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Hamilton beach brewstation leaking

How much food can I fit in the frying basket? The quantity of food depends on the size of the basket. Best cooking performance occurs when air can easily flow around the food being cooked. General rule is to avoid filling the basket more than 1/2 full. The less food provided by the chef, the more likely the food will curl up. Allowing space between pieces of food will allow hot air to flow through and between food. Baskets with several layers of food (such as french fries) will need to be partially shaken by the cooking cycle. See your Usage & crack bones: 3-4 (depending on size)Fish fillets: 2 (6 oz.) filletsSteaks: 1 (6 oz.) steakMuffins: 4 (standard cupcake size)Vegetables: 1/2 lb. - 1 lb., depending on typeAir deep fryer models 35050 and 35051 has a cooking frying basket that is 7 in diameter and 4 in height. Remember to allow space between pieces of food to allow hot air to flow through, and several layers of food (such as french fries) will need to be partially shaken by the cooking cycle. See your Usage & amp; Care for further suggestions. What can I cook in the air fryer? You can cook a wide variety of foods in an air fryer, from snacks and appetizers to meat and seafood. Frozen foods like chicken nuggets, mozzarella sticks, and fish sticks can all be cooked using air fry technology. You'll also get browning on the outside of steaks, pork chops, burgers and chicken wings while keeping the inside tasty and juicy. Even delicate vegetables, flaky fish fillets, muffins and pastries can be cooked in an air fryer. There are many online groups that offer recipes. See your Usage & amp; Care for Food, Quantities, Settings and Cooking Times. How much oil do I need to use? Most foods, including frozen foods, will require an imma of oil to have a browned and sharp appearance. You want me to get hot air fryer? There is no need to preheat your air fryer. Just place the food directly in the frying basket, choose your time and temperature or choose from one of the 6- pre-programmed cooking settings. Air fryer will alert you with an audible beep when your food is ready. Near the end of the cycle, you can check for doneness and adjust the length of the cooking cycle as needed. Do I need to shake the basket (such as french fries), shaking the contents of the basket is necessary to ensure smooth cooking and to prevent the pieces from sticking together. It is a good idea to shake the basket at regular intervals when cooking food so that all surfaces are exposed to the airflow. Can I use aluminum foil or parchment paper in the basket as it can block the airflow, which is essential for the proper operation of an air deep fryer. How do I clean the air fryer? Before cleaning, make sure that the air fryer is unplugged and has cooled completely. Remove the nonstick frying basket and pan and wash in warm, soapy water. The outside of the air fryer can be wiped off with a soft, damp cloth. Do not use harsh detergents or sponges. You can clean the inside of the air fryer by simply wiping it down with a damp cloth. Too much food in Detachable Basket. Shake food halfway through cooking time. Smoke coming from air fryer. Excessive oil dripped into the boiler or sprinkled on the heat coils. Use only small amounts of oil in air fryer. Meat or poultry is not cooked enough. Too much food in Detachable Basket. Meat and poultry should be cooked in a single layer for smooth cooking. See the USDA website for proper cooking doneness temperatures. What is the difference between pet air purifier and allergen air purifier? Both use a permanent HEPA filter to remove Captures 99% of Pet Dander, Dust, Dust Mites, Pollen, and Mold/Mold Spores As Small as 3 Microns From the Air. The Pet Air Purifier also includes a Pre-Filter to remove pet hair and airborne particles and 2 Zeolite Carbon filters to address pet odors. All TrueAir Air Purifiers can have Carbon Filter installed in the filtration process. Carbon filters can be purchased on Amazon or by hamiltonbeach.com.Do use TrueAir air purifier a permanent filter? Yes, TrueAir cleaner uses a permanent HEPA - Grade Filter that can vaccuumed clean and saves money. Where can I buy replacement HEPA filters? What things does the Air Purifier take away from the air? This air purifier is 99% effective for removing things like Pet Dander, Dust, Dust Mite Debris, Pollen, Mold/Mold Spores, and Smoke as Small as 3 Microns. What Size Room Can This Filter? The TrueAir cleaner can cover 140 sq. ft with efficient design. How does the Allergen Reducer air purifier work? Allergen Reducer acts as an air cleaner by helping to remove particles (such as pet dander, dust, pollen, mold/mold spores, and smoke) from the air is cleaned in three stages: A fan draws air through the sides of the front panel. The permanent filter than removes particles as small as 3 microns from the air at 99% efficiency. The purified air is then released through the back of the unit. Why doesn't my air purifier remove a lot of particles from the air? For optimal performance, ensure that the air intake and outlet grills with drapes, curtains or blinds. If it is still performance, Air Air Air filter may need to be replaced and/or the HEPA filter may need to be cleaned. Why is my air purifier not turning on? Make sure the unit is plugged in and the control knob is on. How do I clean the Air Purifier? Unplug the air purifier from the wall. Remove the Front panel. Remove the filter straps. Remove and throw out Interchangeable Carbon Filters. (If applicable) Vacuum Permanent HEPA filter. Remove from cleaner if necessary. Remove and vacuum prefilter. Replace permanent HEPA and carbon filters. (If applicable) Replace Front Grill. Does TrueAir Air Purifiers use an Ionizer? No, TrueAir air purifiers don't use a Ionizer. Do TrueAir Air Air Purifiers. Purifiers capture coronavirus? Air purifiers capture a wide range of particle sizes that are airborne and pass through the filter media, some of which may be even smaller than the size of coronavirus similar to that of COVID-19. Although TrueAir air purifiers help reduce MS2 bacteitopia and virus loads in the air, more research needs to be done to understand how air purifiers mitigate the transmission of airborne diseases. In the meantime, we recommend that all consumers follow CDC guidelines to improve their indoor air quality. How often should I replace the carbon filters? Carbon filters should be replaced every 90 days, or earlier, depending on the conditions of use. TrueAir offers 3 types of replacement filters that are best suited for tobacco, pets or common household odors. Any of these can be used as replacements. Remember to replace your timestrip cartridge when you do so. Where can I buy Replacement Carbon Filter? Replacement Carbon Filter 3-Pack for Smoke Smell 04234G - Air Filter 3-Pack for Smoke Smell 04234G - Air Filter 3-Pack for Pet Odors 04290G - Single, All-Purpose Carbon Filter 04291G - Single, Filter for Smoke Odour 04294G - Single Filter for Pet Odor How Big Is The Air Purifier? Dimensions (inches): 13.5 H x 6 W x 8.5 DHow do you replace timestrip cartridges? Press the Foil Bubble on the cartridge firmly to activate. A red line will appear a few moments later on the left side of the holder to indicate that it has been activated correctly. Slide the activated Cartridge into the plastic holder of the unit. The activated Cartridge will count down for 2 months, indicating that it is time to replace the filter. How do I install the replacement school filters? Remove front grill. Remove the filter straps. Remove and throw out the Replacement Carbon Filter. Vacuum HEPA Filter if necessary. Place a new replacement school filter on hepa filters. Place Front Grill. How do I remove the base? Pull-tab towards the back of the air purfier to remove the base. Can I crush ice in my blender, even if I don't have ice crush function? Yes. Always cover ice with a liquid and process in small batches, using the maximum speed available, and pulse until satisfied with texture. Can I chop dry ingredients in my blender? Yes. Always process in small batches and Pulse on and off (limiting driving time) until the mixture is at the desired consistency. Helpful hint: Stop and shake or stir containers frequently. Can I mix dry rice and beans in my blender? Yes. You can mix rice and beans in the blender to make flour. We recommend that you limit the quantity to 2 cups or less at a time. How do I process raw vegetables? Process in small batches. Cut food into small pieces and drop into containers Cover with cold water Use High speed and pulse, shake or stir frequently Drain Are there recipes available? I have a mixer with dispensing spout. What is the container made of? What are the leaves made of? They are made of stainless steel. What's the gasket made of? The gasket is made of EPDM rubber. It is made from materials approved for food contact by the FDA, the Food & made of EPDM rubber. It is made from materials approved for food contact by the FDA, the Food & made of EPDM rubber. It is made from materials approved for food contact by the FDA, the Food & made of EPDM rubber. It is made of EPDM rubber. It is made of EPDM rubber. It is made from materials approved for food contact by the FDA, the Food & made of EPDM rubber. It is made from materials approved for food contact by the FDA, the Food & made of EPDM rubber. It is ma available. Contact customer service for further assistance. What would make the engine smoke? A smoke engine is usually caused from the blender and allow to cool. When the blender is cool, check the cutting unit (see the use and care instructions for your spare part chart model) to see if the blades are spinning freely, the cutting unit needs to be replaced. When the mixer base (without container) is cool, plug it in and turn it on to see if it is working properly. (If the device was not turned off when the cutting unit was locked, the engine may be damaged.) Should my new blender smell during use? New units sometimes burn off excess varnish/oils from the manufacturing process. This is normal and the smell does not disappear after the first couple of uses, stop using the blender. Why does the container carry a smell? Depending on the type of ingredient, an odor may linger within the container; simply store the container with a little diluted bleach and aqueous solution. What are the different options or speeds for? The speeds provide flexibility in the amount of power allowed from the engine to satisfy a variety of mixing applications. Useful Tips: Our Home Economist Says She Uses High and Pulse almost everything. Replacement scissor assemblies can be purchased at many discount or department stores or through the Consumer Investigation Group at 1-800-851-8900. How much does the speed (i.e. current, speed) change between each push button switch? At 350W – 6, 7, 8 and 10 speed mixer there is about 2500 rpm difference between each consecutive button, and about 2500 rpm difference from LO to HI. Why is Peak Power wattage higher on the carton then wattage higher on the carton then wattage rating at the bottom of my blender? The mixer draws a higher wattage the first few seconds are the most strenuous on the engine. What is the best way to disassemble the jar for cleaning? Place the blender jar on the base and turn the handle counter-clockwise to loosen. Are any of the dishwasher parts safe? It differs between models and types of materials used for your specific mixer. It is best to check the Use and Care manual, available on line www.hamiltonbeach.com. Never use the Dishwasher Sani Cycle, it heats up to extremely high temperatures and can damage even dishwasher-proof parts. Can containers and cutting units withstand that dishwasher use can lead to the plastic container clouding. This is normal. The cutting unit is not dishwasher safe and should be washed with warm soapy water. Helpful Hint: While the container is dishwasher safe, for best long-term use and care, you should hand wash and dry it. Where is the model, type and serial numbers, type numbers, type numbers, serial code, and wattage information can be found on the rating label. The marking is located on the underside or back of your mixing motor housing. It may be on a sticker or engraved in the plastic. How do I determine watts? Watt is determined by multiplying the amps by the volt. Which parts can be replaced? How to remove the cutting unit for cleaning? Raise the lever to its highest point and push the lever to the right or left (depending on your model) until it pops out of its locked position. How to remove under-the-cabinet can openers from the mounting bracket? And where are the screws are located inside the upper edge of the unit along with the cord. This is also the cord storage. Why are the screws so long? Households have a variety of cabinet styles. Longer screws allow the unit to be placed in the vast majority of these households. Why does the jar? The belief most likely explanation for this is that the jar is not placed correctly. The jug should be placed under the kansa guide arm with the cover drive gear and blade. Are you going to be able to open big coffee dreders? Yes. The jar should be kept, especially if you have a short can opener. Openers may need to be held over the jar starts to twist. Why doesn't the blade pierce the can? It probably does, but since the device has an automatic shut-off function, the stick blade cannot be until the lever is pressed to activate the cutting operation. How to replace the cutting operation. to use penguin® can opener? To open a jar, press the front of the cutting assembly backwards to lift the blade. Make sure the folding magnet is in the up position. Tilt top of can in placing shaving blades inside the rim of the can. Press down at the top of the cutting assembly to start cutting. To remove the jar, hold the jar and press back on the front of the cutting assembly again. To remove the washing cutting unit, turn the release button on the front of the can opener clockwise and lift out cutting unit in the dishwasher, remove the flip-up magnet first by grasping one side near the hingeand pulling out slightly until the magnet releases from the hinge. To replace the insert assembly, place it in position and press firmly on both sides until it snaps into place. How do I attach and/or remove the brush on (do not be afraid, it will not break). To loosen: just push the brush away, with your thumb for strength. How do I change the voltage? Make sure the device is unplugged. Insert a small screwdriver into the voltage switch to the right. (If you are using the 240 volts, you must use an adapter plug.) How do I unfold/extend the handle? Lift the handle release (see Use and Care booklet for partial name; handle release is a rectangular shaped knob) and turn a guarter turn, rotate the handle release with a guarter turn, rotate the handle release with a guarter turn, rotate the handle release with a guarter turn. To fold for storage, let the unit cool down, lift the release of the handle and turn a guarter turn, rotate the handle release with a guarter turn. and the locking handle releases with a guarter turn. How much water will the units hold?5 grams (a little less than a 1/4 cup)What features; a folding handle for easy storage, double voltage (120-240v), a practical travel bag and a grooming brush. What is the round button for? Steam — press it approximately every 3 seconds. Where is the model and MFG. date is located? The model and MFG. date is below the handle to see it. The Scoop® Coffee Maker? To get a large tasting cup of coffee: Scoop the coffee grounds directly into scoop® filter. For an 8oz. cup, scoop the grounds to the first row mark of your scoop filter. For up to a 14oz. cup, scoop the grounds to the 2nd line mark (MAX) into your scoop filter. For up to a 14oz. cup, scoop the grounds to the 2nd line mark (MAX) into your scoop filter. For up to a 14oz. cup, scoop the grounds to the 2nd line mark (MAX) into your scoop filter. For up to a 14oz. cup, scoop the grounds to the 2nd line mark (MAX) into your scoop filter. For up to a 14oz. cup, scoop filter. For up to a 14oz. cup, scoop filter. 14-oz. cup = 3 tablespoons ground coffee To get the perfect taste you prefer, adjust measurements up or down accordingly. See your full Usage and Care Guide for warnings, additional instructions, tips and guidance on how to use this product. Use: The protection measures in the Use & amp; Care manual condition to disconnect the coffee maker after use. Is this really necessary? Yes. You should unplug all worktop electrical appliances when you are done with use. Unplugging the device will disable the watch; however, it is not intended to be the main time-keeping device in the home. Use: Why don't I get 12 actual cups from my 12-cup coffee maker? The standard serving size for coffee is 5 ounces, not 8 ounces, not 8 ounces, not 8 ounces of cooking unit of measurement for volume. Use: What is the best temperature for brewed coffee maker overflowing? If water overflows, the water tank is filled. There is a drainage hole in the back of the coffee maker to prevent overfilling. If the spill is coffee, you may have used more than one tablespoon of coffee per cup of water or not fully seated either the brew basket and carafe and use the correct amount of coffee grounds. Overfilled can happen more often with decaffeinated, flavored and finely ground coffee. Overflowing may occur if the paper filter collapses inside the brew. Use a good quality paper filter. Use: Can I heat cold coffee? The hotplate is not designed to heat cold coffee. *Tip: The best way to heat cold coffee is in a mug in the microwave. Do not pour cold coffee back through the coffee maker's water container - this will cause a blockage within the heater and damage the coffee maker. Use: Can I put the carafe on a stovetop or in the microwave? No. Never place the carafe on a stovetop or in the microwave oven. Use: Why is my coffee maker noisy? It is normal for a coffee maker to produce gurgling and boiling sounds near the end of the brew cycle as the last of the water cycles. This sound can also be heard at any time the device is turned off and back on. Use: Can I turn my coffee maker off and then back on to keep the 2 hour automatic switch off from activating? Yes. However, if there is water in the the coffee maker will start a new brew cycle. Features: What makes 1-4 cup mode from other modes? 1-4 cup modes? 1-4 cup mode from other modes? 1-4 cup modes? 1-4 and therefore will brew faster. Features: What does water drop on display? The water filter needs to be replaced. Features: What does the Brew Selector feature do? Brew Selector feature do? Brew Selector features: What does the Brew Selector features what does the Brew Selector features. more coffee flavor to be extracted from the coffee grounds. The Bold setting takes a few minutes longer to complete the brewing process than the default brewing setting. Model information: Where can I find the model, type and serial number of my coffee maker? The model number, serial number and wattage information can be found on the label, located on the bottom or back of your coffee maker. It can be a sticker or engraved in the plastic. Model information: How do I determine the amps? The amps are determined by dividing the volt into the wattage. Example: volts = 120, watts = 1000. Therefore 1000 divided by 120 = 8.3 amps. ModelInformation: Which parts can be replaced? Tank, lid, filter, basket filter, water filter, water filter, water filter, water filter, water filter, water filter, basket filter, water filter, basket filter, water filter, basket filter, basket filter, water filter, water filter, water filter, basket filter, place an empty filter basket in the coffee maker. Sharply close the rotating filter door. Pour a pint of plain white vinegar (or coffee maker cleaner and descaling agent) into the reservoir. TURN ON the coffee maker cleaner and descaling agent) into the reservoir. TURN ON the coffee maker cleaner and descaling agent) into the reservoir. turn off. Drain the carafe and rinse. Pour a carafe of cold water into the reservoir. Place the carafe on keep-hot plate turn on. When the brew cycle is complete, empty the carafe and filter basket before making a drink, Read your Use & Care Guide for tips specific to your coffee maker. Clean: How should I clean coffee stains in my stainless steel thermal carafe with boiling water and add a dishwasher tablet. Let it sit overnight, then rinse thoroughly the next day. Clean: How often should I clean my Automatic Drip Coffeemaker? Cleaning extends the life of the coffee maker. We suggest that the coffee makers used daily be cleaned every month. Clean: Are any of the parts dishwasher safe? Our glass and stainless steel coffee maker carafes are top-rack dishwasher safe which are brewbaskets, pod baskets and brew baskets, but always check Distributor, Parts: Can I buy a heating element or any internal part? No. We do not intend for coffee makers to be repaired. Internal parts are not sold to consumers. BrewStation: My BrewStation doesn't seem to be pumping the water through, or it can start and stop. How can I fix this problem? Clean the device with a decalcifier (like CLR). as instructed in your Use & amp; Care guide (available online). Most of the time, decalcification will correct the problem because the device may only be clogged. BrewStation: My BrewStation has started handing out coffee slower than usual. How can I fix this? You may have a clogged screen at the bottom of the brewing tank. Try using an old toothbrush to gently clean the mesh screen and rinse off the build-up. BrewStation: Why is my BrewStation tank leaking? You may have built up in the tank seal. Turn the brewing tank upside down over the sink, then press the dispensing valve (on the underside of the tank) and flush with water for 30 seconds. Features: What does the star on the watch display mean? The device needs to be cleaned. Use a decalcifier as instructed in the Use & decalcifier (like CLR), as instructed in your Use & Care guide (available online). Most of the time, decalcification will correct the problem because the device may only be clogged. My BrewStation has started handing out coffee slower than usual. How can I fix this? You may have a clogged screen at the bottom of the brewing tank. Try using an old toothbrush to gently clean the mesh screen and rinse off the build-up. Why is my BrewStation tank leaking? You may have built up in the tank seal. Turn the brewing tank upside down over the sink, then press the dispensing valve (on the underside of the tank) and flush with water for 30 seconds. Why won® Coffee Maker not brew? There may be two reasons your FlexBrew® Coffee maker is not brewing: If the brew button is pressed, FlexBrew® takes about 3 minutes to warm up and complete an entire cycle. The lower needle on the single serve holder may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclogging needle under the section Care & may be clogged- see unclosed and the section Care & may be clogged- see unclosed and the section Care & may be clogged- see unclosed and the section Care & may be clogged- see unclosed and the section Care & may be clogged- see unclosed and the section Care & may be clogged- see unclosed and the section Care & may be clogged- see unclosed and the section Care & may be clogged- see unclosed and the section Care & may be clogged- see unclosed and the section Care & may be clogged- see unclosed and the section Care & may be clogged- see unclosed and the section Care & may be clogged- see unclosed and the section Care & may be clogged- see unclosed and the s par, your FlexBrew® may need to be cleaned, see Descaling/Deep Cleaning under the Care & better taste cup of coffee than tap water. Why is there a coffee grounds in my cup? If your coffee doesn't taste up to par, your FlexBrew® may need to be cleaned, see Descaling/Deep Cleaning under the Care & better taste cup of coffee than tap water. Coffee overflows from the brewbasket. There are a few ways you can prevent your coffee from overflowing: Do not use more than three tablespoons of coffee or beans that are too finely ground. Use a removable brew basket with lid for ground coffee. If the black seal around the needle is missing, carefully place the seal back around the needle and press until it is in place. Rinse and align your funnel after each use. Coffee only serve pod bursts, you may need to try another brand of higher quality. Some one-serve pods are weaker at the seams, causing the foil seal to break. All coffee makers should be cleaned at least once a month or once a week for areas of hard water. Unplug and allow to cool. Hand wash all removable parts in warm, soapy water, Or wash on top rack of dishwasher, as this may damage the product. Wipe the outside of the coffee maker with a soft damp cloth. Connect to the outlet. Watch our video for more information on routine care and cleaning of your FlexBrew coffee maker. Pour 14 oz. (414 ml) of ordinary white vinegar in a water reservoir. Place a 14-oz. (414-ml) or larger cup or travel mug underneath to catch vinegar in a water reservoir. Place a 14-oz. (414-ml) or larger cup or travel mug underneath to catch vinegar in a water reservoir. BREW BOLD button again to stop brewing and allow vinegar to be cleaned. After 30 minutes, press the BREW BOLD button and let it finish brewing cycle. When the brew cycle is ready, empty cup and rinse. Run 2 to 3 14oz cycles of cold tap water. The unit is cleaned and ready to brew coffee. Watch our video to find out how to clean and clean the needle on your FlexBrew coffee maker. Unplug the coffee maker and allow to cool. Remove the grey removable needle holder in the lid by turning the arrow from the locked icon () to the unlocked ic shaft of the piercing needle to ensure the foundations have been removed. Rinse. To replace removable needle holder, insert tab between lock icon() and turn right to lock. How to clear/clear water from Unit Place 14-oz. (414-ml) mug or larger on travel cup rest. Press either the BREW REG or BREW BOLD button and hold for 3 seconds to drain all water from the coffee maker. White bridge indicator light blink during cleanup Complete. Place 14-oz. (414-ml) mug or larger on travel cup rest. Press either the BREW REG or BREW BOLD button and hold for 3 seconds to drain all water from the coffee maker. White bridge indicator light will flash during cleaning. The light goes out when the clean-up is complete. How do I get the best cup of coffee from The Scoop® filter. For an 8oz. cup, scoop the grounds to the first row mark of your scoop filter. For up to a 14oz. cup, scoop the grounds to the 2nd line mark (MAX) into your scoop filter. If you prefer to use a traditional coffee scoop method to get started, measure coffee as follows: 8-oz. cup = 2 tablespoons ground coffee 14-oz. cup = 3 tablespoons ground coffee To get the perfect taste you prefer, adjust measurements up or down accordingly. See your full Usage and Care Guide for warnings, additional instructions, tips and quidance on how to use this product. How do I clean ® coffee maker? All coffee makers should be cleaned at least once a month (once a week for areas of hard water). Pour 1/2 cup (125 ml) of plain white vinegar and 1/2 cup (125 ml) of cold water into reservoir. Place the cup on the cup rest. Press the REGULAR or BOLD button once. After 30 seconds, turn the unit OFF (O) using the REGULAR or BOLD button and allow the vinegar to clean. After 30 minutes, plug in the coffee maker and let it end the brew cycle When the brew cycle is complete, wait for the coffee maker to cool down. Empty your cup and rinse it. Place your cup on the cup rest again, and run two to three cycles of cold tap water through the coffee maker. Scoop is now cleaned and ready to make coffee maker. Scoop is now cleaned and ready to make coffee maker. Scoop is now cleaned and ready to make coffee maker. Scoop is now cleaned and ready to make coffee maker. Scoop is now cleaned and ready to make coffee maker. each use. Rinse and clean Scoop's brew basket with soapy water. Towel dry or hang the bucket to dry on the holder, and filter well, all top-rack dishwasher is safe. Never immerse the cord, plug or coffee maker in any liquid. See your full Usage and Care Guide for warnings, additional instructions, tips and guidance on how to use this product. How do I use the usual and bold settings on the scoop® Coffee Maker? Use the BOLD setting when you want a stronger cup of coffee. It is also ideal for flavored, decaffeinated, finely ground, and premium brand ground coffee maker will automatically turn off when the brewing process is complete. How do I stop The Scoop® Coffee Maker from brewing? The coffee maker automatically turns off brewing is complete. If you need to stop brewing in the middle of the cycle, press either the REGULAR or BOLD button to turn off the coffee maker. Why aren® Coffee Maker not brewing? If there is no water in the water tank, and a bridge button is pressed, the unit will not brew. The LED flashes for 5 seconds, then the coffee maker (O) goes out. Why does my coffee taste bad? The coffee maker may need to be cleaned - see the How to clean Scoop Coffee Maker section or refer to your Usage and Care. The coffee maker may need to be cleaned - see the How to clean Scoop Coffee Maker section or refer to your Usage and Care. The coffee maker may need to be cleaned - see the How to clean Scoop Coffee Maker section or refer to your Usage and Care. The coffee maker may need to be cleaned - see the How to clean Scoop Coffee Maker section or refer to your Usage and Care. The coffee maker may need to be cleaned - see the How to clean Scoop Coffee Maker section or refer to your Usage and Care. The coffee maker may need to be cleaned - see the How to clean Scoop Coffee Maker section or refer to your Usage and Care. The coffee maker may need to be cleaned - see the How to clean Scoop Coffee Maker section or refer to your Usage and Care. your coffee grinder to automatic drip grind. There may be a problem with the quality or freshness of the coffee within about a week of grinding. All coffees are made from either arabica beans or robusta beans are slightly more expensive but tend to produce better tasting coffee. Using a water filter, filtered water or bottled water will result in better tasting coffee than tap water. Why is there water on the counter under my The Scoop® Coffee Maker? It is possible that the water reservoir was overflowing. In addition, some mugs or cups do not pour well, so water can dribble down the side of the cup and on the counter. If your coffee is too weak, try brewing using the BOLD setting or adjust the water/coffee ratio by using slightly less water and/or slightly more basics (be careful not to exceed the MAX line for basics though). Why does the coffee may have been used — be sure not to exceed the MAX line for coffee grounds as indicated on the brew basket. Try using smaller coffee grounds during the next brewing cycle. Be sure to use the BOLD setting for flavored, finely ground, premium brand ground coffee, and decaffeinated coffee to prevent abundance. When grinding your own coffee from whole beans, a standard automatic drip coffee grind will result in the best coffee. Be careful not to overdo it, as a lot of finely ground coffee can cause The Scoop to overflowing my coffee cup or travel muq? To prevent coffee cup or travel muq. To prevent cof up in the motor head, with a turning motion. This means that spindle and the gear inside the engine to connect. Why does the light comes on to show that you have power to your Fifth Burner. The light goes out only when the device is unplugged or does not have power. (Model 34105) Can the heating element be removed for cleaning? No, the heater cannot be removed. After the unit has cooled down, lift the heater out of the way and wipe the drip tray clean. (Model 34105) What is wattage of this Induction Hob? The 34104 induction Gooker is designed to work with a 120V, 60 Hz AC power source. The rated wattage is 1800 watts, (Model 34104) Why is it a rattling sound is excessive, please contact customer service and we will work to resolve your issue. (Model 34104) What size pans can I use? Induction hob finished pans with a radius between 4 to 10 can be used on this induction hob will flash --- and turn off? The induction hob will flash --- and turn off? The induction hob finished pans with a radius between 4 to 10 can be used on this induction hob finished pans with a radius between 4 to 10 can be used on this induction hob finished pans with a radius between 4 to 10 can be used on this induction hob finished pans with a radius between 4 to 10 can be used on this induction hob finished pans with a radius between 4 to 10 can be used on this induction hob finished pans with a radius between 4 to 10 can be used on this induction hob finished pans with a radius between 4 to 10 can be used on this induction hob finished pans with a radius between 4 to 10 can be used on this induction hob finished pans with a radius between 4 to 10 can be used on this induction hob finished pans with a radius between 4 to 10 can be used on this induction hob finished pans with a radius between 4 to 10 can be used on this induction hob finished pans with a radius between 4 to 10 can be used on this induction hob finished pans with a radius between 4 to 10 can be used on this induction hob finished pans with a radius between 4 to 10 can be used on this induction hob finished pans with a radius between 4 to 10 can be used on this induction hob finished pans with a radius between 4 to 10 can be used on the finished pans with a radius between 4 to 10 can be used on the finished pans with a radius between 4 to 10 can be used on the finished pans with a radius between 4 to 10 can be used on the finished pans with a radius between 4 to 10 can be used on the finished pans with a radius between 4 to 10 can be used on the finished pans with a radius between 4 to 10 can be used on the finished pans with a radius between 4 to 10 can be used on the finished pans with a radius between 4 to 10 can be used on the finished pans with a radius between 4 to 10 can be used induction ready for the induction hob to revitalize, use the supplied magnet to test if your jan is induction hob shows E1 at any time, please contact customer service and we will work to resolve your issue. (Model 34104) Why my induction hob display E2 a few seconds after I connect it? If your induction hob shows E2 at any time, please contact customer service and we will work to resolve your issue. (Model 34104) Why will my induction hob not work when I show E5? If your induction hob shows E6 at any time, please contact customer service and we will work to resolve your issue. (Model 34104) Why my induction hob display E6 a few seconds after I connect it? If your induction hob shows E6 at any time, please contact customer service and we will work to resolve your issue. (Model 34104) Why will my induction hob shows E7 at any time, please contact customer service and we will work to resolve your issue. (Model 34104) Why does my induction hob turn off 6 minutes after cooking and show E9? If your induction hob shows E9 at any time, please contact customer service and we will work to resolve your issue. (Model 34104) Why doesn't match it temperature in my boiler? It is is temperature is measured on the underside of the cooking surface. If you measure the temperature of the food / liquid in the pan, it will be slightly lower than what appears as the set temperature. (Model 34104) How do I lock the food processor bowl? Align the cutout notches of food processor bowl? Align the cutout n

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work unless the bowl is properly locked. How do I unlock the food processor bowl? Make sure the food processor bowl? Make sure the food processor bowl off the base. How do I lock the lid of the food processor? Adjust the cutout slots of lid and food processor bowl.
Place one handle firmly on the lid and the other on the handle of the food processor bowl. Turn the lid clockwise (to the right) until it locks into place. NOTE: The food processor will not work unless the lid is securely locked. How do I unlock the lid of food processor will not work unless the lid is securely locked. How do I unlock the lid of food processor will not work unless the lid is securely locked. How do I unlock the lid of food processor will not work unless the lid is securely locked. How do I unlock the lid of food processor will not work unless the lid of food processor will not work unless the lid is securely locked. How do I unlock the lid of food processor will not work unless the lid is securely locked. How do I unlock the lid of food processor will not work unless the lid is securely locked. How do I unlock the lid of food processor will not work unless the lid is securely locked.
the lid and the other on the handle of the food processor bowl. Turn the lid counterclockwise (to the left) until it unlocks. Lift the lid of the food processor bowl. Should I be able to hear the speeds change? Not necessarily. Usually you will not be able to hear the changes yet from low to high. What is the material in hand mixer attachments?
Are the visterna stainless steel or chrome? All whisks, dough hooks and milkshake attachments are chrome-plated. We recommend washing all attachments by hand and drying them immediately to prolong life. Is there an on/off switch specified in the use and care
guarantees?No. The Use and Care Protection section covers standard ul requirements. These grills don't need an on/off switch. Just remove the cord from the grill. What are the 2 cooking surfaces? A standard grill surface and a solid surface. What kind of coating is on the grill? The coating is an
industry standard nonstick coating (fluorocarbon). Is the dishwasher safe device? Yes, the grill and drip tray (base) can be dishwasher safe.) What is that silver coating on the drip tray? The silver coating (laying on your model) is a heat reflective color.
What is the drip tray (base) made of? Phenol, a hard plastic that is heat resistant, or aluminum (depending on your model). What's the cooker grid made of? Cast aluminum with a nonstick coating. Can a degreaser be used to clean the grill? Yes, our Home Economist tested, and it turned out to facilitate the cleanup process and not
damage the grill or base. Can I buy a variable temperature setting plug to replace my standard plug? If your grill came with a standard contact, a the temperature plug cannot be used. Can aluminum foil bags be used on the grill? Yes, and the bags make the clean-up easy. Be sure to flip the bag over at least once halfway through the
cooking cycle to prevent burning. Why do i require instructions to unplug the power cord from the outlet first and then unplug the device? As a safety measure, devices that do not have on/off switches should be disconnected from the outlet first. Example: If the cord was disconnected from the device and it was dropped on a wet surface, it
would be unsafe. If the cord was first disconnected from the wall socket, there would be no safety risk. How long should I preheat the grill before cooking on it? Can I cook meat on the top half of mealmaker express™ when it is folded open? Yes, our Home Economist has cooked up to 6 burgers at once in the top half. However, keep in
mind that the top half does not have a drip tray so fatty meat should be avoided in case there are significant fat drops. We recommend this area used for vegetables, eggs, bread, etc. Can vinegar be used to clean the iron?NO, use clear water in the container only unless otherwise directed in the Use & Description of the
clean the soleplate? To protect the soleplate from scratches, never iron over buttons, zippers, metal rivets or snaps. To clean starch build-up and other silverstone residues® soleplate (the feature is available on selected models), unplug the iron and allow it to cool. With iron in an upright position, clean the nonstick surface with a warm,
sudsy cloth or sponge; dry dry. DO NOT use any abrasive cleaners or metal scouring pads as they may damage the nonstick surface. To clean starch build-up and other residues from smooth sliding sock plate, unplug the iron and allow it to cool. With iron in an upright position, clean the soleplate with a damp cloth or sponge and a paste
made from baking soda and water. DO NOT use abrasive cleaners or metal scouring pads as they will scratch the smooth surface. How much do the full-size weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs about 2 lbs. 4 oz; the light iron weighs a
it will remain on while the device is plugged into an electrical outlet. ALWAYS UNPLUG THE IRON AFTER USE. Store the iron and drain all water from the iron. It is best not to store the iron in dust exposed areas such as a laundry room where dust can settle in the opening of the
water reservoir; dust will eventually cause blockage and prevent the iron from steaming. Why does the iron leak when using Blast of Steam button will cause the chamber to flood and the device will leak or drip water from the valves. Press the button twice, let of steam evaporate, then then type of water
should I use? Tap water is recommended because it has minerals in it that actually season internal parts. But in hard water areas, use a combination of bottle and tap water is recommended because it has minerals in it that actually season internal parts. But in hard water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas, use a combination of bottle and tap water areas.
shutdown function works. Try the following: Turn off the unit, disconnect the iron from the outlet and plug in again, turn the unit on. Press the reset button in the control panel. Quick movement of the iron (a guick shake). How much power light use? The average iron light draws .001 total amps. Why doesn't the iron slip over
the material? The iron must preheat for 5 minutes to allow the thermostat to stabilize, and it must be set to the correct temperature for the type of fabric you are ironing. Why is my iron leaking from the steam valves? Several things can contribute and cause this problem: 1) Sole plate is not hot enough 2) Defective steam valve allows that
much water in the sole plate 3) Using distilled or soft water in the iron. [we need to expand and tell the consumer how to determine if the soleplate is not hot enough or if the valve is defective] What temperature is each setting? Nylon 240F, Silk 275F, Polyester 310F, Rayon 330F, Wool 360F, Cotton/Linen 375F. Remember: The average
temp. may vary 15 degrees F (+ or -) What causes rusty spots to come out of the steam valves? If you leave water in the iron when not in use, it may result in rusty steam. What makes the iron when not in use, it may result in rusty steam. What makes the iron when not in use, it may result in rusty steam. What makes the iron when not in use, it may result in rusty steam. What makes the iron when not in use, it may result in rusty steam. What makes the iron when not in use, it may result in rusty steam.
squirt? First, try pumping the Spray button several times to prime the spray. If this does not solve the problem, the intake manifold may be clogged or there may be a kink in the intake manifold. What kind of repairs are possible/feasible for an iron? No. We recommend against doing any type of repair. Where are the model, type, and serial
numbers? Model numbers, type numbers, type numbers, type numbers, serial code, and wattage information can be found on the rating label. The rating label is on the heel (end) of your iron. How do I determine the wattage of my iron? Watts are determined by dividing the
volt into the wattage. Example: volt= 120, watt=1000, therefore 1000 divided by 120 = 8.3 amps. What parts of my iron can be replaced? No. We recommend against doing any type of repair.. There are no replacement parts for irons. Can I use vegetables as well as fruits in my juice extractor? Yes, vegetables can be used in the juice
extractor. Do I have to peel and take the seeds out of the fruit first? It depends on the type of fruit. Citrus fruit must be peeled with all other types of fruit, it is not necessary. Also, only large pits pits in certain fruits like peaches must be removed first. Can I use frozen vegetables and fruits? To achieve optimal juicing you should thaw your
vegetables and fruits before juice. Thawed vegetables and fruits produce the most juices. Do I have to stop at regular intervals to allow the engine to cool down? It's a good idea to let the engine to cool down during juicing. The most important thing to do to optimize juicing is to ensure that the basket area and mass bees are cleaned
frequently, as this is what slows the juice extractor? Acids in different foods will cause discoloration, this is normal. Helpful Hint: Add about 1/2 cup of bleach to the dishwashing water and allow external parts to soak. This will remove most stains A juice
cup comes with these models: 67608A, 6
juicer overheat? During normal use, your juicer should not overheat. The engine has a built-in safety device that prevents overheating and let it cool for 15 minutes. Why does the juicer vibrate? There may be an accumulation of pulp in the strainer basket. Turn the juicer OFF
and unplug. Clean the juice cover and strainer basket using the supplied cleaning brush or your own soft brush and try again. Is the drive is stable on the disk? Yes, the drive is stab
ramps up to full speed. Why doesn't my juicer turn on? Make sure your juicer is fitted correctly. Verify the juicer is plugged in and the outlet is working. Verify the juicer's Power switch works. It should easily rotate or switch to ON mode. If you have
been using the juicer for 15 minutes or more, the engine overload protection may have been activated. Unplug for 15 minutes to restore. Can you put whole fruits and vegetables without precutting. Citrus fruits, melons and mangoes should be peeled before
juicing to minimize the impact on taste. Fruits with large seeds or pits like mango, peaches, plums and cherries must be pitted before cutting. Why does my engine stop? Always turn on the juicing action may be too powerful. Try slower juicing action by pushing the food pusher down Wet pulp can build up
under the juicer cover or pulp container. Reverse juices OFF and unplug. Empty the pulp container; then clean the juice cover and silkorg using a soft brush, keep the strainer basket under
running water and brush inside and outside the basket. All removable parts can be washed in hot, soapy water or in the dishwasher. To minimize the decontamination, place a plastic packed bag in the pulp container to collect the mass. When finished juicing, remove and discard. Do not allow food particles to dry on silkorg. Cleaning
becomes more difficult if the food dries on parts. Place parts in warm soapy water and leave for 5 minutes. What is the warranty period?3 years from the place of purchaseHow long does it take to boil water? This is due to the kettle (size 1L compared to 1.7L and heater rating), starting water temperature, water quantity, and altitude. How
long does it take for my kettle to cut off after the water starts to boil?30-90 seconds depending on the water level. Note Kettle lid and screen must be properly secured in place. Does the kettle get hot to the touch? Yes, but the handle remains cool to the touch. Yes, all material in content with boiling water is BPA free. Why doesn't the
kettle turn off? Is the kettle lid completely closed? The lid must be closed securely with the mesh filter (if spout) in place in order for the kettle filled to greater than or equal to the minimum water level? The kettle must not be switched off automatically, if it is not filled to the lowest water level Note
that it may take 30-90 seconds to switch off after boiling starts depending on the water levelWhy is there a mesh filter at the pouring spout? This must be in place for the kettle to function properly. The second purpose is to minimize suspended particles (mineral scale) from being poured out of the kettle. Scale is caused by lime and
calcium in hard water. Which models offer variable temperature control, 160-212°F? This must be in place for the kettle to function properly. The second purpose is to minimize suspended particles (mineral scale) from being poured out of the kettle. Scale is caused by lime and calcium in hard water. Some kettles lift off an electric base for
cordless pouring. Others offer a removable cord that easily removes from the kettle so you are free to take the kettle floor: Place 1 tablespoon of white vinegar in the kettle. Then let sit for 10 minutes
Wipe the floor of the kettle with a paper towel. Finally, rinse several times with clean tap water. It is normal for stainless steel heating elements to discolor. This does not affect the Performance. Do not use abrasive scouring pads or or this may damage the stainless steel surface. It depends. There are two different styles. 1) Auto
Shutdown: Steam builds inside the kettle from heating the water and turns off the kettle, 2) Variable temperature: Works based on the temperature of the water with a sensor. All models offer boil dry protection with auto turn off. What is the ship's material? Depends on the model. Common materials are Stainless Steel, Glass, and
Plastic. All kettles are BPA free in boil zones. What is the length of the leaves? 74311Y: 6.5 74250R: 8 74275Z: Utility Knife: 8 inches Carving Knife
replacement sheets, they are available for purchase at hamiltonbeach.com. Why is the blade release button difficult to push in? Is there something wrong with the power button? The blade release button pushes forward to release the blades. The button is not part of the switch at all. The button releases the blades so that they can be
pulled out gently by holding the two plastic covers on the end of the blades. Will the handle be warm to the touch? Heat is generated by the motor inside the knife. It can get hot when you cut dense foods or when used for a long time. If this occurs, unplug and allow it to cool for a few minutes before continuing. How long does the knife
need to cool?5 - 15min depending on how long the knife has been in continuous use. Allow the knife to cool down before using again. The blade does not release if the knife is held at a 45 degree angle. To release the blades, turn the knife to the straight up position and press the button. Are replacement sheets available? Yes.
Replacement sheet available for purchase at hamiltonbeach.comWhy doesn't the blade release button or buttons to press the blade firmly. Grasp the plastic cover, with your hand away from the cutting edge, and gently pull until the blades release. For models with 2 release buttons (one on each side), make sure
that both are pressed simultaneously to release the blades. Can the knife be locked in on? For saftey reasons, the electric knife cannot be locked in on position. No. They have extra long 5 - 6 foot cords to allow for easy operation. Cordless knives require a battery pack that makes the knife significantly heavier and more expensive. Why
don't the knives move? Unplug the unit and make sure the blades are securely attached to the handle. Hold the plastic cover, slide into the handle until both blades are securely attached to the handle. Hold the plastic cover, slide into the handle until both blades are securely attached to the handle. Hold the plastic cover, slide into the handle until both blades are securely attached to the handle. Hold the plastic cover, slide into the handle until both blades are securely attached to the handle. Hold the blades in the plastic cover, slide into the handle until both blades are securely attached to the handle. Hold the blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle. Hold the blades are securely attached to the handle until both blades are securely attached to the handle. Hold the blades are securely attached to the handle until both blades are securely attached to the handle. Hold the blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are securely attached to the handle until both blades are secur
100W 74250R: 100W 74275R: 100W 74275E: 120W Are the blades dishwasher-safe? No. While holding the protective sleeve, remove the leaves from the device and dry ing, immediately place blades in the protective sleeve for storage. The leaves have
fallen out or have separated. If the blade with the cutting edge down, slide into the handle until both blades click into place. What
can be cut with Electric Knives? Hamilton Beach Electric Knives can be used to cut a variety of things such as: ham, bread, turkey, steak, brisket, fish, poultry, fruit, vegetables, and foam for DIY projects. It is not recommended to cut very hard things like legs and wood with Electric Knives. How can I tell if my pasta is too wet? The pasta
dough is too wet if the dough up around the blender or a large amount of dough is stuck at the side of the bowl. In addition, the dough. Note that even with the right consistency, the dough extrudes slowly at first and speeds up over time. See Use & amp; Care page 6
for tips to identify the correct pasta consistency. If your dough is too wet, press the START/STOP button and unplug it. Remove the lid and break up any lumps or balls of dough with your hands. Add 2 tablespoons (30ml) or flour to the dough. Replace the lid and plug it back in. Press KNEAD DOUGH, then START/STOP. Repeat as
necessary for the desired consistency. Once the desired consistency is reached, press extrude paste to start making pasta. Why does it take so long to make, the pasta dough may be too wet or too dry. It may also take longer to make if there is over 1.5lbs of pasta in the
blender. For optimal performance while using hamilton beach pasta dough in the blender is the right consistency. The dough texture will not look like normal pasta dough when making traditional pasta. Instead, it will look more like pie crust dough. Please reference page 6 in Use & amp; Care for the right
dough consistency. If the consistency is correct and it takes over 30 minutes to make pasta manufacturer. Why does the pasta manufacturer leave the dough after mixing? When pasta or quick paste modes are selected, there
may be some pasta dough left after the pasta maker has closed. Just remove the lid and press the remaining pasta dough to the front of the blender. Place the lid back in place and press the extruder a pasta dough to the front of the blender. Place the lid back in place and press the remaining pasta dough to the front of the blender. Place the lid back in place and press the extruder a pasta dough to the front of the blender. Place the lid back in place and press the extruder a pasta dough to the front of the blender. Place the lid back in place and press the extruder a pasta dough to the front of the blender. Place the lid back in place and press the extruder a pasta dough to the front of the blender. Place the lid back in place and press the extruder a pasta dough to the front of the blender.
paste cutter. The user must cut the pasta is extruded, either cook the pasta in mediately, store in an airtight container in the
refrigerator for up to 3 days, or store in a freezer safe container in the freezer for up to 3 months. Why doesn't the liquid mixtures may be thicker than the slot thickness. If this happens, press START/STOP to remove the lid and add the liquid mixture. Press START /STOP to restart mixing. Repeat
the process until the desired consistency has been reached. How can I tell if my pasta is too dry? The pasta dough is too dry? The pasta dough is too dry? The pasta dough is too dry, add 5-10 ml of liquid and continue to
mix. Repeat as necessary for the desired consistency. What parts are dishwasher safe? All removable parts are dishwasher safe (top rackonly). Note: Do not mix the dough does not come out easily, place parts or
slice in the freezer for 30-60 min, then try again. See additional tips on page 10 of Use & E14 - Too much flour in the mixing bowl. For errors E04, E05, E09, E15, E17- The device will need to be submitted to be
evaluated. Please pasta.support@hamiltonbeach.com and we will be happy to assist you further. Why did my pasta manufacturer can be switched off during mixing if your dough is too wet or there is too much dough in the blender. Make sure the pasta is the right consistency and
there is not too much pasta dough before restarting the pasta manufacturer. If you continue to have problems, please email pasta.support@hamiltonbeach.com. We are happy to help you with troubleshooting your pasta manufacturer. How many paste shaping discs come with the drive? There are 7 shape discs included with this drive.
These include: Thick Spagnetti, Lasagna, Spagn
does not require eggs is delivered on page 6 of Use & amp; Care. Recipes containing eggs can be found on page 7 of Use & amp; Care. What is the right dough refer to the following image and How can I see if my paste is too wet? or How can I tell if my pasta is too dry? for more specific details. Initial test run. What's up? Why is it
important? The initial test run(Take a test run; page 6 of pressure cooker Usage and Care) will help you become familiar with your Pressure Cooker. It takes 3 cups (711 ml) of water and a 2 minute chef cycle. The test run is a good way to ensure that the pressure cooker works properly, that the gasket is correctly installed in the lid, and
for you to understand how sealing and steam ejaculation works. What is the steam release valve, and why does it leak steam? The Pressure Cooker's Steam Lip Valve has a
pressure rating of 15 psi. Steam Release Valve keeps the working pressure always below 15 psi pressure rating by allowing excess steam to leak from the Steam Release Valve while running the pressure cooker. In fact, the steam is seen evidence that steam
release valve is effectively regulating pressure. How do I know if I should use Natural Release or Quick Release? Start by referring to the recipe. The quick connect method is used when you want to stop cooking immediately when the cycle ends. During natural release, the food is still warm and can continue to cook while it takes to
release steam. Some recipes may call for natural release for a specified time and then quick release to allow the remaining pressure to escape the Cooker. Once the cooking cycle is complete, steam must be released before the lid can be opened. There are two ways to release steam: Releasing steam/pressure naturally (Natural Pressure
Release) let the stove sit about 10-30 minutes after cooking until the float valve goes down and the lid unlocks. Note: It may take longer depending on the amount of food being prepared. During natural release, the food is still warm and can continue to cook while it takes to release the steam. To release steam /press faster (Quick
Pressure Release) press the Steam Release Button to allow steam to escape. Steam Release Valve directs steam away from steam release button. Select quick release to stop cooking immediately when the cycle ends. Please note that this is not recommended if you are cooking with a high starch content, which may cause splashes
What is the difference between natural press release and rapid press release? Natural pressure release allows the pressure cooker to cool naturally until the float valve falls down. This may take 10 to 30 minutes, or even longer, depending on the amount of in the stove. For foods with a high volume of liquid or starch, use the natural
release method that thick liquid can splatter out. Fast pressure coupling allows the steam out of the pressure coupling allows the steam out of the pressure coupling steam because escaping steam is extremely hot and can cause burns.) What are the
pressure cooker safety mechanisms? Steam release valve, float valve and pressure relief safety valve: Ensures that the pressure cooker's working pressure is below the safety limit. Lid from steam release valve. Prevents food debris from blocking the steam release valve. Safety lock lock: Prevents accidental opening of the pressure
cooker while the stove is pressurized. Automatic temperature control: Regulates the internal temperature assurance: Destitrate the current
if the current or internal temperature exceeds the safety limits. Overpressure protection: The gasket relieves itself in such a way as to break the seal and allow overpressure to safely leave the internal chamber of the pressure cooker in an abnormal situation. How do I know when to replace the Pressure Cooker's Cooking Vessel? During
normal use we do not anticipate any defect to develop with cooking pot is in direct contact with the hot plate, rotate slighly to the left and right unit it sits properly, or it will cause damage to the heating rod and also other components. How do I know
when to change the pressure cooker Packing? The gasket is made of food safe silicone. During normal use, it should last 2~3 years. If you notice tears, cracks, signs of leaking, deformation or any other damage to the gasket, you should replace it with a Hamilton Beach Gasket. The gasket is dishwasher safe; however, to extend its life,
we recommend hand washing it. What are Settings for high and low pressure is from 8 - 12 psi and Low Pressure is from 4 - 7 psi. High Pressure is recommended for almost all foods (i.e. meat, poultry, beans, etc. The higher the pressure, the faster food cooks. LowPressure is recommended for perishable foods (i.e. rice,
vegetables, etc.). Lower pressure cooks food slower compared to high pressure. How do I clean the pressure cooker cover? Unplug. Allow the unit, the lid will automatically unlock. Rotate the lid counterclockwise to remove. Remove Packing from Lid by pulling
out from under metal ring. Pull up steam release valve to remove from lock. Turn Lid over and unscrew the Steam Release Valve Cover from the underside of Lid. Cover at an angle, and use a small, soft brush to clear float valve, steam release stem, and pressure relief safety valve of any debris. Rinse these areas with warm water. Wash
Steam Release Valve, Steam Release Valve Cover, Hot, Soapy Water Lid. Rinse and dry. Make sure steam release valve are clean and free of debris. Reassemble Lid Parts and insert into the gasket. Please refer to the Care and Cleaning section in Use and Care
(pg. 14) for more cleaning tips. The pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is required to create steam and build pressure is not to build why? Liquid is not to build why? Liqu
correctly. Is the dishwasher presscoder safe? The cooking pot, gasket, roasting place, rice measuring cup, rice paddle and condensate collector can withstand machine dishes. Although the gasket is dishwasher safe, to extend its life, we recommend hand washing it. How long after selecting the settings will the Projecter Start?10 seconds
after selecting your settings, the cooking will start. The stove will beep 3 times and the LED will show ON. How full (food and liquid) can the cooking programs the total amount of pre-cooked food and liquid in the Cooking Pot should not cross the 2/3 line. When cooking foods that
expand during cooking such as rice, beans or vegetables, the cooking pot should not cross the 1/2 line. Over filling of cooking pot can risk clogging the steam release and developing overpressure. This can cause leakage, personal injury, or damage to the stove. How should the steam release valve be placed for pressure boiling? The
steam release valve must be in the CLOSE position for pressure cooking. Should I use the cover for the Sauté function? No. The lid should be off while using this mode. How does the slow cook function work compared to a slow cooker? Unlike other Pressure Cookers, the Hamilton Beach pressure cooker has True Slow technology
with 3 heat settings Programmed to ensure a gradual temperature rise, just like a traditional slow cooker. Food doesn't overcook and slow cooker recipes come out just as you'd expect. What are the Slow Cook temperature settings? Slow Cook Mode can be used in low, medium or high heat. How do I know that the pressure-cooking
process has started?10 seconds after pressing the settings, the cooker will beep 3 times and will appear ON to indicate that the stove has entered the preheating cycle may take a few minutes to 40 minutes or more. When warms up and the pressure builds, float
float Rises. Once the desired pressure has been reached, the cooking cycle and shows the remaining cooking time. When the cooking cycle is completed, the stove will beep and move to HOT mode. Why didn't my pressure cooker beep when I was choosing the cooking mode or adjusted timer? If your device did not
beep when the cooking mode was selected or the timer was adjusted, the device's sound may be muted. When in standby mode, press and hold the -- button to mute the sound. How do I know if I should use natural pressure release or quick-press ejaculation? Start by referring to the recipe. The
quick connect method is used when you want to stop cooking immediately when the cycle ends. During natural release for a certain amount of time and then guick release to allow the remaining pressure to escape the
stove. How do I know when it is SAFE to open the lid? Start by pressing 'Stop/Cancel'. The LCD will be displayed OFF. Always release steam before opening the Lid. Additionally, make sure the float valve has dropped. Do not open the lid if the float valve has not sunk. Do not open the lid? Start by pressing 'Stop/Cancel'. The LCD will be displayed OFF. Always release steam before opening the Lid. Additionally, make sure the float valve has dropped. Do not open the lid? Start by pressing 'Stop/Cancel'. The LCD will be displayed OFF. Always release steam before opening the Lid. Additionally, make sure the float valve has dropped. Do not open the lid if the float valve has dropped. Do not open the lid? Start by pressing 'Stop/Cancel'. The LCD will be displayed OFF. Always release steam before opening the Lid. Additionally, make sure the float valve has dropped. Do not open the lid? Start by pressing 'Stop/Cancel'. The LCD will be displayed OFF. Always release steam before opening the Lid. Additionally, make sure the float valve has dropped. Do not open the lid? Start by pressing 'Stop/Cancel'. The LCD will be displayed OFF. Always release steam before opening the Lid. Additionally, make sure the float valve has dropped. Do not open the lid? Start by pressing 'Stop/Cancel'. The LCD will be displayed OFF. Always release steam before opening the Lid. Additionally is the lid. The LCD will be displayed OFF. Always release steam before opening the Lid. Additionally is the lid. The LCD will be displayed OFF. Always release steam before opening the Lid. Additionally is the lid. The LCD will be displayed OFF. Always release steam before opening the Lid. Additionally is the lid. The LCD will be displayed OFF. Always release steam before opening the Lid. Additionally is the lid. The LCD will be displayed OFF. Always release steam before opening the Lid. Additionally is the lid. The LCD will be displayed OFF. Always release steam before opening the Lid. The LCD will be displayed OFF. Always release steam before opening the Lid
the lid open at any time. Note: When all pressure is released, Lid automatically unlocks. Rotate Lock counterclockwise to unlock. Remove the Cap gently, allowing excess moisture on the Lid to flow back to the OPEN
mode. When all steam is released, press down the float valve with a pen or long stick. Are Pressure Cooker Gasket is an integral part of the safety functions of the pressure cooker. The gasket has been designed to withstand the high pressure
produced during electric pressure cooking. How do I know I have the Gasket installed correctly? The gasket is made of food safe silicone. During normal use, it should last 2~3 years. If you notice tears, cracks, signs of leaking, deformation of the gasket, or other signs of damage, you should replace it with a Hamilton Beach Gasket. The
gasket is dishwasher safe; however, to extend its life, we recommend hand washing it. Can I use another brand of Packing? Always replace the Gasket with Hamilton Beach-marked Gasket. Use of Third Party Gaskets may have unexpected effects on your stove, and will void the warranty. Can I deep fry in the pressure cooker? Do not
use this pressure cooker for printing bricks with oil. Are there any Foods that you have to be careful with or can't be prepared in the Pressure Cooker? Yes, where that certain foods, foods, such as applesauce, cranberry, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, foam, and
sputter, and clog the pressure release device (steam valve). These foods should not be cooked in pressure cook mode. When preparing these types of food cooking pot should not be more than 1/2 full. Note: Make sure that the Steam Release Valve, Float Valve and Steam Valve Lid are clean and free of debris. Why does my pressure
cooker take longer to cook than my recipe listed? When a recipe notes Cook time (i.e. 10 minutes to cook) it does not include the time required for the pressure, cook and press urinated. *Please note, a general guideline for pressure
cooking frozen meat and poultry from a frozen state is to add 50% more cooking time than the recipe recommends. Can I cook frozen meat and poultry can be cooked from frozen state while using Pressure Cooking modes to prepare foods; however, do not use frozen meat or poultry in Slow Cook
Mode. Thaw any meat before cooking in Slow Cook Mode. Please note, a general guideline for pressure cooking frozen meat and poultry from a frozen state is to add 50% more cooking time than the recipe recommends. Visit www.FoodSafety.gov for safe doneness temperatures. What is the difference between Natural Release and
Quick Release? Quick release: Allows the stove to cool down guickly by releasing the steam from the stove until the float valve drops. Never pull out the steam from the stove to cool down guickly by releasing the steam from the steam from the steam is extremely hot and can cause burns. For foods with a high volume of liquid or starch content, use Natural Release as thick
liquid can splatter out. Natural release: Allows the stove to cool naturally until the float valve falls down. This can take 10 to 30 minutes, or even longer, depending on the amount of food in the stove. When cooking is complete, turn off keep warm mode if it is ON. Why is there steam coming out of the float valve during the start up
procedure? When you initially start your pressure cooker, it is normal to see ON in the display until the stove is metted to the float valve. The temperature rise during preheating causes the pressure to build within the Cooking Pot, which in
turn causes the float valve to rise. When the float valve seals, the lid will be locked. After that, the timer countdown will start on the display. At this point there should be very little steam leakage. What should I do if my Pressure Cooker Displays Error Codes 1-6? The device is malfunctioning; call Customer Service. Why doesn't my stove
turn on?• Make sure the outlet is working properly.• Make sure the power cord is into the power cord port and properly inserted into the underside of lid.• If the cooker has been used for Brown/Sauté or is still warm from previous cooking, there may
be a small amount of pressure in the Cooker. Move the Steam Release Valve to open position, close the Lid and then move Valves. Make sure everyone is clean and free of food. Why does steam flow out of the pressure cooker during
cooking?• It is normal for some steam to come out of the Raft valve until the stove comes to pressure and Lid is locked,• The lid may not be replaced. The steam release valve may not be in the closed position.• Valves or Gaskets may need to be
cleaned to remove debris. See Care and cleaning. Why can't I remove the lid? The pressure must be released completely before Lid is unlocked. See Releasing Steam instructions in Meet your pressure Cooker splashing when steam is released? Cooking Pot can be overfilled. Do not fill more than 2/3 full, or
1/2 full for foods that expand, such as rice and beans. If splashes occur, carry an oven mitten to protect the hand and release pressure cooker take so long to get to print? Amount of time to put to pressure depends on the amount of liquid and food in the cooking pot. Starting
temperature of food can also extend the time. *Note, a general guideline for pressure cooking of frozen meat and poultry from frozen state is to add 50% more cooking time than the recipe recommends. • More cooking time is needed. Reset the cooking mode and adjust for additional time, or set the Cooker to BROWN/SAUTÉ and allow
the food to simmer further. If low pressure and cooking time was used, try using high pressure was used, try using high pressure and cooking time was selected. Reduce the cooking time or select
LOW pressure. What materials are the lid and body made of? Put in the pan? Lift stand? Lid and body: The lid is made of aluminum and the body is powder coated? The heat located? The heating element is a wrap around the element and
is located within the interior wall. Is the 18 liter size the only size you make? No, we manufacture 5 qt (750 watts) and 18 qt (1440 watts) sizes. Where can the model and serial number be found in the roaster oven? On the bottom of the device. Can I cook corn on a flask in my roaster oven? Yes. Pour 1/2 inch water inside the removable
pan (not under it) and place the desired of ears of corn in the water, set the temperature to 500 degrees. When the oven starts to steam, cook for 10-15 minutes. Adjust the time if necessary. What purpose do the metal clamps serve on each side for left- and
right-handed use. Miscellaneous InformationThe oven can be used as a buffet by purchasing the buffet accessory. 1-800-851-8900The guarantees in the Use & amp; Care manual state to disconnect the Slow Cooker after use. Is this really necessary? Yes. You should unplug all worktop electrical appliances when you are done with use.
Can I heat up food using the Keep Warm Setting? Do not heat up food on Keep Warm Setting. The Keep Warm setting should only be used after a recipe has been cooked and then cooled, heat it up on Low or High; then
switch to Keep Warm. What is the wattage of slow cooker? The wattage is located on the underside of the appliance. Is porcelain liner oven, stovetop, microwave and dishwasher safe? The clay pots are microwave, oven and dishwasher without risk. Do not use on stovetop. Helpful Hint: Crocks are vulnerable to thermal shock, which is a
condition caused by extreme changes in temperature. Never put a warm crock in cold water. Is the crease and lid covered by warranty? How do I remove crock? Use warm pillows or mittens to remove the crock. Does lifting the lid hinder cooking? Yes, lifting the lid results in large heat losses that can cool the food load. *Helpful clue:
Stirring is not necessary for slow cooking. Removal of glass lid allows large amounts of steam to escape and thus the cooking on High, you might want to stiroccasionally. Is it normal for the slow cooker to boil? A slow simmering boil is normal, but a quick boil is not. Can I keep food in my
crock? Yes, but do not expose the crock to a sudden temperature change or crock could crack due to thermal shock. What size Slow Cookers: 3, 4, 5, 6, 7, & amp; 8 liter models. Is it normal for the outside bottom of the crock to be rough? Yes, the clay pots are not glaze
ready on the bottom surface. Helpful Hint: The bottom of the crock is very rough and can damage the countertop. Be careful. Why is the glass lid so loose on the crock? The lid is deliberately loose to allow small amounts of steam to escape. Contains crock lead? Hamilton Beach specifications that apply to all slow cookers and their
components (including earthenware crocks) prohibit the product from containing any measurable amounts of lead. In addition, the factories that manufacture earthenware crocks for Hamilton Beach takes all reasonable
steps to ensure that earthenware crocks accompany our slow cookers provide safe and satisfactory service to our consumers. Should the underside and legs get warm? Yes. Even if plastic is an insulator, it will heat up slightly but will not melt. Why does the outside of my Slow Cooker get so hot? The sides of the slow cooker base
become very hot because the heating elements are located here. How do you measure the quarter size of Slow Cooker? Like current Slow Cooker Crocks is determined by measuring the total capacity to the spilline. Where can I find recipes for my slow cooker? Additional recipes can
be found on our website on is the smell I smell when first using the slow cooker? The smell comes from the heating element when it warms up for the first use. What material is the lid screw made of? Stainless steel, aluminium or a non-corrosive, non-toxic
material. Select models have a plastic cap including model 33430. Is it normally for condensation to accumulate on both glass and plastic lids. Remember - try not to lift the lid often. *Helpful hint: Each time the lid is lifted, it extends the cooking time. Is it safe to put my hot cooking
pot in the berry case? Yes. The berry case was made to safely handle a hot pan. However, do not place the pan in the carrier case and then plug on a new owl. When my slow cooker is on low setting, why does it boil? Our slow cookers will boil on the low setting, but only near the conclusion of cooking time (last hour). When a slow
process is used to cook meat, the temperature of the contents should be brought up to 125 ° F within 3 hours and rise quickly to 165 °. Can I use my slow cooker need to be when cooking meat?
According to USDA guidelines, meat must be kept above 140°F to avoid the dangers of food poisoning. How much food can I put in my slow cooker should be at least half full and no more than 3/4 full. Should I have the One Step Prep Slow Cooker Recipe Book packed with my device? This cookbook is
supposed to be packed only with 6.5 quart oval slow cookers. Can you tell me what temperature my slow cooker does not work like an oven, as it slowly rises in temperature to cook for a long time. The temperature of each setting is High: 200-225 °F Low: 180-200
° F Keep warm: 165 ° F.How long can food be kept on hot setting of a slow cooker? The keep warm setting can be used for up to 2 hours for some foods. Food safety is not affected, but the quality of certain types of food will continue to decrease the longer the food is kept warm. Foods like chili or spagnetti sauce will be fine. What causes
the recipe for Cheddar Broccoli Soup to curdle and appear to be overcooked? The recipe must be followed exactly. The recipe requires using frozen, uncooked meat in Slow Cooker? Do not use frozen, uncooked meat in Slow Cooker. Thaw any
meat or poultry before slow cooking. Do they contain cooking vessels are earthenware cooking vessels are porcelain enamel coated to create a barrier
between food and earthenware. The 1916 18.1. Ug/ml ug/ml for lead and 0.01ug/ml for cadmium evaluated enamel enamel enamel enamel sets are certified
ceramic production facilities whose ceramic ware is considered to meet FDA heavy metal requirements in accordance with the Memorandum of Understanding between the United States and China. HBB takes all reasonable steps to ensure that our chef ships provide safe and satisfactory service to our consumers. Why does my slow
cooker cook so much faster than my older slow cookers? Modern slow cookers? Modern slow cookers use a higher wattage so all bacteria that are present will be killed within an appropriate time. Which models include the Stay or Go cover latch? Models 33390, 33475, 33575, 33740, 33675, and 33690. Can a slow cooker cause electrical interference
with a TV? A slow cooker is a resistive heating type of appliance and therefore should not create any electromagnetic interference (as an engine driven product can do). What kind of material is the slow cooker lid latch made of? The lock lock is made of silicone. Are the heating elements only at the bottom of the stove or if they are
wrapped around and up the sides? There are two heaters that wrap around the sides (usually one is used for Keep Warm, one is used for Low & amp; both are used on High). What is the gasket on the lid of the Stay or Go slow cooker made of? The gasket on the lid is made of Food Safe Silicone which is tested and approved by the FDA.
How much water do you put in the cooking vessel for Banana Bread Pudding recipes? This recipe is for double pan, no water is needed. Why is my food cooking too fast? If your slow cooker is filled less than halfway,
your food will cook faster. Optimal cooking capacity for a slow cookers have changed over the years to meet food safety guidelines established by UDSA. Slow cookers don't have thermostats, so they don't have temperature ratings for Lo
and Hi settings. Lo simply uses less watts and takes longer to get to the same cooked temperature will approach boiling. Does the boiler contain lead? No. There is no lead or cadmium in our porcelain enamel coated cooking vessels. Is the brown 4 quart and 6 quart liners available for purchase? No, the brown liners are
no longer available. However, you can buy a white or black liner; they will accommodate your slow cooker. Why am I getting a message to insert the probe after it's already been inserted? The probe may be dirty. Remove probe from slow cooker, clean the probe with a cotton cloth and re-insert. For the model 33690, the back of the slow
cooker seems much warmer than the front. Is this normal? Yes. The heater starts at about 1.5 inches on both sides of the switch and runs towards the back. The hottest part of the switch and runs towards the back. The hottest part of the switch and runs towards the back. The hottest part of the switch and runs towards the back. The hottest part of the switch and runs towards the back. The hottest part of the switch and runs towards the back. The hottest part of the switch and runs towards the back and runs towards the back. The hottest part of the switch and runs towards the back and runs towards the back are not been towards the back. The hottest part of the switch and runs towards the back are not been towards the b
trimmed to about 1/4 inch to prevent scorching. Should I close the clips or use Lock Latch™ on my Stay or Go® Slow Cooker while cooking? No. The lock latch during cooking. What is the rubber gasket made of? Can my cooking vessel
be placed in the oven for reheating? Slow cooker cooking vessels can be heated in an oven, but the glass lids cannot because the plastic knob on the lid can melt or burn. Where is the model, product type and serial number found on my slow cooker? Model numbers, type numbers, serial code, and wattage information can be found on
the rating label. The rating label is at the bottom of your Slow Cooker, How do I know which parts of my Slow Cooker are interchangeable? Visit www.hamiltonbeach.com/parts, Replacement part or accessories can be searched by model number (Option One or by Category (Option Two). If you can't find the replacement part or accessories
you need to call US: 1800.851.8900, Canada: 1,800.267.2826, Mexico: 01 800 71 16 100. How do I determine the watts in my slow cooker? The wattage information can be found on the rating label is at the bottom of your Slow Cooker. How do I determine the amps of my slowokare? The amps are determined by dividing
the volt into the wattage. Example: volt= 120, watt=1000, therefore 1000 divided by 120 = to achieve the best recipe results in a Slow CookerFor best recipe results, fill Crock 3/4 of the way full but not more than 1 inch (2.5 cm) from the rim. If only half-filled, check for doneness 1 to 2 hours earlier than prescription states. How to remove Lid and
CrockWhen removing the lid, tilt so as to open faces away from you to avoid being burned by steam. The sides of the slow cooker base become very hot because the heating elements are located here. Use handle on base if necessary. Use oven mittens to remove the crock. How to transport the Slow Cooker (optional feature on selected
models)The lock ™ or Wire Clips helps secure lid when moving or transporting. NEVER lock Wire Clips or use Lid Latch during cooking. Place the Lock Latch™ in the groove under a Handle. Stretch to the other side and secure in grooves under the Second Handle. Once attached, the Lid Latch™ can also be crossed over the steering
wheel to further secure the Lid. Or, to use Wire Clips, move the clip up on the Lid and press down on top of the clip latch to secure the Slow Cooker for transport. Why does my slow cooker for transport. Why does my slow cooker for transport. Why does my slow cooker lid have a hole/valve in it? The lock hole/venting allows excess steam to escape to avoid building up. Can I drown the base in water? Do not immerse
the cord, plug or base in any liquid. Is My Slow Cooker Dishwasher Safe? The lid and Crock may also be washed in a dishwasher. DO NOT use the SANI setting when washing in the dishwasher. SANI cycle temperatures can damage your product. What are the cooking modes? Low, High, and Keep warm. How long do you last last stay
warm? Keep warm will remain ON until the knob is returned to the OFF (O) position. Set a kitchen timer to keep track of on time. Will Slow Cooker shut down automatically? No, turn the guide knob counterclockwise to OFF (O) when cooking is complete. What are the programmable modes? We offer a variety of Programmable Slow
Cookers ranging from a simple mix and match of preset times and temperatures to more complex customizable cooking? Stirring is not necessary during slow cooking. Removal Of the lid causes greater heat loss and the cooking time
may need to be extended. But if cooking on HIGH, you might want to stir up sometimes. How much space should I leave between the top of Crock and the food so that the recipe can come to a simmer. Can I
prep food the night before if my morning schedule doesn't give time to prepare a recipe? Many recipes require cooking throughout the day. If your morning schedule doesn't give time to prepare a recipe, do it the night before. Place all ingredients in Crock or food safe container, cover with lid, and overnight. In the morning, simply place the
Crock in the Base and start should I consider when choosing a recipe for a Slow Cooker? When choosing recipes that require less cooking time should be checked regularly for doneness. What foods are not suitable for extended
cooking in a Slow Cooker? Some foods are not suitable 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 won't sit on (and cook in) fat. How much liquid should I use when making soup, stew or sauce? Slow cooker allows very little evaporation. If you make your favorite soup, stew, or sauce, reduce
liquid called in original recipe. If too thick, liquid can be added later. When Slow Cooking a vegetable-type stew, how can I prevent burning on the sides of Crock. Where can I find more information about safe internal cooking
temperatures? Visit foodsafety, gov or fsis.usda.gov for more information on safe internal cooking temperatures. Can I cool leftovers in crock? To store residue after cooking, DO NOT place the entire crock in the refrigerator as the contents will take too long to cool down. Instead, divide the residue into smaller containers and place in the
refrigerator. Can I leave under cooked or raw meat in slow Cooker the night before, where Crock should be cooked immediately (unless prepping Slow Cooker the night before, where Crock should be
placed in the refrigerator). Are stove top safe pans available? Yes, we have Slow Cookers who offer cooking pots that allow you to brown or brown meat on your stovetop, then finish the meal in Slow Cooker. Some models to check out are 33265, 33662 and 33663. What is the right way to clean my Slow Cooker? Warning! Electric shock
Hazard. Disconnect the power before cleaning. Do not immerse the cord, plug or base in any liquid.1. Unplug and allow to cool.2. Use oven mittens to remove Crock.3. Wash Lid and Crock in warm, soapy water. Rinse and dry. The lid and Crock may also be washed in a dishwasher. DO NOT use the SANI setting when washing in the
dishwasher. SANI cycling temperatures may damage your product.4. Wipe Off Base with a soft damp cloth or sponge and dry.5. Do not cut lids during storage (optional function). How can I ensure long on my Slow Cooker Lid Lid Crock? Avoid sudden, extreme temperature changes. For example, do not place a warm lid or crock in cold
water, or on a wet surface. • Avoid hitting the clay pot or lid against the tap or other hard surfaces. • Do not use a clay pot or lid if you are chipped, cracked or severely scratched. • Do not use abrasive cleaners or metal scrubbing pads. • The bottom of the crock is very rough and can damage the countertop. Be careful. • Crock and lid can
become very hot. Be careful. Do not place directly on any unprotected surface or worktop. • The clay creble is microwave-proof and oven proof, but never heat the clay pot when it is empty. Never place the crock on a burner or stove top. • Do not place lids in a microwave oven, conventional oven or on a cooker's top. Is my Crock
microwave, stove top or oven safe? Crock is microwave-proof and oven proof, but never heat the crock when it is empty. Never place the crock on a burner or stove top. Helpful Hint: Crocks are vulnerable to thermal shock, which is a condition caused by extreme changes in temperature. Never put a warm crock in cold water. Should I cut
a lid during storage? Do not store with Lid clamped. Where can I order replacement parts? To order spare parts: Visit www.hamiltonbeach.comor CallUS: 1.800.851.8900Canada: 1.800.267.2826Mexico: 01 800 71 16 100Can I buy a heating element or any internal part? No. We have no intention of slow cookers being repaired. Internal
parts are not sold to consumers. What material is Stay or Go® Lid Latch™ of? The lid latch is made of Food Safe Silicone which is tested and approved by the FDA. Why is my food under cooked?• Was food cooked at the KEEP WARM setting? Only boil on LOW or HIGH setting.• Was the current interrupted?• Did you choose the LOW
heat setting, but used a cooking time based on high heat setting? Crock was overfilled. For best results, fill crock no more than 1 inch (2.5 cm) from the lid. The lid was not positioned correctly. Make sure lid is securely attached to the crock. Why was my food overcooked? Foods will continue to increase in temperature after desired
temperature has been reached. Check food when the cooking time has been reached. Did you choose the HIGH heat setting, but used a cooking time based on the LOW HEAT setting? Crock was less than half full. Check for doneness 1 to 2 hours earlier than prescription states. Why isn't my food ready cooking after the time
recommended in my recipe? This may be due to voltage variations (which are commonplace everywhere) or height. The small fluctuations in power have no noticeable effect on most appliances. However, they can change the cooking times in Slow Cooker by extending the cooking times. You will learn through experience if a shorter or
longer time is needed. Why is there no watch or tone that notifies that my toast is ready? There are different features for individual models. Some Some models were not designed with a watch. Current models have a lever that pops up. The IntelliToast™ Toaster Oven/Broilers has a toast ready tone. Can you explain how to turn the rack
over having it in high or low position? Open the door to remove the rack, turn it over and install the correct guides correctly. For illustrations, consult your Use & amp; Care guide. What position should the racket be in for roasting baking or broiling? Toasting bread and frozen pastries - UP Roasting bagels and most bakes - DOWN Broiling
requires the use of pan and broiling racks in the UP position. (this feature was found on selected models). With what should I clean the pan and broil grid in the dishwasher, but this will discolor it. What is the wattage and voltage
in the oven? This information is listed on the underside of the product. It will vary depending on the model. How do you top brown when both elements will not affect the results. Why are the steering cars more difficult to put on models O3005 and O3008?
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These are manual models and a feature of that design. Which toaster ovens come with the pan and grille. Why doesn't the door close tightly? There's a hidden spring that closes the door. If the tension on the spring has stretched, the door will not be closed flush with the unit.

What makes my oven turn dark and around the control knob? Some discoloration will occur through time and use of the product. What are the external measurements? Our current models measure 16 wide, 11 deep, and 7-1/4 high over the widest points. Who had 131410: 16 wide, 11 deep, and 9 high. Can I use Pyrex® or glass baking dishes inside the oven? Most manufacturers of glass ovenware do not recommend using their product in any type of toaster oven. Can I use aluminum foil in the oven? Yes, but do not let it come into contact with the heating elements should come up with under the different settings? Broil: top and bottom or some devices; top only on second Bake: top and bottom on some devices; top only on other Toas: top and bottom on some devices; top only on other Toas: top and bottom on some devices; top only on other Toas: top and bottom on some devices; top only on other Toas: top and bottom on some devices; top only on other Toas: top and bottom on some devices; top only on other Toas: top and bottom on some devices; top only on other Toas: top and bottom on some devices; top only on other Toas: top and bottom on some devices; top only on other Toas: top and bottom on some devices; top only on other Toas: top and bottom on some devices; top only on other Toas: top and bottom on some devices; top only on other Toas: top and bottom on some devices; top only on other Toas: Top and bottom on some devices; top only on other Toas: Top and bottom on some devices; top only on other Toas: Top and bottom on some devices; top only on other Toas: Top and bottom on some devices; top only on other Toas: Top and bottom on some devices; top only on other Toas: Top and bottom on some devices; top only on other Toas: Top and bottom on some devices; top only on other Toas: Top and bottom on some devices; top only on other Toas: Top and bottom on some devices; top only on other Toas: Top and bottom on some devices; top only on some devices; top and bottom on some devices; top and bottom on some devices; top and bottom on some

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