



Hamilton Beach® Premium Cookware Slow Cooker

Browning first in cast-aluminum insert adds full flavor to slow cooked meats



With the Hamilton Beach® Premium Cookware Slow Cooker's cast-aluminum insert, meats can be browned before slow cooking - enhancing the flavor and appearance of the dish. "The technique of browning meat adds intense flavor and complexity to a dish," states Betty Byrne, Test Kitchen Manager for Hamilton Beach. "The cast-aluminum cookware keeps the heat stable and uniform allowing the meat to brown and form an even crust. When done, simply place the insert into the base and begin slow cooking. The browned meat along with the caramelized bits formed through the process, makes all the difference between an average dish and one with a rich intense flavor."



Use the 5.5 quart, cast-aluminum cookware of the slow cooker right on gas, electric or ceramic cook top ranges to prep ingredients. Then move the insert to the electric slow cooking base with low, high or warm temperature settings.

The specially designed non-stick insert is oven safe for braising and roasting making it a versatile piece of cookware. It also comes with a glass lid for stovetop cooking, oven roasting or storage. Because the insert is aluminum, it's lighter to lift than other heavy inserts. Cleanup is made easy because the aluminum insert is nonstick, so any caked-on foods wipe away easily. The glass lid is dishwasher safe.

Images of Hamilton Beach® products available online at www.hbps-imagebank.com

Consumers will appreciate the ability to cook all in one insert with the included recipes like: Chicken Stew with Biscuits, Pork Roast with Apples, Sage and Rosemary or Beef Roast with Vegetables and Thyme Gravy.

KEY FEATURES

Cast-Aluminum Cookware – Versatile, cast-aluminum cookware seals in the flavor and opens up more recipes for slow cooking. Cook directly on gas, electric or ceramic ranges. Sauté, braise, brown or bake meats and vegetables in the same dish you use to slow cook and the heat responsive cookware is oven safe for roasting or baking. 5.5-quart capacity. Lighter than heavy crockery.

More Flavor – Prep ingredients, slow cook and bake in one dish without transferring or losing juices.

Slow Cooking – 3 settings: low, high and warm.

Easy to Clean – Cast-aluminum cookware has nonstick coating, inside and out, so it's easy to clean. Glass lid is dishwasher safe.

Trends – More than 60-percent of slow cooker owners report searing or browning meat before slow cooking. Many foods cooked in a slow cooker benefit from searing meats first.

MSRP – Model 33351, \$79.99.

Availability – Winter 2008.

Toll-Free Number and Web Site:
800.851.8900; www.hamiltonbeach.com

Media Contact:
Mary Beth Perreault-Dukes 804.418.8868
marybeth.dukes@hamiltonbeach.com

Press Room:
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