

Hamilton Beach 33861 Flex Cook Programmable Slow Cooker



Hamilton Beach 33861 Flex Cook Programmable Slow Cooker User Manual

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**Hamilton
Beach**

Hamilton Beach 33861 Flex Cook Programmable Slow Cooker



READ BEFORE USE

Visit www.hamiltonbeach.com for our complete line of products and Use and Care Guides – as well as delicious recipes, and tips, and to register your product online!

Questions?

Please call us – our friendly associates are ready to help.

USA: 1.800.851.8900

IMPORTANT SAFEGUARDS

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 the 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.
5. To protect against electric shock, do not immerse the cord, plug, or base in water or other liquid.
6. Unplug from the 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 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 the cord hang over the edge of the table or counter, or touch hot surfaces, including the stove.

11. Do not place on or near 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 the slow cooker, turn it OFF (); then remove the plug from the wall outlet.
14. **CAUTION:** To prevent damage or shock hazards, do not cook in the base. Cook only in the removable crock.
15. Avoid sudden temperature changes, such as adding refrigerated foods into a heated crock.
16. Intended for countertop use only.
17. **WARNING:** Spilled food can cause serious burns. Keep appliances and cords away from children. Never drape the cord over the edge of the counter, never use the outlet below the counter, and never use it with an extension cord.
18. Do not use the appliance for other than intended use. 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:
SAVE THESE INSTRUCTIONS

Other Consumer Safety Information

This appliance is intended for household use only. This appliance is only intended for the preparation, cooking, and serving of foods. This appliance is not intended for use with any nonfood materials or products.

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.

CROCK AND LID: PRECAUTIONS AND INFORMATION

- Please handle the crock and lid carefully to ensure a 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 the crock or lid against the faucet or other hard surfaces.
- Do not use a crock or lid if chipped, cracked, or severely scratched.
- Do not use abrasive cleaners or metal scouring pads.
- The bottom of the crock is very rough and can damage the countertop. Use caution.
- The crock and lid can become very hot. Use caution. Do not place it directly on any unprotected surface or countertop.
- The crock is microwave-safe and oven-proof, but never heat the crock when empty. Never place the crock on a burner or stovetop. Do not place the crock in a microwave oven, conventional oven, or on a stovetop.

REMOVING LID AND CROCK

When removing the lid, tilt so that the opening faces away from you to avoid being burned by steam.

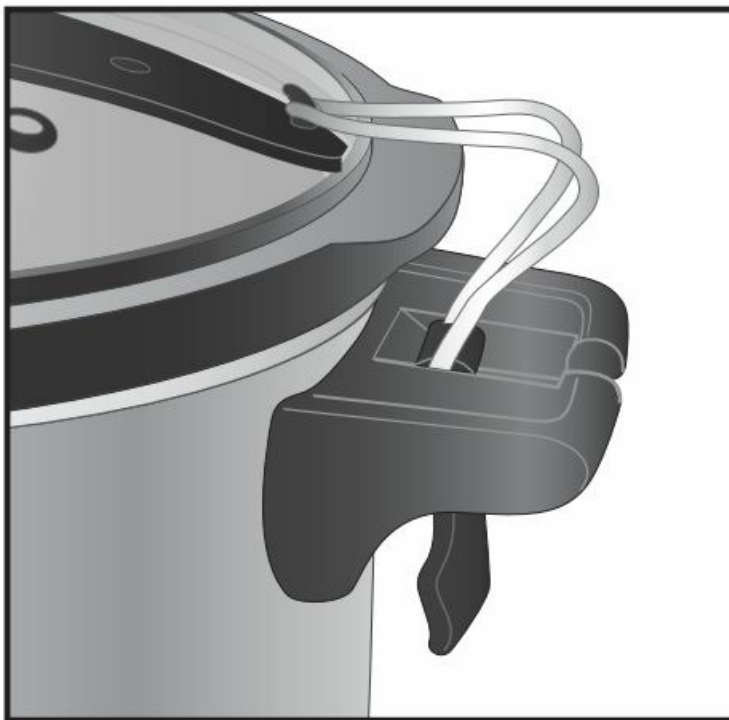
The sides of the slow cooker's base get very warm because the heating elements are located here. Use handles on the base if necessary. Use oven mitts to remove the crock.

Parts and Features

***To order parts:**

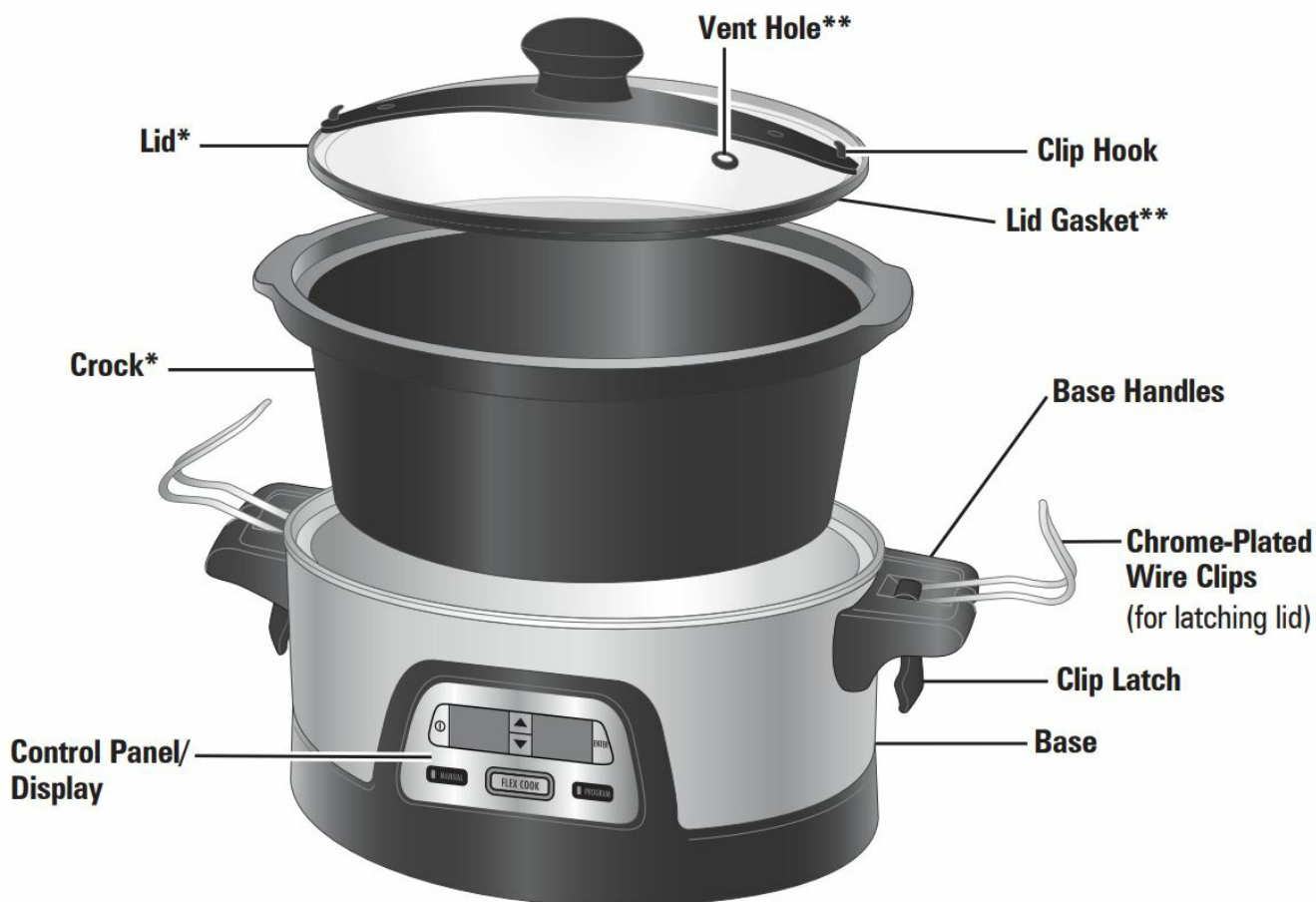
- **US:** 1.800.851.8900
www.hamiltonbeach.com
- **Canada:** 1.800.267.2826
- **Mexico:** 01 800 71 16 100 ^{**}(on certain models)

Do NOT use clips during cooking or storage. Clips are for transportation purposes only.



Crock Capacity

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



Manual Mode

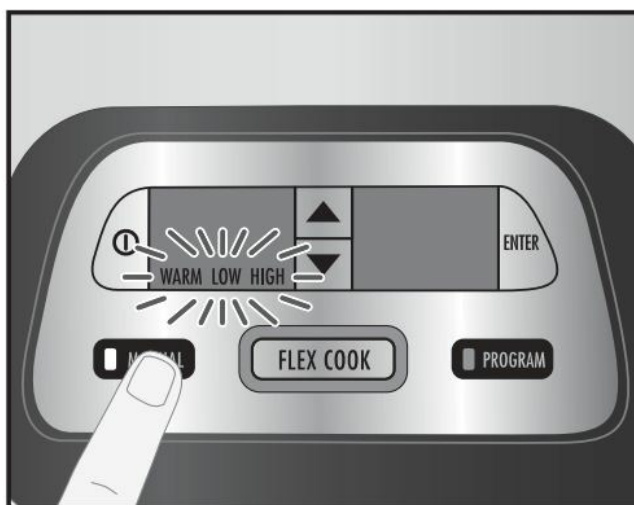
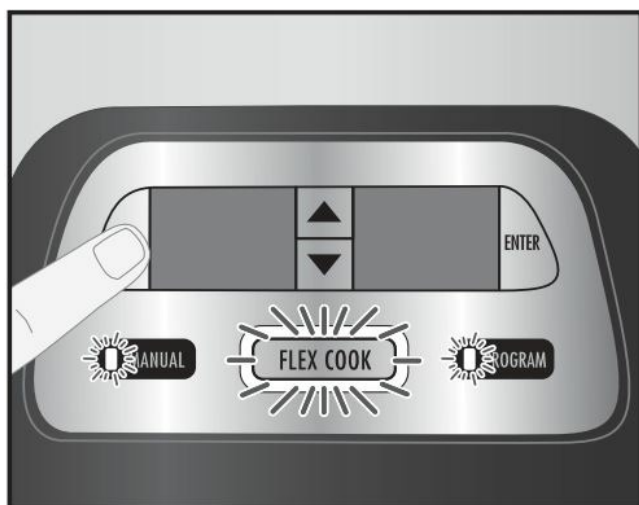
IMPORTANT:

NEVER lock clips during cooking. Only use wire clips to secure the lid when transporting.

Use Manual Mode when you want to select a heat setting only. The display shows the actual time cooked.

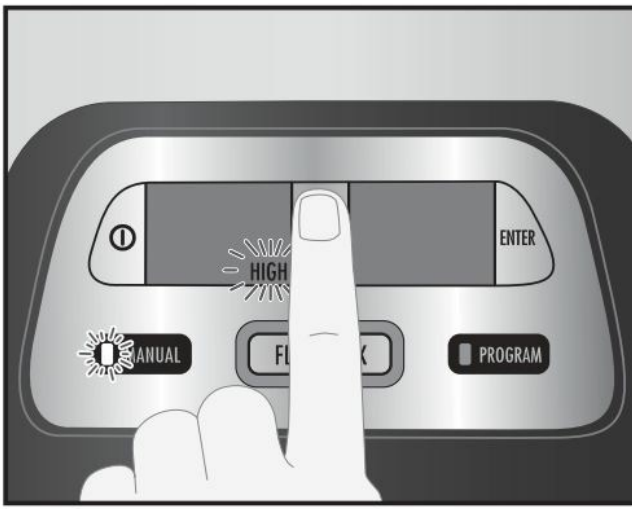
1. Press to turn on.

NOTE: If no setting is selected in 30 seconds, the unit will turn off automatically.



2. Press **MANUAL**.
3. Press the up or down arrow to select the heat setting.

NOTE: Do not use the **WARM** setting to cook food.



4. Press ENTER to start cooking, a long chime will sound, and the timer will begin to count up.

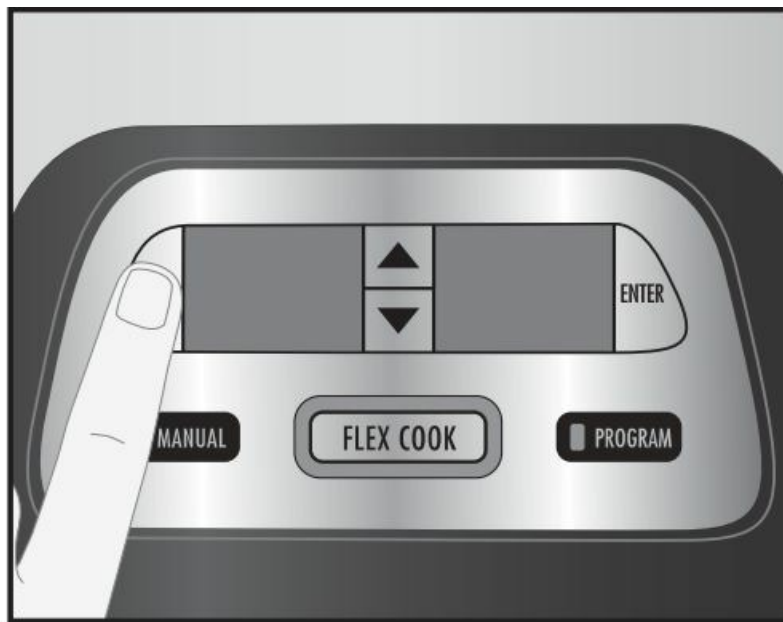
NOTE: If ENTER is not pressed within 5 seconds after the setting is selected, the unit will turn on automatically for a maximum of 24 hrs.

5. During the cycle, the heat setting can be adjusted by pressing the up or down arrow at any time. The new setting will flash for 5 seconds and then become solid. If the heat setting is changed, the time will remain the same.



6. Press to turn off the slow cooker. NOTE: If is not pressed during the cycle, the unit will stay on the heat setting selected until the maximum cooking time of 24 hours is reached. Then it will turn off automatically.

NOTE: Press MANUAL, PROGRAM, or FLEX COOK to cancel the existing setting and start a new program setting.



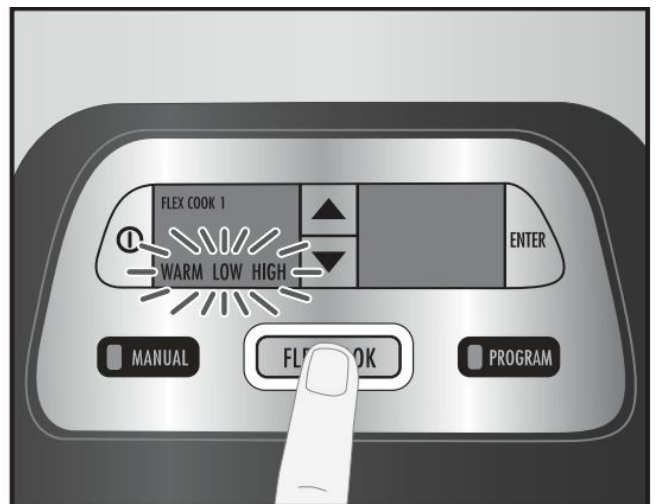
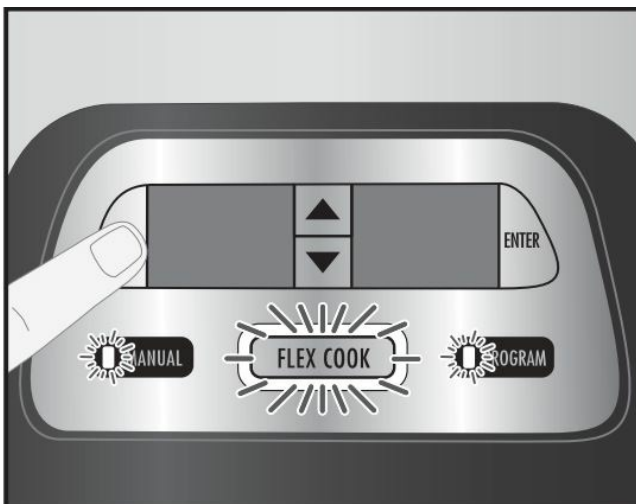
Flex Cook Mode

IMPORTANT: NEVER lock clips during cooking. Only use wire clips to secure the lid when transporting.

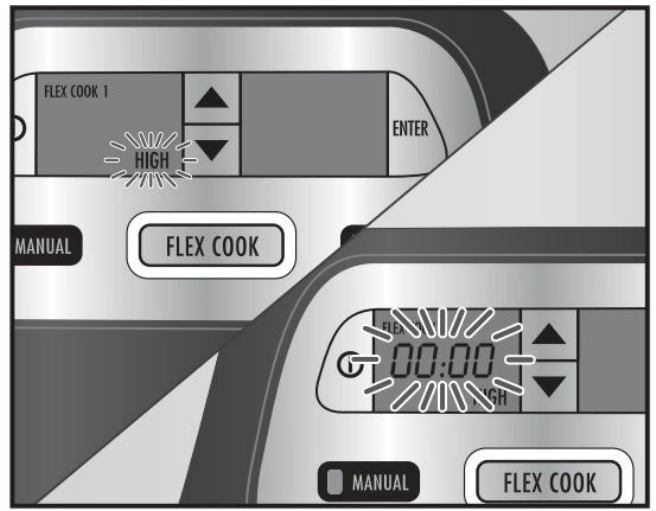
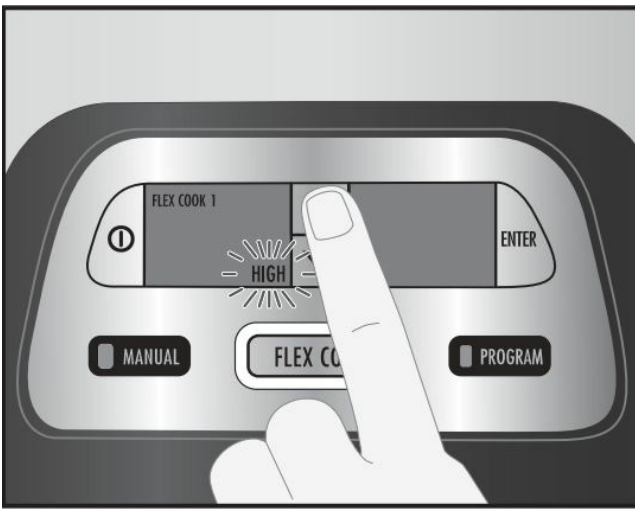
Use Flex Cook when you want to program two different heat and time settings before the unit switches automatically to WARM.

1. Press to turn on.

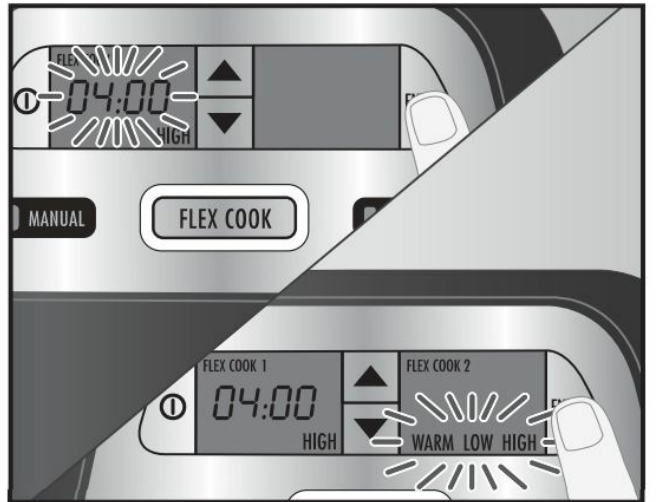
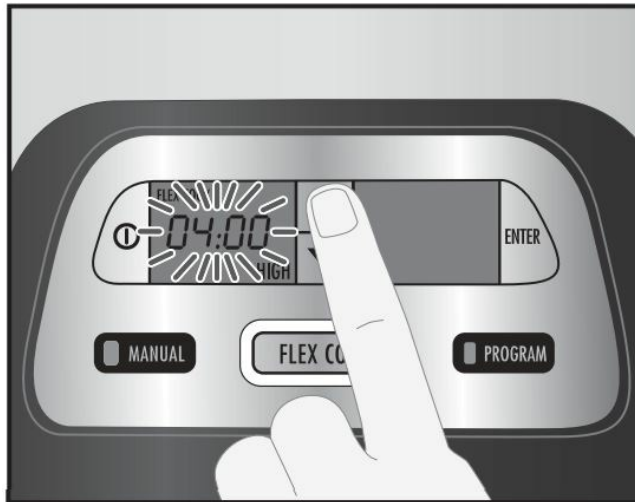
NOTE: If no setting is selected in 30 seconds, the unit will turn off automatically.



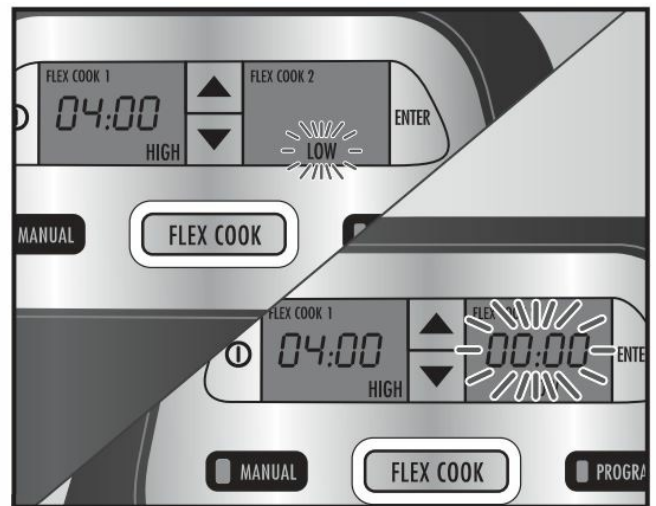
2. Press FLEX COOK.
3. Press the up or down arrow to select the Flex Cook 1 heat setting.



4. The heat setting will flash for 5 seconds before flashing "00:00" is displayed.
5. Press the up or down arrow to set the timer. The timer can be adjusted in 30-minute increments.



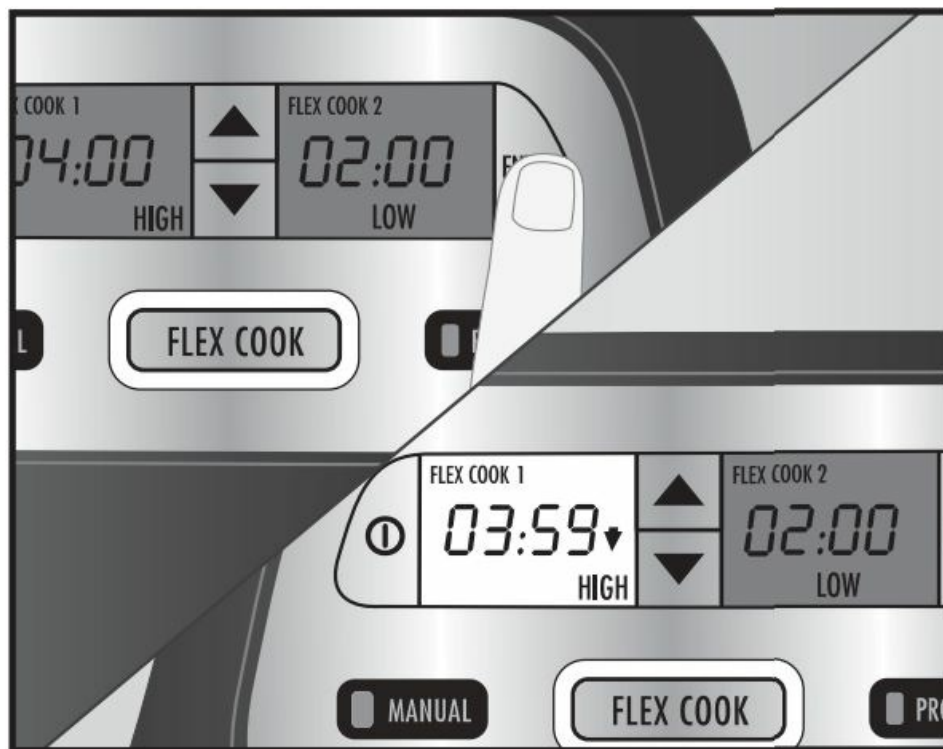
6. Press ENTER.
7. Press the up or down arrow to select the Flex Cook 2 heat setting.



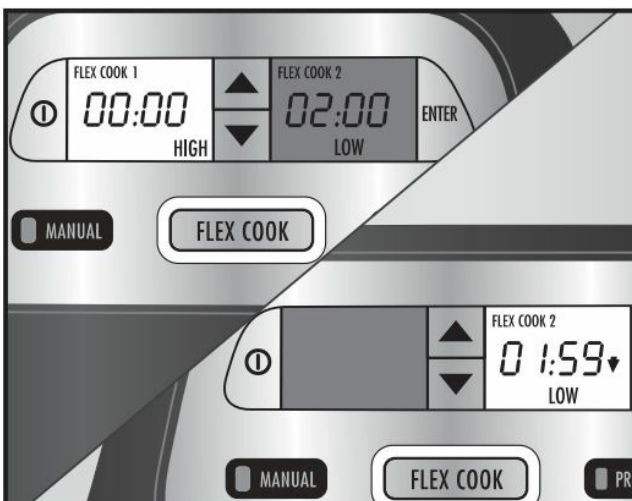
8. The heat setting will flash for 5 seconds before flashing "00:00" is displayed.
9. Press the up or down arrow to set time r. The timer can be adjusted in 30-minute increments.



10. Once the timer is set, FLEX COOK, and the set time will start to flash.
11. Press ENTER to start cooking, a long chime will sound, and the timer will begin counting down. NOTE: During the cycle, if the up or down arrow is pressed at any time, only the timer on FLEX COOK 1 will adjust. The heat setting cannot be changed. The new selected setting will flash for 5 seconds before it becomes solid.



12. Once the timer on FLEX COOK 1 reaches 0:00, a short chime will sound. Slow the slower switches to FLEX COOK 2 and the timer starts to count down.



13. Once the timer on FLEX COOK 2 reaches "00:00," a short chime will sound and the unit will switch to WARM.

14. Press to turn off the slow cooker.

NOTE: If is not pressed during the cycle, the unit will stay on until the maximum cooking and warming time of 24 hours is reached. Then it will turn off automatically.

NOTE: Press MANUAL, PROGRAM, or FLEX COOK to cancel the existing setting and start a new program setting.



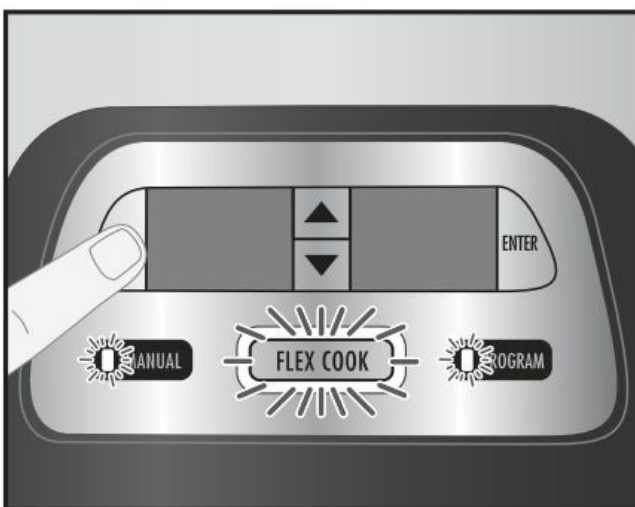
Program Mode

IMPORTANT: NEVER lock clips during cooking. Only use wire clips to secure the lid when transporting.

Use Program Mode to select one heat and one-time setting before the unit switches automatically to WARM.

1. Press to turn on.

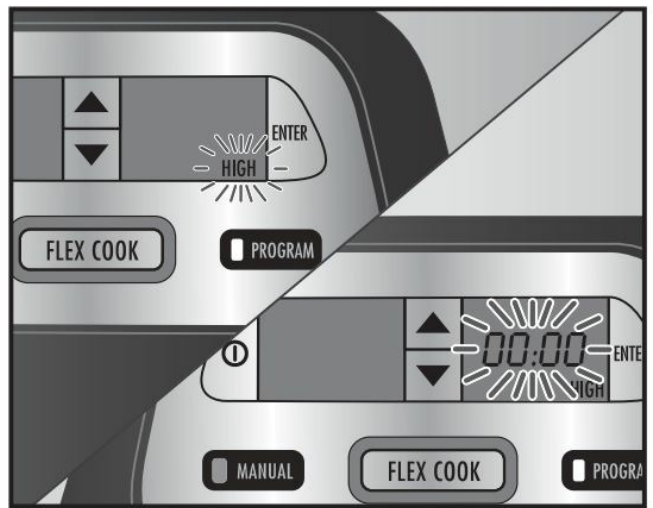
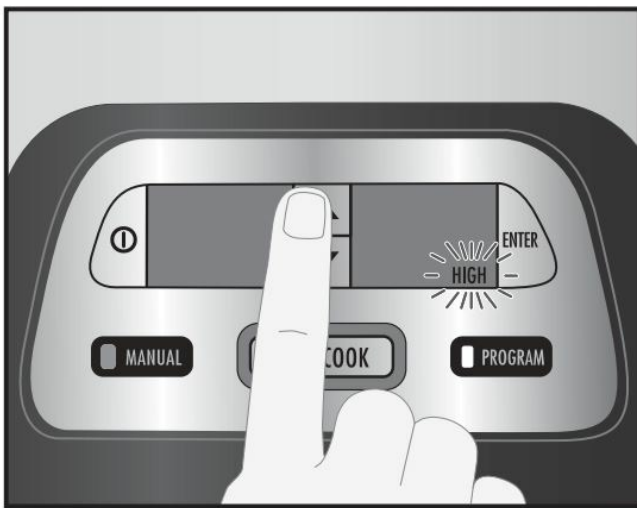
NOTE: If no setting is selected in 30 seconds, the unit will turn off automatically.



2. Press PROGRAM.

3. Press the up or down arrow to select the setting.

NOTE: Do not use the WARM setting to cook food.



4. Heat the heating will flash for 5 seconds before flashing "00:00" is displayed.
5. Press the up or down arrow to set the am time. The timer can be adjusted in 30-minute increments.



6. Press ENTER to start cooking and a long chime will sound.

NOTE: During the cycle, if the up or down arrow is pressed at any time, only the timer will adjust. The heat setting cannot be changed.

7. When the timer reaches "00:00," a short chime will sound and the unit will switch to WARM.



8. Press to turn off the slow cooker.



NOTE: If is not pressed during the cycle, the unit will stay on until the maximum cooking and warming time of 24 hours is reached. Then it will turn off automatically.

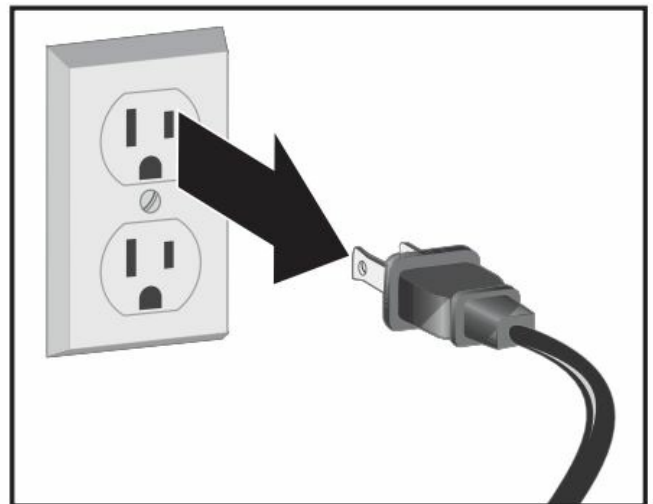
NOTE: Press MANUAL, PROGRAM, or FLEX COOK to cancel the existing setting and start a new program setting.

Care and Cleaning

WARNING Electrical Shock Hazard.

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

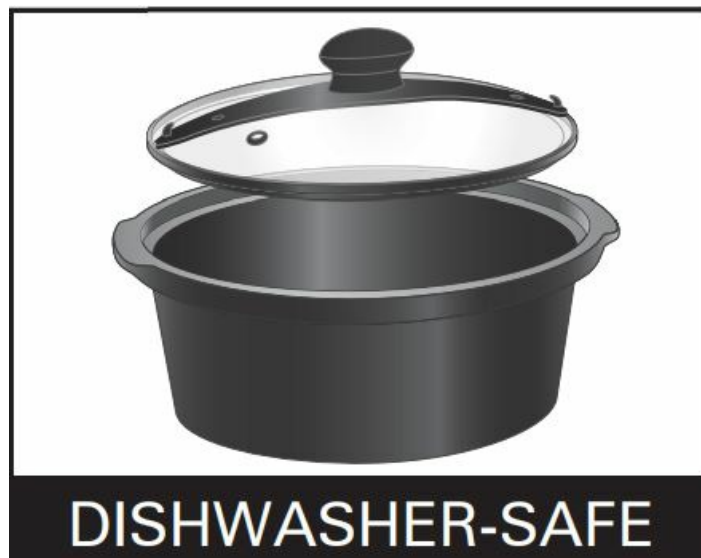
1. Press to turn off the slow cooker.



2. Unplug.
3. Remove crock and let cool.
4. Wipe the base with with a soft, damp cloth, or a scrub pad safe for all surfaces, and dry. Do not clean with abrasive cleaners.



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



NOTE: To prevent lingering food smells, clean the rubber lid gasket with hot, soapy water after each use. Do not clip the 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 is half filled for doneness 1 to 2 hours earlier than recipe time.
- Stirring is not necessary when slow cooking. Removing the 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 (5.1 cm) space between the top of the crock and the food so that the recipe can come to ammer.
- 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 a crocheklow 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 high-faint, place thick onion slices underneath so meat they will not sit on (and cook in) fat.
- Slow cookers allow for very little evaporation. If making your favorite soup, stew, or sauce, reduce the liquid

called for in the final 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 ck.
- 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 entire crock in the refrigerator since the ts will take too long to cool. Instead, divide leftovers into smaller containers and place them in them to ref the 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 the slow cooker the night before, where the croche k should be placed in the refrigerator).
- Visit www.foodsafety.gov for more information on safe internal cooking temperatures.

Troubleshooting

Problem	Probable Cause/Solution
No display on the control panel	– Is the unit plugged in?
	– Is the unit turned on? The displays should flash.
	– Test that the electrical outlet is working with a lamp in known working order.
	– Was power interrupted (due to brownout, electrical storm, etc.) for 5 seconds or longer?
Food is undercooked	– Was food cooked on the WARM setting? Do not cook on WARM setting; always cook on LOW or HIGH heat settings.
	– Was power interrupted (due to brownout, electrical storm, etc.) for 5 seconds or longer?
	– Did you select the LOW heat setting, but use a useing time based on the HIGH heat setting?
	– Did you have the lid placed correctly on the slow cooker?
Food isn't done on time	– This can be due to voltage variations or altitude. Allow sufficient time and select the appropriate heat setting.
	– You will learn through experience if a shorter or longer time is needed.
Meal was overcooked	– Was the crock at least half full? Check for doneness 1 to 2 hours earlier if the crock is only half-filled.
	– Did you select the HIGH heat setting, but use a useing time based on the LOW heat setting?
	– Foods will continue to increase in temperature after desired temperature has been reached.
Gasket flattened/food seep	– Clips are for transportation only. Do NOT use clips during cooking or storage.

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 (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 it 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., 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. 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.

FAQs

What is the capacity of the Hamilton Beach 33861 Flex Cook Programmable Slow Cooker?

The Hamilton Beach 33861 Flex Cook Programmable Slow Cooker has a 6-quart capacity.

Is the crock of the Hamilton Beach 33861 dishwasher safe?

Yes, the crock of the Hamilton Beach 33861 is dishwasher-safe for easy cleaning.

Can the Hamilton Beach 33861 slow cooker be programmed for different heat settings?

Yes, the Hamilton Beach 33861 allows the programming of two different heat settings and time durations in one cooking cycle.

What are the key features of the Hamilton Beach 33861 Flex Cook Programmable Slow Cooker?

The Hamilton Beach 33861 features dual digital timers, two heat settings, and a lid lock for easy travel.

Does the Hamilton Beach 33861 have a manual mode for cooking?

Yes, the Hamilton Beach 33861 offers a manual mode where you can select high, low, or warm settings with no timer.

What is the weight of the Hamilton Beach 33861 Flex Cook Programmable Slow Cooker?

The Hamilton Beach 33861 slow cooker weighs XX pounds, including the insert and lid.

Can the insert of the Hamilton Beach 33861 be used on a stovetop?

Yes, the insert of the Hamilton Beach 33861 is stovetop-safe, allowing you to brown meat before slow-cooking.

Does the Hamilton Beach 33861 have a hinged or locking lid?

The Hamilton Beach 33861 features a locking lid that helps prevent spills during transport.

Is the pot of the Hamilton Beach 33861 oven-safe?

The pot of the Hamilton Beach 33861 can be placed in the oven for quick reheating, but check the manual for temperature limitations.

What are the cleaning options for the Hamilton Beach 33861 slow cooker?

The insert and lid of the Hamilton Beach 33861 are dishwasher safe, making cleanup hassle-free.

What are the dimensions of the Hamilton Beach 33861 Flex Cook Programmable Slow Cooker?

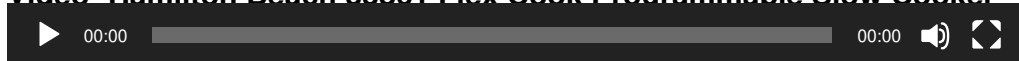
Does the Hamilton Beach 33861 have a nonstick pot?

Yes, the Hamilton Beach 33861 features a nonstick interior for convenient cooking and cleaning.

Can the lid of the Hamilton Beach 33861 be removed for cleaning?

Yes, the lid of the Hamilton Beach 33861 is removable for easy cleaning.

Video- Hamilton Beach 33861 Flex Cook Programmable Slow Cooker



[Download this Manual: Hamilton Beach 33861 Flex Cook Programmable Slow Cooker User Manual Cook-Programmable-Slow-Cooker.mp4](#)

Reference Link

[Hamilton Beach 33861 Flex Cook Programmable Slow Cooker User Manual-Device. report](#)

References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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