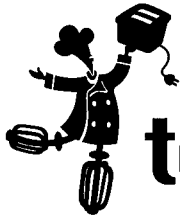


READ AND SAVE THESE INSTRUCTIONS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.



toastmaster®
c o o k i n ' i n s t y l e



18 Quart Roaster Oven

Use and Care Guide and Recipe Book

Model RST18

- EXTRA-TALL DOMED LID FOR SELF BASTING, MOISTER COOKING
- REMOVABLE, IMMERSIBLE, PORCELAIN ENAMEL LINER
- EVEN-HEAT TECHNOLOGY FOR CONSISTENT COOKING
- REMOVABLE ROASTING RACK WITH HANDLES
- ROASTS A 20 LB. TURKEY

IMPORTANT SAFEGUARDS

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

- Read all instructions before using appliance.
- Do not touch hot surfaces. Use handles or knobs.
- Always plug appliance cord into the wall outlet, then adjust temperature control to the desired temperature. To disconnect, turn control to minimum position, then remove plug from wall outlet.
- Do not immerse the cooking base, cord or plug in water or other liquid. See instructions for cleaning.
- This appliance is not for use by children.
- Close supervision is necessary when any appliance is used near children.
- Unplug from outlet when not in use. Unplug and allow to cool completely before putting on or taking off parts, and before cleaning.
- Do not operate any damaged appliance. Do not operate with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair or electrical or mechanical adjustment.
- Use attachments only if recommended by the manufacturer.
- Do not use outdoors or while standing in a damp area.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Use appliance only as indicated in these instructions.
- Do not use metal scouring pads on the exterior surface of the Roaster Oven. Pieces can break off the pad and touch electrical parts creating a shock hazard.
- Always place the Roaster Oven on a non-flammable, non-burnable, heat-resistant surface when cooking. Never place it on carpet, furniture, or other combustible materials. Operate oven in a well-ventilated area away from walls and other combustible materials.

SAVE THESE INSTRUCTIONS

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V and at least 10 A, 1250 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop, where it can be pulled on by children or tripped over accidentally.

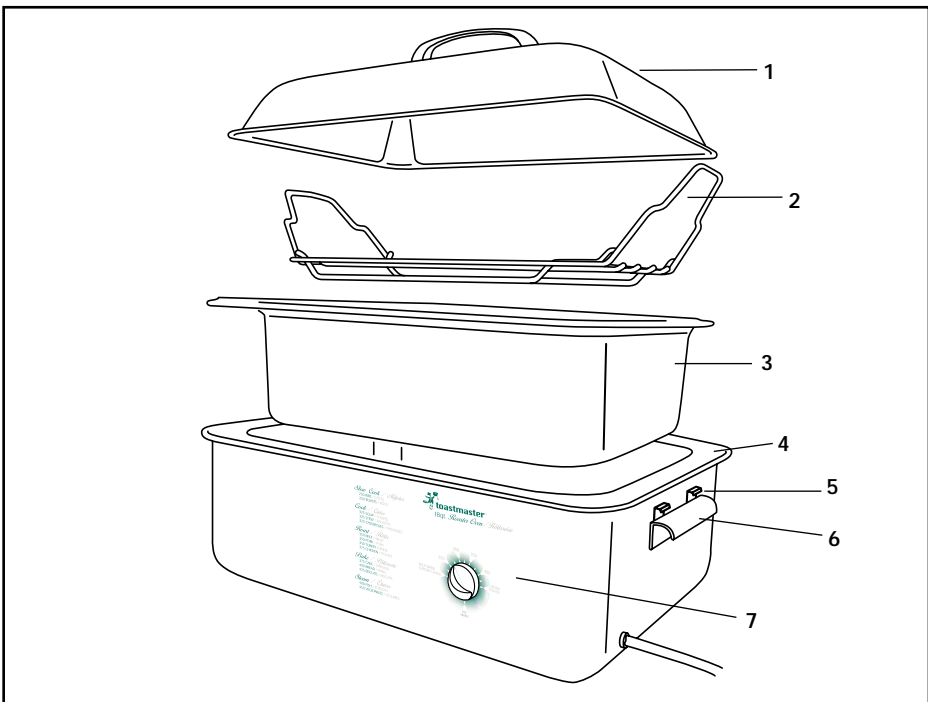
POLARIZED PLUG: This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

ELECTRIC POWER: If the electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

GETTING TO KNOW YOUR ROASTER

Product may vary slightly from illustration.



- | | |
|----------------------|----------------------|
| 1. Lid | 5. Lid Rest Supports |
| 2. Rack with Handles | 6. Handles |
| 3. Liner | 7. Control Knob |
| 4. Base | |

BEFORE USING YOUR ROASTER OVEN

1. Carefully unpack your roaster oven and clean, see **CLEANING YOUR ROASTER OVEN**.
2. It is necessary to operate the roaster empty the first time to burn off excess manufacturing oils. Plug into 120 V ~ 60 Hz outlet in a well-ventilated area. Place liner into base and lid on roaster.

3. Turn the control knob to the Steam setting. The indicator light will come on to let you know the unit is heating. Allow to heat for two to three hours or until any odor or smoke disappears. This process is necessary as a part of the initial seasoning of the heating element.

CAUTION: THE ROASTER WILL BECOME HOT WITH USE.

CAUTION: BASE, LINER, HANDLES AND LID WILL GET VERY WARM DURING USE. IF NECESSARY TO HANDLE, USE POT HOLDERS OR OVEN MITTS.

4. When time is complete, turn control knob to minimum position and unplug from outlet. Allow to cool before moving.
5. Clean the lid, liner and rack, see CLEANING YOUR ROASTER OVEN.

USING YOUR ROASTER OVEN

1. Plug into a 120V ~ 60Hz outlet. Place liner into base and place lid on roaster oven.
2. Turn control knob to the Steam setting and allow to preheat for 20 minutes.

CAUTION: THE ROASTER WILL BECOME HOT WITH USE AND PRODUCE STEAM. CAUTION SHOULD BE USED TO AVOID COVERING STEAM VENT HOLES OR COMING IN CONTACT WITH HOT STEAM FROM STEAM VENT HOLES. NEVER PLACE FOOD OR WATER IN THE BASE.

CAUTION: BASE, LINER, HANDLES AND LID WILL GET VERY WARM DURING USE. IF NECESSARY TO HANDLE, USE POT HOLDERS OR OVEN MITTS.

3. Prepare recipe according to instructions and carefully add to the preheated liner using hot pads. Place lid on roaster oven. Do not fill the liner to the brim with food. Leave at least one inch between top of food and the brim of liner. Always cook with the liner in position and lid on the liner. Remember that frequent lifting of the lid during cooking delays total cooking time. Use the rack with handles for baking. Use the liner without the rack for soups, stews, and slow cooked meat. Follow recipes as a guide.
4. Turn the control knob to the desired temperature.
5. Using oven mitts, carefully remove the lid by grasping the handle and lifting the lid away from you so that the steam will escape and moisture will drip back into food before removing the lid completely. The lid may be placed on the lid rest support for temporary holding during serving or stirring.
6. Use the cooking time given in the charts below as a preliminary guide. Check food for desired doneness. When cooking time is complete, turn control knob to minimum position and unplug from outlet.
7. Allow to cool completely before cleaning, see CLEANING YOUR ROASTER OVEN.

ROAST CHART

1. Place rack into liner and place liner into base. If cooking less tender cuts of beef and pork, add the amount of hot water indicated in the chart; otherwise do not add water. The water will help to tenderize less tender cuts of meat.
2. Cover and preheat roaster oven on the steam setting. Insert oven-safe meat thermometer into the thickest part of the meat, not touching bone or fat.
3. Season meat before or after cooking and place fat side up, on the rack in the liner. Always leave at least one inch between the top of the food and the brim of the liner.
4. Place lid on roaster oven. Turn control knob to 350°F and roast until done and meat is tender. Roast times may vary.

NOTE: Foods are properly cooked when they are heated for a long enough time and at a high enough temperature to kill harmful bacteria. For combination dishes, insert food thermometer for a few minutes to check temperature towards the end of the cooking time. Roast until meat and poultry temperature is at least:

poultry-white meat 170°F

poultry-dark meat 180°F

beef, lamb and veal 145°F; higher temperature for well done ham 160°F or follow package directions

pork 160°F; higher temperature for well done

ground meat 160°F; higher temperature for well done

ground poultry 160°F; higher temperature for well done

casseroles and other combination dishes 165°F

5. Allow meat to stand for 15-20 minutes before serving. Temperature will continue to rise to desired doneness. Meat will also be easier to carve.

CUT OF MEAT OR POULTRY	WEIGHT	WATER ADDED BEFORE PREHEAT	APPROXIMATE COOKING TIME
Poultry			
Chicken	5 lbs each		1¼-1¾ hours
Turkey Breast	6 lbs		1¾-2¼
Turkey	21 lbs		3½-4 hours
Beef			
Round Rump Roast (2)	3 lbs each		2½-3 hours
Boneless Chuck (2)	2 lbs each	4 cups	2-2½ hours
Boneless Chuck	24 lbs	4 cups	5½-6 hours
Boneless Roll Center Roast (2)	8 lbs each	4 cups	4½-5 hours

CUT OF MEAT OR POULTRY	WEIGHT	WATER ADDED BEFORE PREHEAT	APPROXIMATE COOKING TIME
Beef			
Sirloin Tip Roast	10 lbs	4 cups	4½-5½ hours
Eye of Round Roast	4 lbs		1½-2 hours
Pork			
Bone-in Ham	6 lbs		1¼-1¾ hours
Bone-in Ham	21 lbs		4-4½ hours
Fresh Picnic Ham	9 lbs	4 cups	3½-4½ hours
Cured ham	15 lbs	per pkg. instructions	5-5½ hours
Pork Shoulder/Butt Roast (2)	14 lbs each	4 cups	3½-4 hours
Spare Ribs (Bake at 300°F)	20 lbs	4 cups	4½-5 hour

Note: You may buy several small pieces of meat or ask the butcher for a larger cut. Always use 4 cups of water regardless of the quantity of meat you are cooking.

BAKE CHART

1. Place liner into base, cover and preheat roaster oven on the steam temperature setting.
2. Place food in a baking pan and place on the rack. Do not fill the liner to the brim with food.
3. Place rack and food into preheated roaster. Place lid on roaster oven. Turn the control knob to correct temperature setting.
4. Bake according to chart or until done. Baking times may vary.

FOOD	BAKE TEMPERATURE	APPROXIMATE COOKING TIME
baking potatoes	450°F	1-1½ hours
biscuits	450°F	10-15 minutes
brownies	400°F	25-35 minutes
cake mix	425°F	30-40 minutes
cookies	425°F	10-15 minutes
frozen pizza, cut to fit on rack	450°F	10-15 minutes
sweet potatoes	450°F	1-1¼ hours

STEAM CHART

1. Trim and clean all vegetables.
2. Place liner into base. Place rack into liner.
3. Add 4 cups of hot water to liner then cover.
4. Preheat roaster oven on the steam setting.
5. Place food on the rack in the liner then cover.
6. Steam according to chart or until done. Steam times may vary.

Note: Cooking times represent a full load of food.

FOOD (FRESH)	APPROXIMATE COOKING TIME
broccoli, stalks	45-60 minutes
cabbage, wedges	60-75 minutes
carrots, whole	60-75 minutes
cauliflower, whole	45-60 minutes
fish fillets	15-25 minutes
fish steaks	15-25 minutes
potatoes, whole-new	60-75 minutes
squash, acorn or butternut, halved	35-45 minutes

HINTS FOR KEEP WARM

- Used for short periods of time after food is cooked.

HINTS FOR SLOW COOK

- When slow cooking, remember that liquids do not boil away like they do in conventional cooking. Reduce the amount of liquid in any recipe that is not designed for a roaster oven by one-half. The exceptions to this rule are rice and soups. Remember, liquids can always be added at a later time if necessary.
- If a recipe results in too much liquid at the end of the cooking time, remove the lid and turn the control knob to the steam temperature setting. After about 30-45 minutes the amount of liquid should be reduced.
- It is not necessary to use the rack when cooking meats and poultry on slow cook.
- Vegetables such as carrots and potatoes require longer cooking times than most meats. Place them on the bottom of the liner and cover them with liquid.
- If adding fresh milk or yogurt, it should be done during the last 2 hours. Evaporated milk may be added at the start of cooking. If possible, substitute condensed soups for fresh milk or yogurt.
- Rice and pasta are not recommended for long cooking periods. Cook them separately and then add to the recipe during the last 30 minutes.
- For every 30 minutes called for in a standard recipe, cook for 1-1½ hours on slow cook.

HINTS FOR COOK

- Meats will not brown during the cooking process. If you desire browning, heat a small amount of oil in a skillet and brown meats prior to starting the cooking process.
- Whole herbs and spices flavor better than crushed or ground.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.

HINTS FOR ROAST

- One teaspoon of browning sauce such as Kitchen Bouquet® may be added to $\frac{1}{4}$ cup melted butter and brushed onto meat for additional browning.

HINTS FOR BAKE

- To obtain more evenly baked foods, place the rack inside the liner and place baking pans and casserole dishes on top of rack during cooking.
- The liner and rack will hold the following size pans for baking: most 1 and 2 quart casserole dishes, 8 and 9 inch baking pans, 9 x 13 inch baking pans, 12 cup muffin pan, and 8 and 9 inch pie pans. Check pan for fit before filling.
- Cover rack with heavy duty foil and use as a baking sheet.

HINTS FOR STEAM COOK

- Foods cut into uniform pieces will cook faster and more evenly.
- If you wish your vegetables to be more tender, add more water and turn roaster oven back on, checking occasionally, until done to your liking.

CLEANING YOUR ROASTER OVEN

CAUTION: NEVER IMMERSE THE BASE OR CORD IN WATER OR OTHER LIQUID.

1. Turn control knob to minimum and unplug. Allow to cool completely before cleaning.
2. Wash lid, liner and rack in warm soapy water. Use a non-abrasive cleaning pad and cleaner. Rinse and dry thoroughly. Never use abrasive cleaners or scouring pads to clean the liner, rack or lid, as they may damage the surface. If food sticks to the liner, place liner in base and fill with water. Cover and turn control knob to steam for 30 minutes. When time is complete, turn control knob to minimum position, unplug and allow to cool completely before cleaning again.
3. Wipe interior and exterior of the base with a soft, slightly damp cloth or sponge. Never use abrasive cleaners or scouring pads to clean the base, as they may damage the surface.
4. Allow to dry thoroughly before storing.

Any servicing requiring disassembly other than the above cleaning must be performed by an authorized service center.

RECIPES

BRISKET

- 1 14 pound whole untrimmed brisket
- 4 envelopes dry onion soup mix
- 1 6 pound 4 ounce can tomatoes, diced or crushed
- 2 green peppers, chopped
- 2 tablespoons fresh minced garlic

Preheat roaster oven for 20 minutes on Steam. Spray liner with non-stick cooking spray. Place brisket in liner. Combine remaining ingredients and pour over brisket. Cover and turn control knob to 300°F. Cook for 10 to 12 hours or until tender, basting occasionally.

Makes 9-10 pounds of meat

MEXICAN CHOP SUEY

- 5 pounds ground beef
- 10 cups chopped celery
- 5 green peppers, chopped
- 10 cups chopped onions
- 1 pound snow peas
- 1 pound fresh bean sprouts
- 2 pounds fresh mushrooms, sliced
- 1 cup soy sauce
- 3 tablespoons chili powder
- 2 28 ounce cans diced tomatoes
- 1 7 pound can red spicy chili kidney beans

Preheat roaster oven for 20 minutes on Steam. Spray liner with non-stick cooking spray. Add ground beef, celery, peppers, onions and snow peas to liner. Cover and cook 30-45 minutes or until meat is cooked thoroughly. Stir occasionally. Add bean sprouts and mushrooms, cover and cook for 15 minutes. Stir in soy sauce, chili powder, tomatoes and kidney beans until mixed. Cover and turn control knob to 325°F. Cook for an additional 2 to 3 hours or until hot, stirring occasionally.

Serve over rice.

Makes 40 cups

CHILI

- 5 pounds ground beef
- 4 cups chopped onions
- 5 green peppers, chopped
- 1/4 cup fresh minced garlic
- 1 6 pound 7 ounce can tomato sauce
- 1 6 pound 4 ounce can tomatoes, diced or crushed
- 1 7 pound can spicy chili beans
- 6 tablespoons chili powder
- 1 1/2 tablespoons salt
- 1 cup dill pickle juice

Preheat roaster oven for 20 minutes on Steam. Spray liner with non-stick cooking spray. Add ground beef, onions, peppers and garlic to liner. Cover and cook for 30 to 45 minutes or until meat is cooked thoroughly. Stir occasionally. Stir in remaining ingredients. Cover and turn control knob to 325°F. Cook for an additional 2 to 3 hours or until hot and flavors blended, stirring occasionally.

Makes 36 cups

HEARTY VEGETABLE BEEF SOUP

- 5 pounds stew meat, 1 inch cubes
- 8 cups chopped onions
- 8 beef bouillon cubes
- 8 cups boiling water
- 5 pounds potatoes, diced
- 5 pounds carrots, sliced
- 1 tablespoon salt
- 2 tablespoons fresh minced garlic
- 2 tablespoons dried thyme leaves
- 2 tablespoons dried oregano
- 1 teaspoon pepper
- 1 6 pound 4 ounce can tomatoes, diced or crushed

Preheat roaster oven for 20 minutes on Steam. Spray liner with non-stick cooking spray. Add meat and onions to liner. Cover and cook for 30 to 45 minutes or until meat is partially cooked. Stir occasionally. Dissolve bouillon cubes in boiling water. Add broth to meat and stir in remaining ingredients. Cover and turn control knob to 325 °F. Cook for an additional 3 to 4 hours or until meat and vegetables are tender and soup is hot. Stir occasionally.

Makes 40 cups

SLOPPY JOES

- 10 pounds ground beef
- 4 cups chopped onions
- 4 cups chopped celery
- 1½ tablespoons salt
- 3 15 ounce cans tomato sauce
- 2 50 ounce bottles ketchup
- 2 tablespoons chili powder
- 2 tablespoons dry mustard
- ½ tablespoon paprika
- ½ tablespoon garlic powder
- 6 tablespoons brown sugar
- ¼ cup vinegar
- 4 ounces dry minute tapioca

Preheat roaster oven for 20 minutes on Steam. Spray liner with non-stick spray. Add ground beef, onions and celery to liner. Cover and cook for 30 to 45 minutes or until meat is cooked thoroughly. Stir occasionally. Stir in salt, tomato sauce, ketchup, chili powder, dry mustard, paprika, garlic powder, brown sugar, and vinegar. Cover and turn control knob to 325°F and cook for an additional 2 to 3 hours or until hot and flavors are blended, stirring occasionally. Stir in dry minute tapioca. Cover and cook for an additional 30 to 45 minutes or until thick, stirring occasionally.

Serve on hamburger buns.

Makes 40 cups

BAKED BEANS

- 2 7 pound cans baked beans
- 1 cup molasses
- 2 cups brown sugar
- 2 cups minced onion
- 1 50 ounce bottle ketchup
- 2 pounds smoked sausage, sliced
- 2 teaspoons salt
- ¼ teaspoon pepper

Preheat roaster oven for 20 minutes on Steam. Spray liner with non-stick cooking spray. Mix all ingredients together and add to liner. Cover and turn control knob to 325°F. Cook for 3 to 4 hours or until hot, stirring occasionally.

Makes 50 cups

SERVICE INFORMATION

Please refer to warranty statement to determine if in-warranty service applies. This appliance must be serviced by a Toastmaster authorized service center. Unauthorized service will void warranty. Consult your phone directory under "Appliances-Household-Small-Service and Repair," or call 1-800-947-3744 in the U.S. and Canada, 52-5-397-2848 in Mexico.

If an authorized service center is not available locally, your appliance may be returned postage prepaid to our National Service Center at the address shown on the back of this book.

Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a copy of your dated sales receipt and a note explaining the problem you have experienced. We recommend insuring your package. No CODs accepted.

KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom) _____

LIMITED ONE-YEAR GUARANTEE

Toastmaster Inc. warrants this product, to original purchaser, for one year from purchase date to be free of defects in material and workmanship.

This warranty is the only written or express warranty given by Toastmaster Inc. This warranty gives you specific legal rights. You may have other rights which vary from state to state. ANY OTHER RIGHT WHICH YOU MAY HAVE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Defective product may be brought or sent (freight prepaid) to an authorized service center listed in the phone book, or to Service Department, Toastmaster Inc., 708 South Missouri St., Macon, MO 63552, for free repair or replacement at our option.

Your remedy does not include: cost of inconvenience, damage due to product failure, transportation damages, misuse, abuse, accident or the like, or commercial use. IN NO EVENT SHALL TOASTMASTER INC. BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow limitations on how long an implied warranty lasts, or allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

For information, write Consumer Claims Manager, at the Macon address. Send name, address, zip, telephone area code and daytime number, model, serial number, and purchase date.

EVERYBODY EATS. It's a fact of life.

**But sometimes preparing
meals can become a chore.**

**That's why TOASTMASTER has been invited
into millions of kitchens just like yours
so we can HELP YOU MASTER your
mixing, baking, grilling, toasting,
brewing, heating and serving
tasks WITH EASE AND STYLE.**

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CELEBRATION of INNOVATION designed
to serve your life and keep you
COOKIN' IN STYLE.**

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