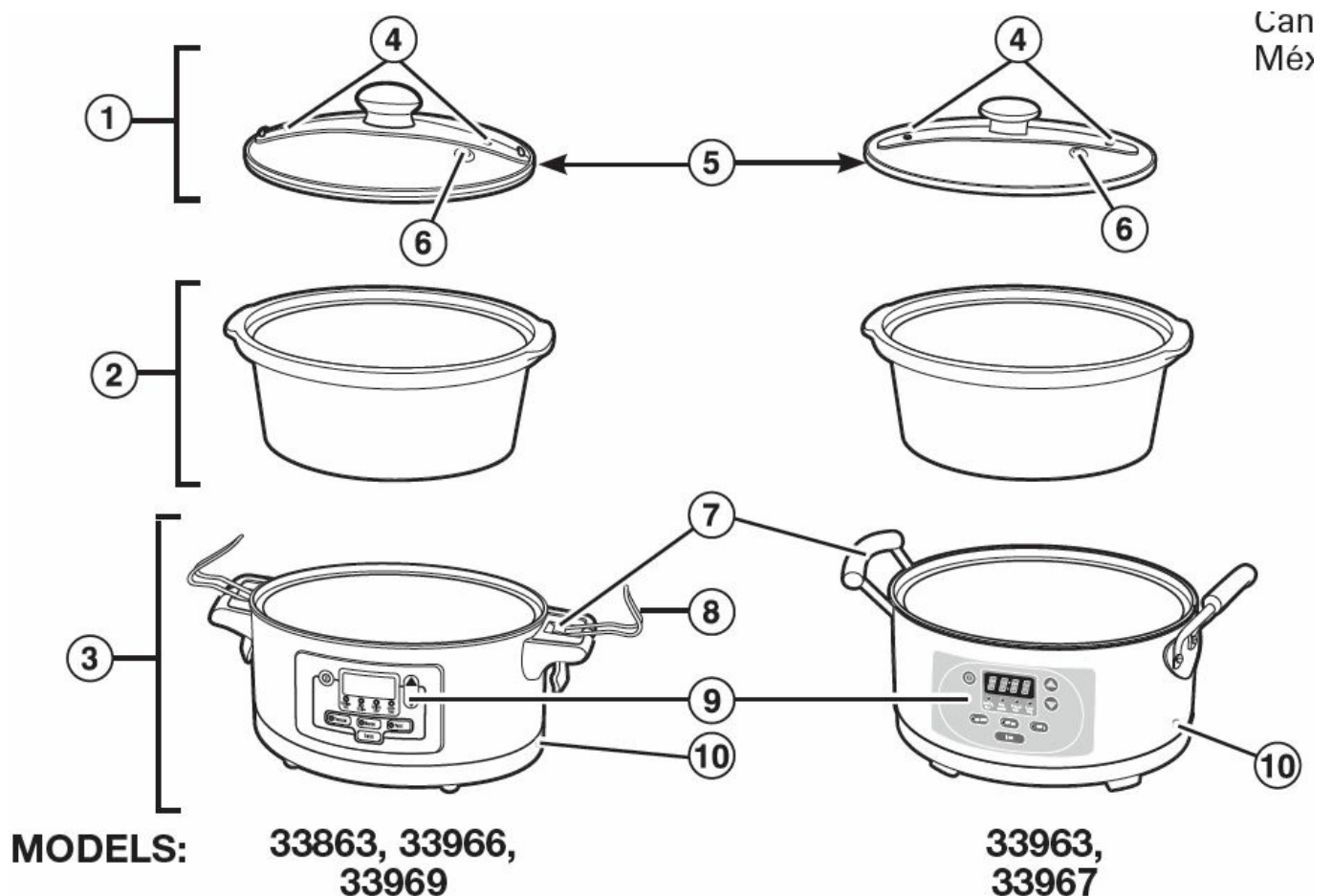
- When removing lid, tilt so that opening faces away from you to avoid being burned by steam. The sides of the slow cooker's base get very warm because the heating elements are located here. Use handles on base if necessary. Use oven mitts to remove crock.

Parts and Features

To order parts:

- **US:** 1.800.851.8900 www.hamiltonbeach.com
- **Canada:** 1.800.267.2826
- **México:** 01 800 71 16 100

Optional Features



MODELS:

- 33863, 33966, 33969
- 33963, 33967

Type: SC26

Parts

- 1. Lid
- 2. Crock
- 3. Base
- 4. Steam Vent Holes
- 5. Lid Gasket (inside Lid)
- 6. Probe Hole
- 7. Handles
- 8. Clip Latch (on certain models) NOTE: Lid may be latched during transporting
- 9. Control Panel
- 10. Probe Jack (on certain models)
- 11. Probe (included with certain models)

How to Use Slow Cooker

WARNING Food Safety Hazard. Food must be hot enough to prevent bacterial growth before using WARM setting. The WARM setting should only be used after a recipe has been thoroughly cooked. Do not reheat food on WARM setting. If food has been cooked and then refrigerated, reheat it on LOW or HIGH and then switch to WARM. Visit [foodsafety.gov](https://www.foodsafety.gov) for more information.

- CAUTION Burn Hazard. Escaping steam is hot. Use oven mitts to lift lid.
- Before first use: Wash Lid and Crock in hot, soapy water. Rinse and dry.

Crock capacity:

For best results, fill Crock no more than 1 inch (2.5 cm) from the rim. If only half-filled, check for doneness 1 to 2 hours earlier than recipe states.

- Plug into outlet.
- Add ingredients to Crock.
- Place Lid on Crock. The Lid should sit level on the Crock for even cooking and to prevent heat loss.

Cooking Modes

No matter what you plan to cook, the programmable Slow Cooker has three cooking modes to make it easy.

- If you will be away when your food is finished cooking: Use Program Mode. Input preferred amount of cooking time and the Slow Cooker automatically shifts to WARM at the end of the selected cooking time. Food won't

overcook!

- If you are cooking a large cut of meat or using a recipe that requires food to reach a certain temperature: Use PROBE Mode. For many foods, especially large cuts of meat like roasts, chicken, turkey, and pork, internal food temperature is the best test for doneness. The temperature Probe with this Slow Cooker takes the guesswork out of slow cooking. Select the desired internal food temperature and the Slow Cooker will automatically shift to WARM once the temperature is reached. By using the Cooking Guide for Probe, you can estimate the amount of time the food will need to cook. Visit [foodsafety.gov](https://www.foodsafety.gov) for more information about cooking times.
- If you want to cook the traditional way without setting a time or if you want to heat previously cooked food: Use MANUAL Mode, which allows you to select traditional High or Low settings.
- To keep heated foods warm: Select the WARM setting in any of the three cooking modes: PROGRAM, MANUAL, or PROBE.

PROGRAM Mode

- Press On/Off button to turn on.
- Press PROGRAM. "Cooking Time" will illuminate.
- Press arrows to select cooking time, or for Manual Mode, press arrows to select heat setting.
- Press ENTER. "Heat Setting" will illuminate.
- Press arrows to select heat setting. NOTE: Do not use WARM setting to cook food.
- Press ENTER to start and a 3-second beep will sound. NOTE: Slow Cooker will automatically start in 20 seconds if ENTER is not pressed. Display will alternate between heat setting and remaining time.
- At the end of cook time, Slow Cooker will automatically switch to WARM setting. Unit will turn off and display "OFF" after a total of 14 "ON" hours if On/Off button is not pressed.

MANUAL Mode

1. Press On/Off button () to turn on.
2. Press MANUAL. "Heat Setting" will illuminate.
3. Press arrows to select heat setting. NOTE: Do not use WARM setting to cook food.
4. Press ENTER to start and a 3-second beep will sound. NOTE: Slow Cooker will automatically start in 20 seconds if ENTER is not pressed. The display will alternate between "COOK" and heat setting (if HIGH or LOW is selected).
5. Press On/Off button () to turn off Slow Cooker. Unit will turn off and display "OFF" after a total of 14 "ON" hours if On/Off button () is not pressed

PROBE Mode (on certain models)

1. Make sure Probe is in center of food and not touching bottom of Crock.
2. Insert Probe into jack on side of Slow Cooker.
3. Press On/Off button () to turn on.
4. Press PROBE. "Heat Setting" will be illuminated.
5. Press arrows to select desired heat setting. Select HIGH or LOW. NOTE: Do not use WARM setting to cook food.
6. Press ENTER. "Desired Temp" will illuminate.

7. Press arrows to select desired temperature. NOTE: To change temperature display from °F to °C: Press PROBE and ENTER at the same time. The temperature in °C will now be displayed. If the Slow Cooker is unplugged, it will reset to °F.
8. Press ENTER. "COOK" will display and a 3-second beep will sound. NOTE: Unit will automatically start in 20 seconds if ENTER is not pressed. Display will alternate between actual temperature and the temperature selected.
9. When selected temperature is reached, the unit will switch to WARM. The unit will automatically turn off and display "OFF" after a total of 14 "ON" hours if On/Off button () is not pressed.

Care and Cleaning

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

1. Unplug and cool.
2. Use oven mitts to remove Crock.
3. Wipe metal end of Probe with hot, soapy water. Rinse and dry.
4. Crock and Lid are dishwasher-safe or wash in hot, soapy water. Rinse and dry. DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product.
5. Wipe Base with a soft, damp cloth or sponge and dry.
6. Do not clip Lid during storage. Store with Lid ajar.

Tips for Slow Cooking

- The Crock should be at least half-filled for best results. If only half-filled, check for doneness 1 to 2 hours earlier than recipe time.
- Stirring is not necessary when slow cooking. Removing 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 Cookers 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 Crock.
- If cooking a recipe with root vegetables, place root vegetables in the bottom of the Crock.
- To prevent lingering food smells, clean rubber Lid Gasket with hot, soapy water after each use. Do not clip Lid during storage. Store with Lid ajar.

Food Safety Tips

- Do not use frozen, uncooked meat in the Slow Cooker. Thaw any meat or poultry before slow cooking.
- Visit www.foodsafety.gov for more information on safe internal cooking temperatures.
- To store leftovers after cooking, do NOT place the entire 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).

Limited Warranty

This warranty applies to products purchased and used in the U.S. and Canada. 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 of five (5) years from the date of original purchase in Canada and one (1) year from the date of original purchase in the U.S. 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, 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., 120 V ~ 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. This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. 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.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.267.2826 in Canada or visit hamiltonbeach.com in the U.S. or hamiltonbeach.ca in Canada. For faster service, locate the model, type, and series numbers on your appliance.

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Frequently Asked Questions

How does the Hamilton Beach 33969A compare to other slow cookers on the market?

The Hamilton Beach 33969A Programmable Slow Cooker stands out with its versatile cooking modes, including Program, Probe, and Manual, making it convenient for various cooking needs.

What sets the Hamilton Beach 33969A apart from similar models?

The Hamilton Beach 33969A features a probe mode that allows precise temperature control, ensuring your meats are cooked to perfection without overcooking.

How does the pricing of the Hamilton Beach 33969A compare to similar slow cookers?

The Hamilton Beach 33969A offers competitive pricing compared to other programmable slow cookers with similar features, providing excellent value for its functionality.

Is the Hamilton Beach 33969A user-friendly for beginners?

Yes, the Hamilton Beach 33969A comes with clear instructions and easy-to-use controls, making it suitable for both novice and experienced cooks.

Can the Hamilton Beach 33969A be used for cooking different types of recipes?

Absolutely! The Hamilton Beach 33969A is versatile enough to handle a wide range of recipes, from soups and stews to roasts and casseroles.

Is the Hamilton Beach 33969A easy to clean?

Yes, the removable crock and lid of the Hamilton Beach 33969A are dishwasher-safe for convenient cleaning, while the base can be wiped with a damp cloth.

What precautions should I take when using the Hamilton Beach 33969A?

It's essential to avoid sudden temperature changes, use oven mitts when handling hot components, and ensure the crock is at least half-filled for optimal cooking.

How long does it take to cook different recipes with the Hamilton Beach 33969A?

Cooking times vary depending on the recipe and selected cooking mode. Refer to the included Cooking Guide for Probe or visit [foodsafety.gov](https://www.foodsafety.gov) for safe cooking temperatures and times.

Is the Hamilton Beach 33969A suitable for countertop use only?

Yes, the Hamilton Beach 33969A is intended for countertop use only to ensure proper ventilation and safety during operation.

Can I use the Hamilton Beach 33969A for reheating food?

While the WARM setting can keep cooked food warm, it's not recommended for reheating. Use LOW or HIGH settings to reheat food thoroughly before switching to WARM.

What should I do if my Hamilton Beach 33969A malfunctions or gets damaged?

In case of malfunction or damage, immediately unplug the appliance and contact Hamilton Beach customer service for assistance with repairs or replacements.

Can I use the Hamilton Beach 33969A to cook frozen meats?

No, it's not recommended to cook frozen meats directly in the slow cooker. Thawing meat before cooking ensures thorough and safe cooking.

Download the PDF: [Hamilton Beach 33969A Set 'n Forget Programmable Slow Cooker Instruction Manual](#)

Reference: [Hamilton Beach 33969A Set 'n Forget Programmable Slow Cooker Instruction Manual-device.report](#)

References

- [User Manual](#)

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