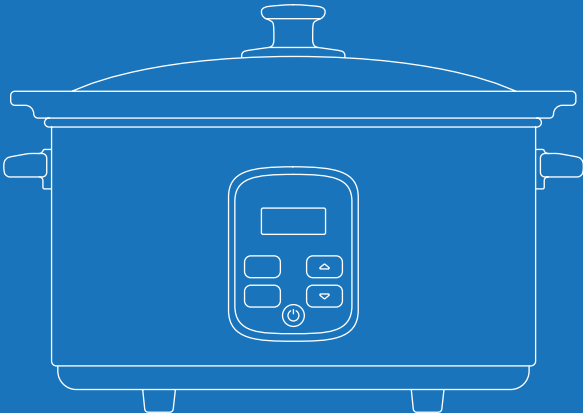


DIGITAL SLOW COOKER

6 Quart Capacity

HME010070N



Before using your Slow Cooker, please read this manual.

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IMPORTANT SAFETY INSTRUCTIONS

When using your Digital Slow Cooker (“appliance”), always follow basic safety precautions to reduce the risk of fire, electric hazard, and injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles instead. The body of your appliance will become very hot during long-time usage, so please handle it carefully.
- **CAUTION:** To reduce the risk of electric shock, cook only in the Removable Crock.
- Close supervision is necessary when any appliance is used by or near children.
- To protect against electrical shock, do not immerse the cord, plug, or cooker body in water or any other liquid.
- **DO NOT** add water beyond the edge of the Removable Crock. Otherwise, water will flow out during cooking.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before attaching or detaching parts, and before cleaning the appliance.
- **DO NOT** operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any way. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments is not recommended by the appliance manufacturer, as they may cause injuries.
- This appliance is intended for countertop use only.
- **DO NOT** use the appliance for anything other than its intended use.
- **DO NOT** use outdoors.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not let cord hang over the edge of your table or counter, and do not let it touch any hot surface.
- A short power-supply cord is provided to reduce the risk of entangling or tripping over a longer one, and to prevent children from grabbing it.
- **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of a counter. Never use an outlet below a counter, and never use with an extension cord.
- Prior to first use, please make sure that the electric rating of the appliance complies with the current electric rating.
- To disconnect, turn any control to “OFF”, then remove plug from wall outlet.
- **DO NOT** place appliance on or near a hot gas or electric burner, or in a heated oven.
- **DO NOT** put anything frozen inside the Removable Crock when heated.
- **DO NOT** lift the Lid when the Slow Cooker is in use, otherwise the heat will escape and affect your cooking time. Longer cooking times may be necessary if this occurs.
- To reduce the risk of electric shock, cook only in the Removable Crock.
- **DO NOT** place the Removable Crock on a gas stove.
- To avoid any cracks or spillage that may occur, maintain proper care.

IMPORTANT SAFETY INSTRUCTIONS

SAVE THESE INSTRUCTIONS

For Household Use Only

Consumer Safety Information

POWER CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce the risk of tangling or tripping over a long one.
2. Extension cords may be used only with extreme caution. If it is necessary to use an extension cord, position it so it does not drape over the counter or tabletop, as it could 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 the outlet or appliance connections.

POLARIZED PLUG

1. Your appliance is equipped with a polarized plug (one prong is wider than the other).
2. As a safety feature, this plug will fit in a polarized outlet in only one direction.

3. If the plug does not fit fully into the outlet, flip the plug so the prong size corresponds to the size of the sockets. If it still does not fit, 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 Crock and Glass Lid with warm, soapy water. Wipe the exterior of the Slow Cooker with a clean, damp cloth. Allow to dry completely.

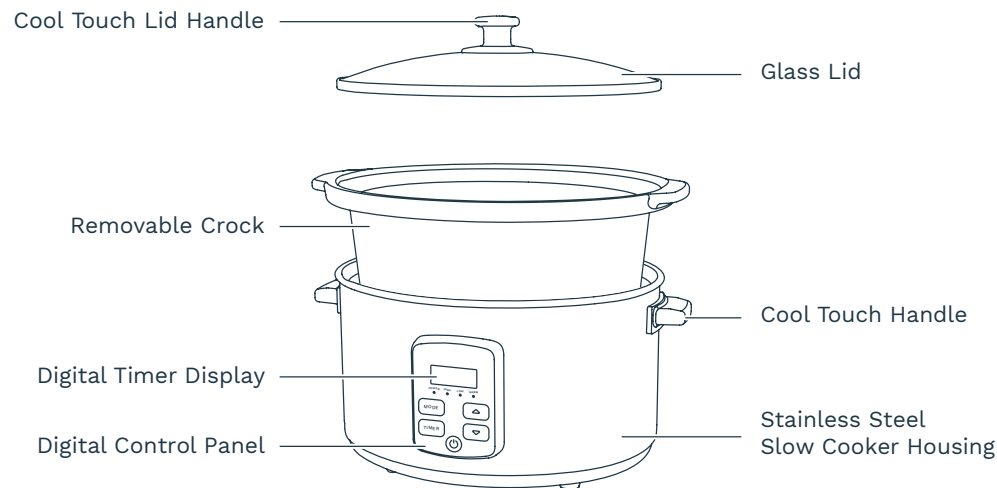
WARNING

Do not submerge the Slow Cooker unit, 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 during first use. The odor is harmless, and should not recur after initial heating.

Getting to Know Your Slow Cooker



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 “MODE” to toggle among “HIGH”, “LOW” or “WARM” function, while the LED display shows the default time and “POWER” indicator flashes.
3. Once you select your desired cooking mode, you may set the cooking time. Press “TIMER” button and then “UP” (or “DOWN”), the digital display will advance in 30-minute increments from “6:00” to “10:00” and then will start again from “0:30”. You may set the cooking time from “0:30” (30 minutes) to “10:00” (10 hours).
4. Press “POWER” button to start cooking once you have selected “MODE” and “TIMER”. The “POWER” indicator light is on and your cooker starts working.
5. In the working mode, you are still

able to press “MODE” to toggle among “HIGH”, “LOW” or “WARM” function, without affecting the remaining cooking time.

6. Once cooking is complete, it beeps 5 times and goes into “WARM” mode. The maximum keep warm time is 10 hours and then it beeps 5 times and goes into standby mode.

NOTE

We do not recommend using the “WARM” setting for more than 4 hours at one time.

HOW TO TURN OFF THE COOKER?

In the standby mode, press “POWER” for 2 seconds. Or, it turns off automatically without any operation after 5 minutes.

Press any button when the cooker is turned off to return to the standby mode.

Using Your Slow Cooker

1. Prepare your food according to the directions in your recipe.
2. Place your food into the Removable Crock and cover with the Glass Lid. Place the crock into the Slow Cooker unit.
3. Plug in your Slow Cooker and set the cooking time and temperature as indicated in the “PROGRAMMING YOUR SLOW COOKER” section. Your Slow Cooker has three temperature settings. “LOW” is recommended for a slow, all-day cooking. 1 hour on “HIGH” is equivalent to about 2 to 2 1/2 hours on “LOW”. “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. 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.
5. You can now serve your meal directly from the Removable Crock.
6. Allow the Removable Crock and Glass Lid to cool completely before washing.

NOTE

1. 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.
2. Certain dishes may not cook properly if the room temperature is below 41°F (5°C).
3. 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

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

NOTE

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 favorite recipes:

TRADITIONAL RECIPE TIME	SLOW COOKER RECIPE TIME*
15-30 minutes	4-6 hours on “LOW”
60 minutes	6-8 hours on “LOW”
1-3 hours	8-10 hours on “LOW”

Tips for Slow Cooking

- 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 Removable Crock with cooking spray for an easy cleanup.
- Vegetables cook slowly. Keep pieces small to medium in size and place in the bottom of the Removable Crock.
- Vegetables can be peeled and cut the night before slow cooking. Cover them 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

*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.

LIQUID AMOUNTS

When food is cooking in your Slow Cooker, very little moisture boils away. To compensate for this, we advise 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 “HIGH” for 30 - 45 minutes, or until the excess liquid boils away.

STIRRING THE FOOD

Little or no stirring is required when using the “LOW” setting. When using the “HIGH” setting, stir occasionally to ensure a more even flavor distribution.

Tips for Slow Cooking

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 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 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 food can come to a simmer. If cooking a soup or stew on “HIGH”, check its progress regularly as some soups will reach a boil on “HIGH”.
- When removing the Glass Lid, tilt it so that the opening faces away from you to avoid being burnt by steam.

Cleaning Your Slow Cooker

Always ensure the Slow Cooker is unplugged and cool before cleaning.

IMPORTANT: The Removable 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 Removable 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 unit, cord, or plug in water or any other liquid.**

Warranty

hOme™ offers a limited two-year warranty (“warranty period”) on all of our products purchased new and unused from hOmeLabs, 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, homelabs.com/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.

Manufacturing Info

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

HME010070N

SKU# : HME010070N

RATING: 120V, 60Hz, 270W, AC ONLY

Warning

Keep all plastic bags away from children.

State of California Proposition 65 Warnings:

THIS PRODUCT COULD CONTAIN 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.

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