removal of hot dishes and pans from the roaster oven.

Do not remove the cover of the roaster oven unless necessary. Removing the cover allows heat to escape and affects the temperature of the roaster oven.

QUANTITY COOKING

The insert pan may be used as a large cooking utensil when preparing or heating large quantities - about 4 gallons. It may be used to simmer sauces, soups or stews, or simply to heat or warm large quantities.

For example, set the temperature control at 400 degrees and the roaster oven will warm 4 gallons of vegetable beef soup from a refrigerated temperature to serving temperature in about 2 hours. To cook soups, stews or sauces, set the temperature control on 225 degrees and allow 4 - 8 hours to simmer, depending on the recipe.

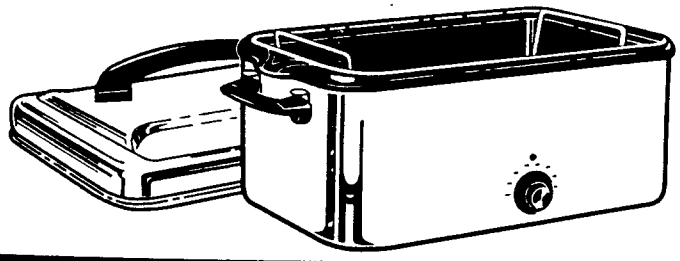
HOW TO CLEAN

1. Turn temperature control to OFF. Unplug roaster oven from outlet -let cool.
2. Wash cover, load and lift rack and insert pan in hot, soapy water. To remove burned-on food, let soak, THEN scrub with a nylon scouring pad. Rinse in hot water, then dry.
3. The inside of the roaster base may be wiped with a damp cloth.
4. The outside of the roaster oven may be wiped with a damp, soapy cloth. Dry.

NEVER IMMERSE ROASTER BASE IN WATER OR OTHER LIQUIDS.

HAMILTON BEACH◆PROCTOR-SILEX, INC.
Washington, North Carolina 27889
40030600

Use & Care for Roaster Oven



Customer Service Number

In USA: 1-800-851-8900
To purchase parts or accessories, call 1-800-486-0343
In Canada: 1-800-267-2826 •• In Mexico: 91-800-16-100
Keep this number for future reference!

TWO YEAR LIMITED WARRANTY

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of two (2) years from the date of original purchase, except as noted. There is no warranty with respect to the following, which may be supplied with this appliance: glass parts, glass containers, cutter/strainer, nonstick soleplate and/or nonstick cooking surfaces. This warranty extends only to the original consumer purchaser and does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL DAMAGES OR INCIDENTAL LOSSES CAUSED BY USE OF THIS APPLIANCE. Some states, or provinces, do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model number ready for operator to assist you.)

In the U.S. 1-800-851-8900 • In Canada 1-800-267-2826
In Mexico 91-800-16-100

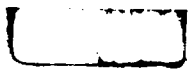
This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards do not immerse roaster base, cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. 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 Hamilton Beach/Proctor-Silex, Inc. or the nearest authorized service facility for examination repair or adjustment.
7. The use of accessory attachments not recommended or sold by Hamilton Beach/Proctor-Silex, Inc. may cause fire, electrical shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces including stove.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to OFF, then remove plug from wall outlet.
13. CAUTION: Steam escaping from under cover or food warming pans is hot and can cause burns.
14. Do not use appliance for other than intended use.

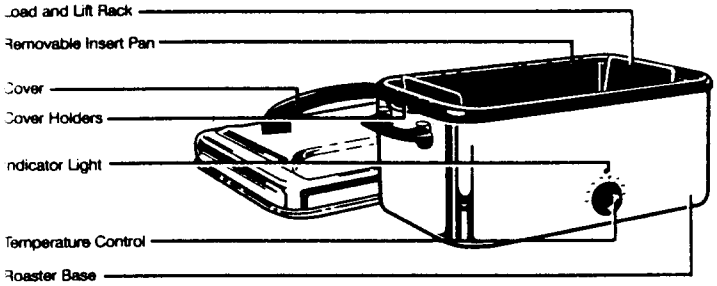
SAVE THESE INSTRUCTIONS



CONSUMER SAFETY INFORMATION

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). The plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit, contact an electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin, part of the 3-prong plug.

KNOW YOUR ROASTER OVEN



BEFORE FIRST USE: Please wash the insert pan, load and lift rack and cover before using. During the first use of this new roaster oven some smoke and an odor may be noticed. **See the "How To Use" section to set the temperature control to 400 degrees. Let heat while empty for about 30 minutes.** The smoke and odor should not be noticed after this first heating of the oven.

HOW TO BEST USE THE ROASTER OVEN

PLEASE READ THIS BOOK! THE ROASTER OVEN COOKS SOME FOODS FASTER THAN A CONVENTIONAL OVEN.

The insert pan should always be used when cooking in the roaster oven. If cooking large quantities of soups or stews, the insert pan may be used as the cooking pan in the roaster base. It may also be used as a large roasting pan, in the roaster base. If the insert pan is used as the roasting pan for a large roast or turkey, pour 1 cup water into insert pan - even if dry roasting. This water prevents drippings from burning.

- Do not use insert pan as a baking pan for cakes, breads or casseroles. A separate pan must be placed in the insert pan when cooking these foods.
- We do not recommend the use of oven roasting bags in the roaster oven.
- Before baking or roasting in the roaster oven, make sure the pan or dish you're using will fit. Place it in the insert pan. Following are pan sizes which will fit: (A) One 9 X 13-inch baking or 10 X 14-inch roasting pan, (B) Two 9 X 5-inch or 8 X4-inch loaf pans, (C) One tube or bundt pan
- Most heat-resistant glass casserole dishes fit in the roaster oven. Place in roaster oven before filling dish to make sure it fits.
- Baking pans and casserole dishes should be be placed on the load and lift rack for best heat circulation. If necessary, the rack can be removed to fit a large roasting pan or two casseroles in the roaster oven. Pans or dishes may be placed directly on the bottom of the insert pan.

HOW TO USE YOUR ROASTER OVEN

1. Turn temperature control is to OFF. Plug cord into 120 volt AC outlet.
2. Remove load and lift rack. Leave insert pan in roaster.
3. **The insert pan should always be placed in roaster base when cooking.**
4. If recipe calls for a preheated oven, replace cover and set temperature control to desired temperature. The red indicator light will go out when the oven has reached the set temperature.
5. Place food to be cooked, in a pan if applicable, on the load and lift rack. Then place load and lift rack in the oven and replace cover.
6. When finished cooking, remove cover. Remove by using load and lift rack.
7. Turn temperature control to OFF and unplug roaster oven.

MEATS AND POULTRY

When preparing to roast, place the load and lift rack into insert pan. Place roast or turkey on the load and lift rack, then place the cover on the oven.

We recommend the use of a meat thermometer to ensure perfectly cooked roasts and poultry every time. If using a meat thermometer, the meat or poultry should be removed from the oven when the thermometer reading is 5 to 10 degrees below desired temperature. The internal temperature will continue to rise after the meat has been removed from the roaster.

ROASTING MEAT

The Roasting Time Table lists cooking times for tender cuts of meat that are usually dry roasted. Examples of these roasts are from the rib or sirloin area. Less tender cuts from the leg (ham) or shoulder/chuck area should be cooked in liquid for a longer period of time to tenderize.

If using insert pan as a roasting pan, add 1 cup of water to the bottom of the pan. This prevents drippings from burning on the bottom of the pan.

CUT	OVEN TEMP.	MINUTES PER POUND
BEEF ROASTS, 4 to 8 lbs.	325	12 to 20
PORK ROASTS, 3 to 5 lbs.	325	20 to 30
LEG OF LAMB, 5 to 8 lbs.	325	15 to 30

NOTE: Smaller roasts require more minutes per pound than larger roasts.

SMOKED HAM, Whole or Half		
Cook before eating	325	15 to 30
Fully cooked	325	12 to 25

Roasting times indicated are approximated and should be used only as a general guideline. Individual cuts of meat and personal preference may dictate longer or shorter roasting times.

ROASTING POULTRY

The Roaster Oven cooks a 15 pound turkey (unstuffed) in less than 2 hours. The skin of turkey cooked in the roaster oven does not turn crisp and golden brown.

	OVEN TEMP	MINUTES PER LB.	APPROX. TOTAL ROASTING TIME
Roasting Chicken - 5 to 8 lbs.	350	10	1 to 1 1/2 hr.
Whole Turkey - 10 to 15 lbs.	325	6 to 8	1 1/4 to 1 3/4 hr.

FINAL MEAT THERMOMETER READINGS

Cook to desired doneness by measuring the internal temperature of the meat with a meat thermometer. Temperatures below are degrees Fahrenheit.

	RARE	MEDIUM	WELL DONE
BEEF	140	160	170
PORK	*	160	170
LAMB	140	160	170

*Pork should be cooked to an internal temperature not lower than 160 degrees.

SMOKED HAM	
•Cook before eating	160
•Fully cooked	140
POULTRY	
•Roasting Chicken	180
•Turkey	180

BAKING

The roaster oven can bake your favorite cakes, pies, breads or casseroles like a conventional oven. **When baking, always preheat the oven.** When baking cakes, pies, breads and other bakery products, please set the temperature 25 degrees lower than recipes state. The roaster oven's compact interior heats very efficiently, so a lower temperature works very well.

The roaster oven is a lower wattage than a conventional oven and will require a longer time to reach the set temperature. Allow 15 - 20 minutes for the oven to preheat. The indicator light will go out once the oven has reached the set temperature.

Pans and dishes should be placed on the load and lift rack for best heat circulation. Using the load and lift rack is also recommended for convenient