

home®



**Digital Slow Cooker**  
6 Qt. Capacity

Before using your Digital Slow Cooker, please read this manual.



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## CONGRATULATIONS

...on purchasing your new hOme® appliance!

Don't forget to register your product at [www.home.family/reg](http://www.home.family/reg) for updates, coupons, and other relevant information.

Although greatly appreciated, product registration is not required to activate any warranty.



# IMPORTANT SAFEGUARDS

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When using your electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric hazard and injury to persons, including the following:

1. **Read all instructions.**
2. Do not touch hot surface. Use handles or buttons of control panel. The unit body will become very hot during long-time using, handle it carefully.
3. **CAUTION:** To reduce the risk or electric shock, cook only in removable container.
4. Close supervision is necessary when any appliance is used by or near children.
5. To protect against electrical shock, do not immerse cord, plug, or cooker body in water or other liquid.
6. **DO NOT** add too much water beyond the edge of the porcelain inner pot, or the water will flow out during cooking.
7. Unplug from outlet when do not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
8. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
9. The use of accessory attachment not recommended by the appliance manufacturer may cause injuries.
10. Intended for countertop use only.
11. **DO NOT** use the appliance for other than intended use.
12. **DO NOT** use outdoors.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. Do not let cord hang over edge of table and counter, or touch hot surface.
15. A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.
16. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
17. Prior to first use, please make sure that the electric rating of the appliance is in conformity with the current electric rating.
18. To disconnect, turn any control to "off", then remove plug from wall outlet.
19. **DO NOT** place unit on or near a hot gas or electric burner, or in a heated oven.
20. **DO NOT** put frozen articles inside the porcelain pot when it is too much heat, nor do wash the porcelain pot with the cold water.
21. **DO NOT** uncover the lid when in stewing, otherwise the heat will run out and more stewing time will be needed.
22. To reduce the risk or electric shock, cook only in removable container. **DO NOT** cooking food directly in the Aluminum pot.
23. **DO NOT** place the porcelain inner pot on gas stove.
24. To avoid any cracks or spoilage that may bring to the slow cooker, proper maintenance is necessary.
25. The appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

**SAVE THESE INSTRUCTIONS/HOUSEHOLD USE ONLY**

## CONSUMER SAFETY INFORMATION

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### POWER CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a long cord.
2. Extension cords may be used if care is exercised. If it is necessary to use an extension cord, it should be positioned so that it does not drape over the counter or tabletop where it can be pulled on or tripped over by children.
3. The electrical rating of the extension cord must be equal to or greater than the rating of this appliance. The label with the electrical rating is located on the underside of the appliance.
4. Avoid pulling or straining the power cord at outlet or appliance connections.

### POLARIZED PLUG

1. Your appliance is equipped with a polarized plug (one blade is wider than the other).
2. As a safety feature, this plug will fit in a polarized outlet only one way.
3. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, please contact a qualified electrician. Do not attempt to modify the plug in any way.

### BEFORE YOUR FIRST USE

Carefully unpack the slow cooker and remove all packaging materials. To remove any dust that may have accumulated during packaging, wash the removable stoneware crock and glass lid with warm, soapy water. Wipe the exterior of the slow cooker housing with a clean, damp cloth. Allow to dry thoroughly.



#### WARNING

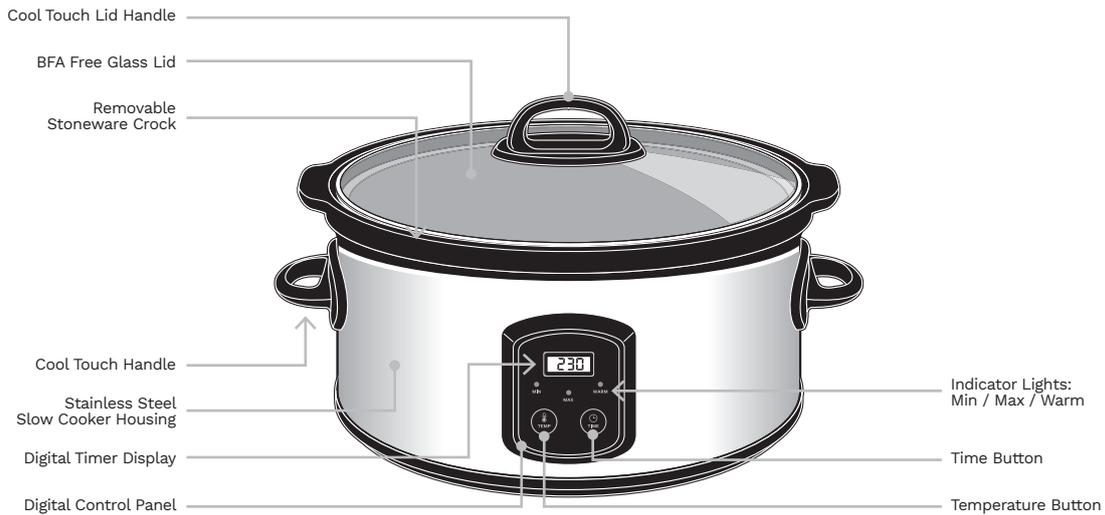
Do not immerse the slow cooker housing, cord or plug in water or any other liquid. Do not use harsh detergents or abrasive cleansers on any part of the slow cooker.



#### NOTE

When you turn on your new slow cooker for the first time, it may emit a slight odor for approximately 10 minutes. This is normal on first use. The odor is harmless, and should not reoccur after initial heating.

## GETTING TO KNOW YOUR SLOW COOKER



RATING: 120 V, 60 Hz 240 Watt, AC ONLY

### PROGRAMMING YOUR SLOW COOKER

1. Plug your slow cooker into a 120V 60 Hz AC-only outlet. The digital display will flash "88:88" then " \_ \_ \_ \_".
2. Press the Select button to choose between the three temperature settings – Min, Max or Warm.
3. Once you have selected your desired cooking temperature, you may set the cooking time.
4. When the Select button is pressed to choose your cooking temperature, the digital display will automatically flash the default cooking time setting of "6:00" (6 hours). If you do not need to modify the default cooking time, the slow cooker will automatically begin the cooking cycle 3 seconds after the temperature setting has been chosen.
5. To set a different cooking time, press the Time button . The digital timer display will advance in 30-minute increments from "6:00" to "10:00" and then will start again from "0:30". You may set a cooking time from "0:30" (30 minutes) to "10:00" (10 hours).
6. The slow cooker will automatically begin cooking 3 seconds after the desired cooking time has been set. When the cooking cycle begins, the time on the digital timer display will stop flashing and the slow cooker will begin counting the time down to "0:00".
7. During cooking, the temperature setting can be adjusted by pressing the Select button and the cooking time can be adjusted in 30-minute increments by pressing the Time button.
8. When the set cooking time has been reached, your slow cooker will automatically enter a 10-minute Stand-by period. During this time, the digital timer display will begin counting down the time to "0:00". At the end of the Stand-by period, the slow cooker will automatically go into Warm mode. At any time during the Stand-by period, you may turn the unit to Warm mode by pressing the Select button once. After 10 hours in Warm mode, the slow cooker will automatically turn off.



#### NOTE

**NOTE:** If you select the Warm setting immediately after cooking is complete, the slow cooker will not enter the 10-minute Stand-by period. If the Warm setting is selected, when the set cooking time is complete, the slow cooker will automatically switch into Stand-by mode and the digital timer display will show " \_ \_ \_ \_".

**NOTE:** We do not recommend using the Warm setting for more than 4 hours at one time.

**Do not cook on the Warm setting.**

9. To stop the cooking process at any time, press the Select button until all indicator lights are off. After 5 seconds, the digital timer display will flash " \_ \_ \_ \_", indicating that it is in Stand-by mode. Always unplug the slow cooker when not in use.

## USING YOUR SLOW COOKER

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1. Prepare your food according to the directions in your recipe.
2. Place food to be cooked into the removable stoneware crock and cover with the glass lid. Place the crock into the slow cooker housing.
3. Plug in your slow cooker and set the cooking time and temperature as indicated in the “Programming Your Slow Cooker” section on page 5. Your slow cooker has three temperature settings. MIN is recommended for slow “all-day” cooking. 1 hour on MAX is equivalent to about 2 to 2 1/2 hours on MIN. Warm is recommended for keeping already cooked food at serving temperature until you are ready to serve. **Do not cook on the WARM setting.**
4. When cooking is complete and you are ready to serve, press the Select button until all indicator lights are off and then unplug the unit.
5. The slow cooker’s metal housing will be very warm. Always use oven mitts to lift out the removable crock. When removing the glass lid, tilt it so that the opening faces away from you to avoid being burnt by steam.
6. You can now serve your meal directly from the removable crock.
7. Allow the removable crock and glass lid to cool completely before washing.



### NOTE

- There is no need to stir ingredients during cooking.
- Cooking times may differ according to the number of ingredients, room temperature and many other factors. You may need to adjust your cooking time accordingly.
- Certain dishes may not cook properly if the room temperature is below 41°F (5°C).
- No peeking! Removing the glass lid during cooking will allow heat to escape, and will lengthen the cooking time.



### WARNING

**The glass lid and removable crock will be hot. Always use oven mitts to avoid burns.**

## GUIDE TO SLOW COOKING

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Always allow sufficient time for foods to cook. It is almost impossible to overcook in the Slow Cooker, particularly when using the MIN setting. Most recipes can be cooked on MIN or MAX; however, the cooking times will vary accordingly.



### NOTE

One hour on MAX is approximately equal to 2 - 2 1/2 hours on MIN.

Most recipes can be adapted easily for the slow cooker by reducing the amount of liquid by half, and increasing the cooking time considerably.

See the following guide for suggested cooking times and settings for your favourite recipes:

TRADITIONAL RECIPE TIME	SLOW COOKER RECIPE TIME
15 - 30 minutes	4 - 6 hours on MIN
60 minutes	6 - 8 hours on MIN
1 - 3 hours	8 - 12 hour son MIN



### NOTE

These cooking times are approximate. Cooking times can vary depending on recipe ingredients and quantities. All food should be cooked with the glass lid in place. Removing the cover allows moisture and heat to escape, and can add 30 minutes to the cooking time.

### LIQUID AMOUNTS

When food is cooking in your slow cooker, very little moisture boils away. To compensate for this, it is advisable to reduce the liquid content of traditional recipes by half. However, if there is still too much liquid remaining after cooking, remove the lid and operate the slow cooker on MAX for 30 - 45 minutes, or until the excess liquid boils away.

### STIRRING THE FOOD

Little or no stirring is required when using the MIN setting. When using the MAX setting, stirring occasionally will ensure a more even flavor distribution.

## TIPS FOR SLOW COOKING

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- For best results, the Digital Slow Cooker should be filled at least halfway.
  - Do not fill the Digital Slow Cooker more than three-quarters full.
  - Spray the inside of the stoneware crock with non-stick cooking spray for easy clean up.
  - Vegetables cook slowly. Keep pieces small to medium in size and place in the bottom of the pot.
  - Vegetables can be peeled and cut the night before slow cooking. Cover and refrigerate in a separate container. Do not place in removable crock until ready to cook.
  - Meats should be trimmed, browned or broiled before placing in the Digital Slow Cooker to eliminate as much fat as possible.
  - **Do not use frozen meat. Thaw all meat before slow cooking.**
  - Brown ground meats, such as ground beef and ground turkey, before placing in Digital Slow Cooker to remove excess fat and reduce the risk of food-borne illnesses.
  - Whole poultry, such as chicken and Cornish hens, should not be cooked in slow cookers because safe cooking temperatures near the bone cannot be reached quickly enough.
- ALWAYS ENSURE THAT ALL MEAT PRODUCTS ARE COOKED TO APPROPRIATE INTERNAL TEMPERATURES.**
- Meats can be browned and/or cut up the night before slow cooking. Cover and refrigerate in a separate container. Do not place in removable crock until ready to cook.
  - Use fresh or dried herbs instead of ground as they keep more of their flavor during long cooking times.
  - Add dairy products, such as milk and cheese, towards the end of the cooking time, unless your recipe states otherwise.
  - To thicken the flavorful juices produced during slow cooking, remove 1 cup of juice from the Digital Slow Cooker. Place in a small saucepan. Combine 1 tablespoon water and 1 tablespoon cornstarch. Stir into saucepan. Cook and stir over medium heat until mixture boils. Boil and stir for 1 - 2 minutes or until slightly thickened. Add the mixture back to the Digital Slow Cooker.
  - When cooking soups or stews, leave a 2-inch space between the top of the removable crock and the food so that the recipe can come to a simmer. If cooking a soup or stew on MAX, check its progress regularly as some soups will reach a boil on MAX.
  - When removing the glass lid, tilt it so that the opening faces away from you to avoid being burnt by steam.

## CLEANING YOUR SLOW COOKING

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Always ensure the slow cooker is unplugged and cool before cleaning.

**IMPORTANT:** The removable stoneware crock will not withstand the shock of sudden temperature changes. To wash your slow cooker right after cooking, use hot water. **NEVER use cold water if the removable crock is still hot.**

Do not use abrasive cleansers or metal scouring pads on any part of the slow cooker as these could scratch the surface.

Fill the stoneware crock with warm, soapy water to loosen any stuck-on food. Allow to soak.

Use a cloth, sponge or rubber spatula to scrape away the food residue. Rinse and dry thoroughly. The glass lid may be washed with warm, soapy water or in the top rack of the dishwasher.

Wipe the outside of the slow cooker housing with a clean, damp cloth and then wipe dry. A non-abrasive liquid detergent may be used for stubborn stains. **Never immerse the slow cooker housing, cord or plug in water or any other liquid.**

## WARRANTY

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hOme® offers a limited two-year warranty (“warranty period”) on all of our products purchased new and unused from hOme Technologies, LLC or an authorized reseller, with an original proof of purchase and where a defect has arisen, wholly or substantially, as a result of faulty manufacture, parts or workmanship during the warranty period. The warranty does not apply where damage is caused by other factors, including without limitation: (a) normal wear and tear; (b) abuse, mishandling, accident, or failure to follow operating instructions; (c) exposure to liquid or infiltration of foreign particles; (d) servicing or modifications of the product other than by hOme®; (e) commercial or non-household use.

The hOme® warranty covers all costs related to restoring the proven defective product through repair or replacement of any defective part and necessary labor so that it conforms to its original specifications. A replacement product may be provided instead of repairing a defective product. hOme®’s exclusive obligation under this warranty is limited to such repair or replacement.

A receipt indicating the purchase date is required for any claim, so please keep all receipts in a safe place. We recommend that you register your product on our website, [www.home.family/reg](http://www.home.family/reg). Although greatly appreciated, the product registration is not required to activate any warranty and product registration does not eliminate the need for the original proof of purchase.

The warranty becomes void if attempts at repair are made by non-authorized third parties and/or if spare parts, other than those provided by hOme®, are used.

You may also arrange for service after the warranty expires at an additional cost.

These are our general terms for warranty service, but we always urge our customers to reach out to us with any issue, regardless of warranty terms. If you have an issue with a hOme® product, please contact us at 1-800-898-3002, and we will do our best to resolve it for you.

This warranty gives you specific legal rights, and you may have other legal rights which vary from state to state, country to country or province to province. The customer may assert any such rights at their sole discretion.

## WARNING

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This manual is to be used with all items with the model number

HME010001N

WARNING: Keep all plastic bags away from children.

State of California Proposition 65 Warnings:

WARNING: THIS PRODUCT COULD CONTAINS ONE OR MORE CHEMICALS WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.

Manufacturer, distributor, importer and seller are not liable for ANY damage caused by improper use, storage, care or failure to follow warnings associated with this product.

## CONTACT US

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**hOme®**

**Customer Service**

Phone: 1-800-898-3002

Email: [help@home.family](mailto:help@home.family)

Website: [www.home.family/help](http://www.home.family/help)



HOUSEHOLD USE ONLY

SKU# : HME010001N  
PART#: HME010001MNL

RATING: 120 V, 60 Hz, 240 WATTS, AC ONLY

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