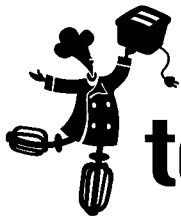


READ AND SAVE THESE INSTRUCTIONS

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®
cookin' in style



18-Quart Roaster Oven

Use and Care Guide - Model TRST18

- REMOVABLE 2-LEVEL ROASTING RACK WITH HANDLES
- EVEN-HEAT TECHNOLOGY FOR CONSISTENT, MOIST COOKING
- REMOVABLE, IMMERSIBLE PORCELAIN ENAMEL LINER FOR SERVING AND EASY CLEANING
- EXTRA TALL DOMED LID FOR SELF-BASTING AND MOISTER COOKING

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.
- To protect against electric shock, do not immerse the oven body, cord or plug in water or other liquid. See instructions for cleaning.
- Close supervision is necessary when any appliance is used near children.
- This appliance is not for use by children.
- 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.
- Do not operate any appliance 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 facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 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.
- Always plug appliance cord into the wall outlet, then adjust temperature control to the desired temperature. To disconnect, turn temperature control to the OFF position, then remove plug from wall outlet.
- Do not use outdoors or while standing in a damp area.
- Do not use appliance for other than intended use.
- Do not use metal scouring pads on the exterior surface of the appliance. Pieces can break off the pad and touch electrical parts creating a risk of electric shock.
- Always operate the appliance on a non-flammable, heat-resistant surface. Never place it on carpet, furniture or other combustible materials. Always operate in a well-ventilated area away from walls and other combustible materials.
- Use caution when removing the cover of the appliance as the steam that escapes is hot and can cause burns.
- Use the roasting pan only with the oven body.

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 13 A., 1625 W., and (2) the cord should 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.

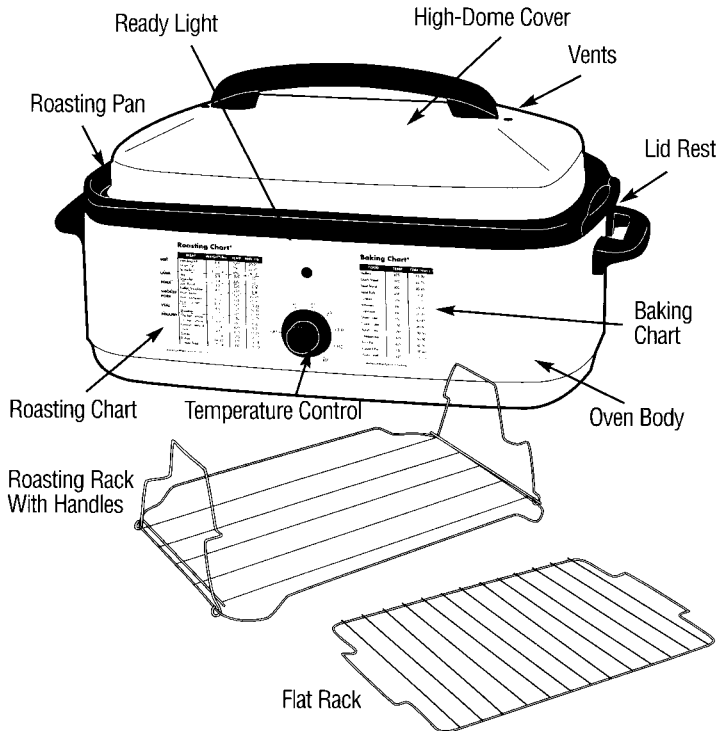
ELECTRIC POWER: If the electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

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.

This product is for household use only.

High-Dome Cover is designed to control heat and moisture efficiently.

PRINCIPAL PARTS AND FUNCTIONS



NOTE: When removing the cover from the roaster during or after cooking, use care to avoid contact with escaping steam.

Vents are located in the top of the cover. They are designed to allow moisture and steam to escape during cooking. These vents should never be blocked.

Lid Rests are located on each of the side handles of the oven body and provide a convenient storage location for the cover when foods are being added to the roaster.

Roasting Pan has an 18-quart capacity and is removable for easy cleaning in the dishwasher or the sink. Food can be left in the roasting pan with the cover and refrigerated for storage.

Oven Body holds the roasting pan for cooking. It has double-wall construction with wrap-around heating elements for even cooking and insulation to hold in heat and keep kitchen cool.

NOTE: NEVER place food directly inside the oven body without using the roasting pan.

Roasting Rack With Handles - chrome-plated wire rack fits into roasting pan for most cooking purposes. Handles are convenient for removing large items from the roasting pan and fold down for compact storage.

Flat Rack can be used in combination with the roasting rack in the roasting pan. The flat rack slides on top over the handles of the roasting rack for two level cooking. If space allows, baked goods should be placed on the top level rack in the center of the oven. For best results, do not cook two levels of baked goods at the same time.

Temperature Control has adjustable temperatures from 150° to 450°. The thermostat will automatically cycle on and off to maintain the selected setting inside the Roaster Oven.

Ready Light - goes out when the oven has reached the selected temperature. As the thermostat cycles on and off to maintain the selected temperature, the light will go on and off.

Roasting Chart is printed directly on the oven body as a quick reference for roasting a variety of foods. More detailed information on roasting is provided in this manual.

Baking Chart is printed directly on the oven body as a quick reference for baking a variety of foods. More detailed information on baking is provided in this manual.

BEFORE YOUR FIRST USE

1. Read all instructions in this manual carefully. The information included in this book will help you to use your Toastmaster 18-Quart Roaster Oven to its fullest.
2. Carefully unpack the Roaster Oven and remove all packaging materials.
3. Place your oven on a level surface such as a countertop or table. Be sure the sides, back, and top of the oven are at least four inches away from any walls, cabinets, or objects on the counter or table.
4. Remove all stickers from the oven except the rating label located on the bottom.
5. Wipe the exterior surfaces with a clean, damp cloth or sponge, then dry with another cloth. This will remove any dust that may have settled during packaging.
6. Remove the ROASTING PAN, COVER, and RACKS and wash in hot sudsy water or in the dishwasher. Rinse and dry thoroughly.
7. Place the Roaster Oven in a well ventilated area.
8. Plug the cord into a 120-volt AC outlet. Set the TEMPERATURE CONTROL to 450° to eliminate any protective substance or oil that may have been used for packing and shipping. Operate the Roaster Oven empty for about 60 minutes until odor and smoke disappear. Turn the TEMPERATURE CONTROL to OFF. Unplug the unit and allow to cool.
9. This is a high-power appliance and should be the only appliance operating on the circuit.
10. To avoid scratching, marring, discoloration, or fire hazard, do not store anything on top of the oven, especially during operation.

USING YOUR ROASTER OVEN

1. Always preheat the roaster oven.
2. Place the ROASTING PAN in the ROASTER OVEN BODY. Place the cover on the ROASTING PAN.
NOTE: Always place the food in the roasting pan. Never place food or liquid directly in the OVEN BODY.
3. Be sure that the TEMPERATURE CONTROL is turned to the OFF position.
4. Plug the cord into a 120-volt AC outlet.
5. Set the TEMPERATURE CONTROL to the desired temperature. The oven is preheated when the ready light goes out.
6. Remove the cover and store it on the LID REST, using caution as the cover will be hot. The cover will fit on the LID REST on either handle of the ROASTER OVEN BODY in a horizontal or vertical position.
7. Add the food to the ROASTING PAN using potholders or oven mitts as the surfaces will be hot. Always cook with the cover on the ROASTING PAN.
8. The ROASTING RACK WITH HANDLES is used for fat free roasting.

- Do not use ROASTING RACK to prepare soups and stews.
9. For two-level cooking, place food on the ROASTING RACK WITH HANDLES. Place the FLAT RACK over handles of the ROASTING RACK WITH HANDLES (Fig. 1) and place the additional food on the FLAT RACK. Two-level cooking is not recommended for baked goods. If space allows, baked goods such as pies, cakes, cookies, and casseroles should be placed on the FLAT RACK.
 10. Cook according to recipe instructions.
 11. When food is done, turn the TEMPERATURE CONTROL to OFF and unplug the cord from the outlet.
 12. Carefully remove the food and allow the Roaster Oven to cool before cleaning.

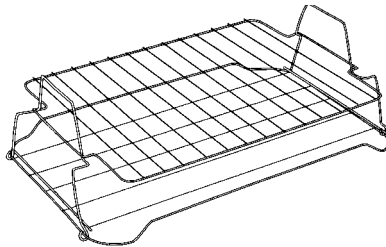


Fig. 1

CAUTION: The ROASTER OVEN BODY, PAN, COVER, and RACKS will be hot. Always lift the cover away from you to avoid steam and use pot holders or oven mitts to remove food from the Roaster Oven.

TIPS FOR COOKING IN THE ROASTER OVEN

NOTE: Roaster Oven should always be preheated before using.

As a rule of thumb, the Toastmaster Roaster Oven roasts and bakes at approximately the same temperature and time as a conventional oven. A guide has been provided to assist you with roasting times. If there is nothing similar, use the times and temperatures given in your recipe. Check 5 to 10 minutes before estimated finishing time to ensure desired results.

ROASTING

- Roasting meats in your Roaster Oven keeps them moist and tender. For additional browning, add browning sauce to oil or butter and brush it over the meat before cooking.
- For best results, roast dry. Do not add liquid until the last 30 minutes of cooking. This will produce a darker roast and darker, crispier skin on poultry.
- Simmering less tender cuts of meat will make them more tender. Adding a gravy or sauce will provide extra flavor.
- To sear meat, preheat the roaster oven to 450°. Add oil or butter. Cover and sear meat for 5 to 10 minutes per side until lightly browned.
- The use of a meat thermometer is recommended to achieve desired degree of doneness.

BAKING

- Always place baking pans or casseroles on one of the roasting racks. Never place pans on the bottom of the ROASTING PAN.
- If space allows, baked goods such as pies, cakes, cookies, and casseroles should be placed on the flat rack.
- Use the large capacity of the Roaster Oven efficiently. It is large enough to bake two loaves of bread, or to cook meat and a vegetable at the same time.
- The ROASTING PAN will easily accommodate three 1 ½-quart casserole dishes. This is ideal for preparing a complete meal such as meat, potatoes, and a vegetable at the same time.
- For easy clean-up, place foods that may boil over (such as fruit pies and casseroles) on a cookie sheet before positioning on the rack.
- Convenience foods can be baked in the Roaster Oven. Place container on the ROASTING RACK WITH HANDLES or the FLAT RACK. Follow package directions.
- The Roaster Oven accommodates the following size baking pans:
 - 1 - 12-cup muffin pan
 - 1 - 6-cup jumbo muffin pan
 - 2 - 12-cup mini muffin pan
 - 1 - 8-, 9-, or 10-inch pie plate
 - 1 - 14" x 8" x ½" baking sheet
 - 1 - 13" x 9" x 2" baking dish
 - 1 - 8- or 9-inch square baking pan
 - 1 - 10-inch bundt pan or angel food pan
- Metal pans reflect and transfer heat better than glass pans. Glass pans can be used if desired, but the bottom crust will not be as brown.

STEAMING

- Steaming is an easy way to cook tasty, nutritious, and healthy foods without added fats.

SLOW COOKING

- For slow cooking, preheat oven to 450°. Brown meat and vegetables, add liquid, and lower the temperature to 250°.
- Slow cooking is done at a low temperature. Always keep food covered. Stirring is not necessary.
- Cut meat and vegetables into uniform-size pieces for even cooking.
- Add liquid sparingly, as little moisture escapes from the Roaster Oven during cooking.
- To convert a standard recipe to slow cooking, double the time and decrease the oven temperature to 250°.
- It is not necessary to brown meat and vegetables in a separate fry pan. This can be done directly in the ROASTING PAN. Use the instructions in the recipe section entitled *Food For a Crowd* as your guide to browning in the ROASTING PAN.

- When slow cooking meats and poultry, it is not necessary to use the rack. The low temperature keeps the meat from sticking to the bottom of the ROASTING PAN.

An assortment of recipes have been included in this booklet. Use these recipes and the following charts as guides when adapting your favorite recipes for use in the Toastmaster Roaster Oven.

Any servicing requiring disassembly other than cleaning must be performed by an authorized service center. Failure to follow this instruction may result in a fire, electric shock or injury to persons.

ROASTING CHART				
	Meat	Weight (lbs.)	Temp. Setting	Min./lb.
BEEF	Standing Rib	4-5	325°	20-25
	Sirloin Tip	3-5	350°	20-25
	Tenderloin	3½ - 4	450°	8-12
	Pot Roast	4-6	300°	30-40
	Corned Beef	3½ - 4	300°	15-20
LAMB	Leg	5-8	350°	25
	Shoulder, boneless	3-4	350°	25
PORK	Loin Roast	3-5	350°	25-30
	Rolled Shoulder	4-6	350°	35-40
	Chops	4-5	325°	15-20
	Country-Style	8-10	450°	to brown
	Ribs		250°	15-20
SMOKED PORK	Ham, bone in shankless	10-15	325°	20-25
	Ham, boneless	8-12	325°	15-20
	Ham, fully cooked	5-10	325°	13-28
VEAL	Loin	4-6	325°	30-35
	Shoulder	3-5	325°	30-35
POULTRY	Chicken, whole	3½ - 5	350°	15-17
	Chicken, whole	6-8	350°	18-20
	Chicken, pieces	6-8	350°	8-10
	Cornish Hens (4)	3½ - 4½	400°	15-20
	Duck	4-5	425°	20-25
	Turkey, prebasted	10-14	375°	12-17
	Turkey, prebasted	14-22	375°	13-18
Turkey, fresh	10-14	350°	15-20	

*Always preheat prior to roasting

BAKING CHART		
Food	Temp. Setting	Baking Time (min.)
Muffins	425°	15-20
Quick Bread	375°	65-75
Yeast Bread	400°	40-45
Yeast Rolls	400°	18-20
Cookies	350°	11-13
Brownies	350°	25-30
Cupcakes	350°	20-25
Sheet Cake	350°	40-45
Pound Cake	350°	50-60
Bundt Cake	350°	50-60
Cheesecake	325°	50-60
Fruit Pie	425°	45-50
Custard Pie	350°	50-60
Pastry Shell	425°	10-13
Pizza (9-inch)	425°	20-25
Baked Potatoes	350°-400°	50-60
Sweet Potatoes	350°-400°	55-65
Scalloped Potatoes	350°	75-90
Winter Squash	400°	45-60
Baked Apples	350°	35-45

*Always preheat prior to roasting

RECIPES

BLUEBERRY CORN MUFFINS

1 cup yellow corn meal
1 cup flour
 $\frac{1}{2}$ cup sugar
1 TBL baking powder
1 tsp salt
 $\frac{1}{3}$ cup melted butter or margarine
 $\frac{3}{4}$ cup milk
1 egg
 $\frac{1}{2}$ cup fresh or frozen
blueberries,unthawed

Preheat to 425°

Spray a 12-cup muffin pan with cooking spray or line with cupcake liners. In a large mixing bowl, combine dry ingredients. In another bowl combine butter, milk, and egg. Slowly stir into the dry ingredients until combined. Fold in the blueberries. Fill the muffins cups to within $\frac{1}{2}$ inch of the top. Bake 15-20 minutes or until a toothpick inserted in the center comes out clean.

Makes 12 muffins

PUMPKIN 'N PEAR BREAD

1 can (15 ounces) pumpkin
 $\frac{1}{2}$ cup oil
2 eggs
1 can (8.25 ounces) pears, with
liquid, mashed
 $1\frac{1}{4}$ cups brown sugar, firmly
packed
4 cups flour
 $\frac{1}{2}$ teaspoon salt
2 TBL baking powder
1 tsp cinnamon
 $\frac{1}{8}$ tsp allspice
 $\frac{1}{4}$ tsp nutmeg
 $\frac{1}{2}$ cup chopped walnuts

Preheat to 375°

Grease 2 (8 $\frac{1}{2}$ " x 4 $\frac{1}{2}$ " x 2") loaf pans. In a large mixing bowl, combine pumpkin, oil, eggs, pears, and brown sugar. In another mixing bowl, combine the remaining ingredients. Stir the dry ingredients into the pumpkin mixture until all the flour is incorporated. Spoon batter into prepared pans. Bake 50-60 minutes or until a toothpick inserted in the center comes out clean.

Makes 2 loaves

OATMEAL RAISIN COOKIE BARS

½ cup butter or margarine
½ cup brown sugar
½ cup granulated sugar
1 egg
1 tsp vanilla
1¼ cups quick rolled oats
¾ cup all purpose flour
1 tsp baking powder
½ tsp baking soda
1 tsp salt
1 tsp cinnamon
½ cup raisins
½ cup shredded coconut

Preheat to 350°

In a large mixing bowl, cream the butter and sugars with an electric mixer until light. Add the egg and vanilla and beat until light. In another bowl combine oats, flour, baking powder, baking soda, salt, and cinnamon. Blend flour mixture into butter mixture. Stir in raisins and coconut. Coat the bottom of a small (14" x 8" x ½") cookie sheet with cooking oil spray. Spoon the batter on to the cookie sheet and cover with plastic wrap. Press down until the batter fills the pan evenly. Remove plastic wrap. Bake for 15 minutes or until a toothpick inserted in the center comes out clean. Allow to cool for about 30 minutes and cut into 3-inch squares.

Makes 24 bars

BUTTER POUND CAKE

1 cup butter
2 cups sugar
2 tsp vanilla or 1 tsp almond or lemon extract
4 eggs
3 cups flour
2 tsp baking powder
½ tsp salt
1 can (5 ounces) evaporated milk plus ¼ cup water
1 cup chocolate chips, raisins, or chopped nuts

Preheat to 350°

Grease two 8-inch loaf pans, one 10-inch bundt, or angel food pan. In a large mixing bowl, cream the butter and sugar with an electric mixer until light and fluffy. Add the extract and one egg at a time beating well after each addition. Combine the flour, baking powder, and salt. Add mixture to the bowl alternately with milk, beginning and ending with the flour. Mix until all of the flour is incorporated. Stir in the chips, raisins, or nuts. Spoon the batter into the prepared pans(s). Bake 50-60 minutes or until a toothpick inserted in the center comes out clean. Allow to cool for 10 minutes. Turn the cake on to a serving dish. Cool and sprinkle with powdered sugar.

Makes 2 loaves or 1 bundt cake

SOUR CREAM CHOCOLATE CAKE

- 1 box (18.5 ounces) chocolate cake mix with pudding in the mix
- 1 cup sour cream
- $\frac{1}{3}$ cup water
- $\frac{1}{2}$ cup oil
- 4 eggs
- 1 cup semi-sweet chocolate morsels

Preheat to 350°

Grease a 10-inch bundt pan. In a large mixing bowl, combine all ingredients, except chocolate chips, using an electric mixer at low speed. Continue to mix at medium speed for about 3 minutes. Stir in the chips. Spoon the batter into the prepared pan. Bake for 50-60 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes. Turn the cake on to a serving dish. Cool and sprinkle with powdered sugar.

Makes 1 bundt cake

EASY BREAD MACHINE DINNER ROLLS

- 1 cup plus 2 TBL water
- $\frac{1}{3}$ cup butter, cut in pieces
- 1 egg
- 3 TBL mashed potato flakes
- 3 cups bread flour
- 3 TBL sugar
- 1 tsp salt
- 1 envelope ($2\frac{1}{4}$ tsp) active dry yeast

Place all the ingredients in the order listed into the bread pan of an automatic bread machine. Set machine on the dough or manual cycle and press start. When the cycle is complete, remove the dough and allow it to stand for 10 minutes.

Preheat roaster oven to 400°

Sprinkle a small amount of flour on a cutting board. Cut the dough in half and roll into two 12-inch ropes. Cut each rope into 8 equal-size pieces. If the dough becomes sticky while shaping, knead in additional flour. Shape the dough into balls. Coat a small (14" x 8" x 1 $\frac{1}{2}$ ") cookie sheet with cooking oil spray. Place the rolls on cookie sheet $\frac{1}{2}$ inch apart. Cover the rolls with a clean towel and allow to stand in a draft-free place for 30-40 minutes or until double in bulk. Bake for 18-20 minutes.

Makes 16 rolls

CHOCOLATE SWIRLED CHEESECAKE

36 cream-filled chocolate sandwich cookies
½ cup melted butter or margarine
3 pkg (8 ounces) cream cheese, at room temperature
4 eggs, at room temperature
1 cup sugar
2 tsp vanilla
1 cup sour cream
1 tsp lemon juice
2 TBL flour
¼ cup chocolate syrup

Preheat to 325°

Crush cookies using a food processor or a rolling pin. Stir melted butter into the crumbs. Spoon the crumb mixture on to the bottom of a 13" x 9" x 2" baking dish and cover with plastic wrap. Press crumbs evenly into the pan. Remove plastic wrap. In a large mixing bowl, blend the cream cheese and eggs with an electric mixer at medium speed. Mix until smooth. Add sugar, vanilla, sour cream, lemon juice, and flour. Mix until well combined. Pour the mixture into the prepared pan. Using a knife inserted ¼ inch into batter, swirl the chocolate syrup into the cake batter to form an "S" pattern. Bake 50-60 minutes or until a knife inserted 1 inch from the center comes out clean. Turn temperature control to OFF and allow the cake to cool in oven for 15 minutes. Refrigerate.

Makes 1 cake

STRAWBERRY APPLE PIE

1 pint strawberries, hulled and sliced
3 tart cooking apples, peeled and thinly sliced
1 cup sugar
¼ cup flour
½ tsp cinnamon
Pastry for a 2-crust pie

Preheat to 425°

In a large mixing bowl, combine the berries, apples, sugar, flour, and cinnamon. Place one of the pie crusts into a metal pie plate. Spoon the fruit mixture into the crust, mounding the fruit in the center, and top with the second crust. Fold the edges of the top crust under the bottom crust, seal and flute the edges. Make several slits in the top of the pie to vent the steam. Place the pie plate on a cookie sheet to catch spills. Bake 45-55 minutes or until golden brown.

Makes 1 pie

HOLIDAY TURKEY

- 1 (18-22 pound) turkey cooking oil spray or oil Worcestershire sauce
- seasoned salt
- 2 teaspoons cornstarch
- ½ cup water
- 1 tsp browning and seasoning sauce
- 1 can (14 ounces) chicken broth

Preheat to 350°

Spray Roasting Rack With Handles with cooking oil spray. Remove neck and giblet packet from the turkey. Rinse well. Coat the turkey with oil or cooking oil spray, rub a small amount of Worcestershire sauce into the skin, and sprinkle with seasoning salt or your favorite combination of herbs. Insert an oven thermometer in the thickest part of the breast near the leg.

Place the turkey, breast side up, on the roasting rack with handles and place in roasting pan. Calculate the approximate cooking time at 11 minutes per pound.* Cover and roast for 1-2 hours.

Baste the turkey with the pan juices.

Continue to cook for 1-2 hours or until the thermometer reads 170°. Remove the turkey and the rack from the roaster. Allow the turkey to stand for about 15 minutes before carving. The turkey will continue to cook and the thermometer should read 180° before carving.

While turkey is standing, dissolve cornstarch in the water. Combine the water, browning sauce, and chicken broth and add to the juices in the pan. Check the temperature on the meat thermometer and replace the cover.

Turn temperature control to 450°. Stir the gravy well with a wooden spoon making sure to loosen any cooked-on bits.* Cover and cook 5 minutes or until the gravy boils and thickens slightly. Pour the gravy into a pitcher and serve with sliced turkey.

*If more gravy is desired, add an envelope of turkey gravy mix dissolved in 1 cup of water or a can of prepared gravy to the pan at this time.

Makes 16-18 servings

Note: The amount of liquid varies widely. Self-basting turkeys give off more moisture during roasting. This may cause the breast skin to be lighter in color than the rest of the turkey. If the breast skin is not browned as desired, remove the turkey from the roaster about 15 minutes short of the estimated final cooking time or when the meat thermometer reaches 165°F. Remove the meat thermometer and place the rack with the turkey on a sheet of foil in a pan or on a large cookie sheet. Place under a preheated broiler for about 5 minutes to crisp and darken skin.

APPLE-AND-BREAD STUFFED ROASTED CHICKEN WITH NEW POTATOES

1 (6-8) pound roasting chicken
Oil or cooking oil spray
Paprika, onion powder, and garlic salt to taste
2 TBL butter or margarine
1 tart cooking apple, peeled and cut into chunks
1 onion, chopped
4 cups dry bread stuffing mix
1 cup applesauce or apple juice
2 tsp cornstarch
1 tsp browning and seasoning sauce or Worcestershire sauce
1/2 cup water
1 can (14 ounces) chicken broth
8 new potatoes

Preheat to 350°

In a 10-inch fry pan, melt butter and sauté the apple and onion until nicely browned. Stir in the stuffing mix, applesauce and water. Allow the stuffing to cool slightly and then spoon into the cavity of the chicken.

Spray the roasting rack with cooking oil spray. Coat the skin of the chicken with oil or cooking oil spray and sprinkle with seasonings. Place the chicken on the rack, breast side up, and place in roasting pan. Calculate the approximate cooking time to 25 minutes per pound. Roast for 2 hours.

Dissolve the cornstarch in the water and browning sauce, remove the cover and add water and broth to the juices in the pan. Check the

temperature on the meat thermometer and replace the cover. Continue to cook for 45 minutes to 1 hour or until the thermometer reads 170°.

Remove the chicken and the rack from the roaster. Allow the chicken to stand for about 15 minutes before carving. The chicken will continue to cook and the thermometer should read 180° before carving.

Turn temperature control dial to 450°. Stir the gravy well with a wooden spoon, making sure to loosen any cooked-on bits. Cover and cook 5 minutes or until the gravy boils and thickens slightly. Pour the gravy into a pitcher and serve with the sliced chicken.

Makes 6 servings.

ROAST BEEF WITH TWICE-BAKED CHEESY POTATOES

- 1 (5-7 pound) boneless sirloin tip roast
- Worcestershire sauce
- Garlic powder, paprika, and dried onion to taste
- 8 medium-size baking potatoes(about 3 pounds)
- 4 ounces grated cheddar cheese
- 4 ounces grated mozzarella cheese
- 2 TBL Parmesan cheese
- 1/2 cup sour cream
- 1/4 cup milk
- 1 tsp garlic powder
- 1 can beef gravy or 1 envelope of gravy mix dissolved in 1 cup of water

Preheat to 350°

Spray roasting rack with handles with cooking oil spray. Rub the surface of the beef with Worcestershire sauce and then sprinkle with garlic, paprika, and dried onion. Place roast on one side of the rack, fat side up, in the roasting pan. Place a meat thermometer in the thickest part of the roast. Calculate the approximate cooking time at 20 minutes per pound for rare, 22 minutes per pound for medium, and 25 minutes per pound for well done.

90 minutes before the roast is done, place the potatoes on the rack next to the roast. 30 minutes later, carefully remove the potatoes to a cutting board. Slice a small piece off the top of each potato. Scoop potato from the skins and place it in a medium mixing bowl. Reserve skins. Add the cheese, sour cream, milk, and garlic powder to the mixing bowl. Blend with a hand mixer until the mixture is smooth. Spoon the potato mixture back into the potato skins, sprinkle with paprika, and place back into the oven next to the roast.

Cover and bake for 30 minutes or until the roast is done. Place the roast on a carving board and allow to stand about 10 minutes. Remove the potatoes and cover with foil to keep warm while carving the roast.

Pour the prepared gravy into the roasting pan. Turn temperature control to 450°. Stir well with a wooden spoon, making sure to loosen any cooked-on bits. Cover and cook for 5 minutes or until the gravy boils and thickens slightly. Pour the gravy into a pitcher and serve with the sliced beef.

Makes 8-12 servings depending on the size of the roast

CORN BREAD STUFFED PORK LOIN

- 1 bag (6 ounces) corn bread stuffing mix
- 1 can (14 ounce) chicken broth
- 1 cup orange juice
- 2 TBL melted butter
- 1 bag (6 ounces) dried mixed fruit bits of assorted whole dried fruits, chopped
- 1 (6-8 pound) whole boneless loin of pork
- 1 envelope of pork gravy mix dissolved in 1 cup of water

Preheat to 350°

Combine all ingredients except the pork. Place the pork, fat side down, on a cutting board. Cut the meat into 2 equal-size pieces. Make slits 1 inch apart in each piece of the pork cutting down to within ½ inch of the fat to form a pocket for the stuffing. Be careful not to cut through. Spoon about ½ cup of the stuffing into each pocket. Spray roasting rack with handles with cooking oil spray. Place the roasts next to each other on the rack. Place a meat thermometer into the center of one slice of pork. Calculate the approximate cooking time at 15 minutes per pound. About 20 minutes before the roast is done, pour the gravy mix into the roasting pan. Remove the roast and rack from the oven when the meat thermometer reads 170°.

Turn temperature control to 450°. Stir well with a wooden spoon, making sure to loosen any cooked-on bits. Cover and cook for 5 minutes or until the gravy boils

and thickens slightly. Pour the gravy into a pitcher and serve with the sliced pork.

Makes 10-14 servings depending on the size of the roast

FRUITY SMOKED HAM AND YAM DINNER

- 1 half (6-8 pounds) or whole (12-16 pounds) smoked ham, bone-in
- ½ cup sweet and sour sauce
- 1 TBL raspberry or strawberry jam
- ½ cup orange juice
- 1 cup ginger ale
- 2 TBL cornstarch
- 6 medium-size yams (about 2 pounds)

Preheat to 325°

Combine the sauce, jam, juice, ginger ale, cornstarch. Set aside. Spray the roasting rack with cooking oil spray. Place the ham on the rack and place in roasting pan. Calculate the approximate cooking time at 15 minutes per pound. One hour before completion, place the yams on the rack around the roasting pan and brush ham with sauce. Pour the remaining sauce into the roasting pan. Cover and continue to cook for the remaining hour or until the meat thermometer reads 140° (for fully cooked ham) or 160° (for uncooked ham). Allow ham to stand for 10 minutes before carving. Wrap the yams in foil to keep warm. Skim fat from sauce or pour into a fat separator to remove.

MOROCCAN-STYLE LEG OF LAMB WITH COUSCOUS AND VEGETABLES

- ¼ cup oil
- 1 medium onion, chopped
- 2 eggplants (2½ to 3 pounds total),
peeled and cut into 1-inch
cubes
- 2 carrots, chopped
- 2 stalks celery, chopped
- 1 tsp dried basil
- 1 tsp salt
- ¼ tsp pepper
- 1 can (15 ounces) chick peas with
liquid
- 1 can (14 ounces) beef broth
- 1 can (16 ounces) stewed tomatoes
- 1 (6-8 pound) leg of lamb
- 1 TBL Dijon mustard
- 1 TBL lemon juice
- Paprika, garlic powder, and onion
powder to taste
- 2 cups couscous
- 1 can or 1 envelope brown gravy
mix prepared as directed

Preheat to 450°

Pour oil in the roasting pan, add onions and stir. Cover and cook for 5 minutes. Stir in the eggplant. Cover and cook for 5 minutes. Add the carrots, celery, basil, salt, and pepper.

Cover and cook for 5 minutes. Stir in the chick peas, broth, and tomatoes. Cover and reduce heat to 350°.

Combine the mustard and lemon juice and brush it on both sides of the lamb. Sprinkle with garlic,

onion, and paprika. Spray the roasting rack with cooking oil spray. Place the lamb on the rack. Insert a meat thermometer into the center of the lamb, being careful not to touch the bone. Calculate the approximate cooking time at 25 minutes per pound. When the lamb has reached desired temperature (160° for rare, 170° for medium, or 180° for well done), remove the lamb from the rack and place on a cutting board.

Stir the couscous into the vegetables, adding 1 to 2 cups of water. (The couscous will absorb about 2 cups of liquid.) Stir well to combine. Cook for 20 minutes. Slice meat and serve with vegetable couscous medley and prepared gravy.

Makes 12 servings

OLD-FASHIONED MEAT LOAF

1½ pounds ground beef
1 egg
½ cup flavored bread crumbs
1 envelope (1.2 ounces) dried
onion soup mix
⅓ cup ketchup
¼ cup water
Worcestershire sauce
3 slices American cheese
3 medium potatoes, cut in eighths
2 medium onions, cut in eighths
3 medium carrots, peeled and cut
in four pieces, then halved
Salt, pepper, herbs, and spices to
taste

Preheat to 350°

In a medium mixing bowl, combine the meat, egg, bread crumbs, onion soup mix, Worcestershire sauce, ketchup, and water. Mix well. Place half of the mixture on a small cookie sheet (14" x 8½"). Press the cheese in the center of the meat and cover with the remaining meat mixture. Form an oblong loaf, making sure that the cheese is sealed into the meat. Spread the Worcestershire sauce over the meat. Place the potatoes and vegetables around the meat loaf and sprinkle with salt, pepper, and your favorite herbs or spices. Place the cookie sheet on the roasting rack with handles in the roasting pan. Cover and bake for an hour or until the meat loaf and potatoes are nicely browned.

Makes 6-8 servings

MEXICAN TACO PIE

1 package (8 ounces) refrigerator
biscuits
1 pound lean ground beef, turkey
or chicken
1 envelope (¼ ounce) taco
seasoning or sloppy Joe mix
1 can (6 ounces) tomato paste
3 ounces grated cheddar cheese
3 ounces Monterey jack cheese
1½ cups water
Chopped tomatoes, shredded
lettuce, chopped onion, sour
cream, and guacamole

Preheat to 350°

Fit the biscuits into a 9- or 10-inch pie plate, pressing together to form a crust. In a 10-inch fry pan, brown the meat. Drain the fat. Add the seasoning package, tomato paste, and water. Stir well to combine. Simmer for 10 minutes. Spoon the meat mixture over the biscuits in the pie plate. Top with the grated cheeses. Place the plate on the roasting rack with handles in the roasting pan. Bake for 30 minutes or until the cheese is melted and the edges of crust are brown. Top the pie with chopped tomatoes, shredded lettuce, chopped onion, and dollops of sour cream and guacamole before serving, if desired.

Makes 6-8 servings

CHICKEN POT PIE

- 2 pounds boneless white meat chicken, cut into $\frac{3}{4}$ inch chunks
- 1 can (10 $\frac{3}{4}$ ounces) cream of mushroom soup
- 1 can (10 $\frac{3}{4}$ ounces) cream of celery soup
- 1 package (10 ounces) frozen-mixed vegetables, defrosted
- 1 TBL cornstarch
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 TBL parsley flakes
- $\frac{1}{4}$ tsp poultry seasoning
- 2 ready-to-bake pie crusts

Preheat to 400°

Place all of the ingredients except the pie crusts into a 13" x 9" x 2" baking pan. On a lightly floured board, roll both of the pie crusts together to form a 15" x 11" crust. Place the crust over the mixture in the pan. Roll the edges and crimp, making sure to completely cover the filling ingredients. Cut a few slits in the crust to allow the steam to vent. Bake for 55-65 minutes or until the crust is golden brown.

Makes 12 servings

STEAMED SALMON AND VEGETABLES

- 2 TBL butter or margarine
- 2 leeks, white part only, well cleaned and cut into thin strips
- 1 medium red pepper, cut into thin strips
- 1 zucchini, cut into thin strips
- 1 carrot, peeled and cut into thinstrips
- 1 clove garlic, crushed
- 8 strips (4 inches) aluminum foil
- 8 salmon steaks (4-6 ounces each), cut 1-inch thick
- $\frac{1}{4}$ cup dry white wine
- 2 tsp lemon juice
- Salt, pepper, dill, garlic powder, and lemon juice to taste
- 2 cups water

Preheat to 450°

Place the butter in the roasting pan, add the leeks, and stir. Cover and cook for 5 minutes or until the leeks are limp. Add the remaining vegetables. Stir. Cover and cook for 5 minutes. Add the wine and lemon juice. Stir. Cover and cook for 2 minutes. Remove vegetables and place in a bowl. Pour the water into the roasting pan and cover. Place each fish steak on a piece of foil. Sprinkle both sides with seasonings and lemon juice. Top each steak with $\frac{1}{8}$ of the vegetable mixture. Fold the foil over each steak to enclose the fish and vegetables. Crimp the edges of the foil to seal. Place the fish packets on the roasting rack with handles in the roasting pan. Cover. Bake for 15-20 minutes or until the fish flakes easily with a fork. Serve with additional lemon juice, herbed mayonnaise, or butter if desired.

Makes 6-8 servings

SAUTÉED CHICKEN AND BROCCOLI BAKE

- ½ cup oil
- 1 large onion, chopped
- 1 clove garlic, crushed
- 1 tsp salt
- 2 tsp paprika
- 2 tsp onion powder
- 2 tsp garlic powder
- 4 pounds skinless boneless chicken breasts, cut in half (12 pieces)
- 1 package (10 ounces) fresh mushroom slices
- 1 can (14 ounces) chicken broth
- 1 can (10¾ ounces) broccoli and cheddar soup, reconstituted
- 1 can (10¾ ounces) cream of chicken soup, reconstituted
- 2 TBL Worcestershire sauce
- 1 bunch broccoli, cut into 1-in pieces

Preheat to 450°

Pour the oil in the roasting pan, and add the onion and garlic. Stir. Cover and cook for 5 minutes or until the onions are lightly browned. Place the salt, paprika, onion, and garlic powder in a plastic bag. Place the chicken into the bag, a few pieces at a time, and shake well to coat. Repeat until all the chicken is coated. Place the coated chicken in the bottom of the roasting pan. Cover and cook for 5 minutes. Turn. Cover and cook for an additional 5 minutes. Add the remaining ingredients except the broccoli. Stir well to coat the chicken. Reduce heat to 350°. Cover and cook for 15 minutes. Top the chicken with the broccoli. Cover and cook just until the broccoli is tender (about 15 minutes).

Makes 12 servings

TURKEY, VEGETABLE, AND STUFFING BAKE

- 1 pound cooked turkey, *about 4 cups
- 1 package (16 ounces) frozen mixed vegetables, thawed
- ½ cup milk
- 1 can (10¾ ounces) cream of mushroom soup
- 1 tsp garlic powder
- ½ tsp onion powder
- 1 TBL Worcestershire sauce
- 4 ounces grated cheddar cheese
- 2½ cups dry bread stuffing mix
- 1 cup water
- 1 cup turkey, chicken, or brown gravy

Preheat to 350°

In a 13" x 9" x 2" baking dish, combine the first 8 ingredients. In a small bowl, combine the stuffing mix, butter, and water. Top the turkey vegetable mixture with the stuffing and pour the gravy over all. Bake for 30 minutes or until the stuffing is browned and the casserole is heated through.

Makes 12 servings

*Substitute chicken, pork, or ham for turkey if desired.

CHEESY RICE AND VEGETABLE MEDLEY

- 1 bag (16 ounces) frozen cauliflower, broccoli, and carrot medley
- 1 package (10 ounces) fresh mushroom slices
- 1 can (10³/₄ ounces) cheddar cheese soup
- 1 can (14 ounces) chicken broth
- 1¹/₂ cups water
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 cup raw rice

Preheat to 350°

Combine all ingredients and pour into a greased 13" x 9" x 2" baking pan or a 2-quart casserole dish. Cover with foil or casserole cover. Bake for 35 minutes or until the rice is tender and has absorbed all liquid.

Makes 12-14 servings

FOOD FOR A CROWD

TRI-COLOR PASTA AND SAUSAGE BAKE

- 2 pounds tri-color pasta, cooked according to package directions
- 3 pounds Italian sausage, casings removed
- 1 large onion, chopped
- 1 large red pepper, chopped
- 1 package (10 ounces) fresh mushroom slices
- 1 TBL dry basil
- 1 tsp Italian seasoning
- 1 tsp salt
- 1 tsp garlic powder
- 2 cans (10³/₄ ounces each) cream of mushroom soup
- 1 jar (28 ounces) tomato sauce
- 1 cup water
- 3 medium-size ripe tomatoes, chopped
- 1 pound grated mozzarella cheese
- ¹/₄ cup Parmesan cheese

Preheat to 450°

Spread sausage evenly over the bottom of the roasting pan. Cover. Cook for 5 minutes. Stir in the onion and peppers. Cover. Cook 5 minutes or until the onion is lightly browned. Stir in the mushrooms. Cover. Cook for 3 minutes or until the mushrooms are limp. Add the pasta, seasonings, soup, tomato sauce, and water. Stir well to combine. Top with chopped tomatoes and cheese. Cook for 15-20 minutes or until the cheese has melted and the casserole is heated through. Serve immediately, or cover and keep warm at 225° for up to 1 hour.

Makes 12 muffins

INDOOR CLAM BAKE

- 1 bottle (8 ounces) clam juice
- ¹/₃ cup dry white wine
- 3 TBL lemon juice
- 1 TBL crab-boil spices
- 8 ears corn, outer husks removed
- 8 medium-size new red potatoes (about 2 pounds)
- 3 dozen cherrystone clams
- 2 pounds mussels
- 2 dozen large shrimp

Preheat to 450°

Pour the clam juice, wine, and lemon juice into the roasting pan and stir in the spices. Place the corn and potatoes on the roasting rack with handles. Cook 20 minutes. Add the remaining ingredients. Cover and cook 18-20 minutes or until the mussels and clams are opened and the shrimp is pink. Serve immediately.

Makes 8-12 servings

VEGETABLE LASAGNA ROLL UPS

- 1 medium eggplant
(about 1 pound, chopped)
- 1 medium zucchini
(about ½ pound), chopped
- 1 package (10 ounces) fresh
mushroom slices
- 2 jars (28 ounces each) tomato
sauce
- 2 cups water
- ¼ cup olive oil
- 1 pound lasagna noodles, cooked
until limp (about 8 minutes)
- 2 pounds ricotta
- 1 egg
- ½ cup grated Parmesan cheese
- 1 tsp salt
- 1 TBL Italian seasonings
- 1 TBL dried parsley
- ¼ tsp pepper

Preheat to 450°

Pour the oil in the roasting pan, and add the onions. Stir. Cover and cook for 5 minutes. Stir in the remaining vegetables. Reduce heat to 350°. Cover and cook about 15 minutes or until the vegetables are limp. In a large mixing bowl, combine ricotta, egg, Parmesan cheese, and spices while vegetables are simmering. Remove 2 cups of the cooked vegetables from the roasting pan and spoon into the cheese mixture. Mix well. Add 1 jar of sauce along with water from the remaining vegetables. Cover and continue to simmer.

Meanwhile, place about 3 tablespoons of the mixture on each noodle and spread it in 1-inch

wide strips down the center. Beginning with the narrow end, roll up each noodle. When all rolls are made, place them seam-side down in the roaster. Pour the remaining jar of sauce over the top. Cover and bake for 30 minutes. Serve immediately or cover and keep warm at 225° for up to 1 hour.

Makes 22 roll ups

HOLIDAY BRUNCH HASH

- ¼ cup oil, butter or margarine
- 1½ pounds cooked or whole
canned potatoes, cut in chunks
- 1 large onion, chopped
- 1 pound ham, cut in cubes
- 1 tsp garlic powder
- 1 tsp salt
- 8 ounces grated cheddar cheese
- 18 eggs
- Chopped parsley or chives

Preheat to 450°

Pour the oil into the roasting pan. Place the potatoes and onion into the pan and stir. Cover. Cook for 15 minutes. Add ham and seasoning, and stir. Sprinkle the cheese over the top. Cover. Cook for 10 more minutes. Make three rows of 6 indentations in the top of the mixture with the back of the spoon. Break 1 egg into each indentation. Cover and cook for 3 minutes or until the eggs are set. Sprinkle with chopped parsley. Serve immediately.

Makes 18 servings

POT ROAST DINNER

- 1/2 cup flour
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp paprika
- 2 round roasts
(4-6 pounds each)
- 2 TBL oil
- 2 TBL Worcestershire sauce
- 4 cups water
- 1 can (14 ounces) beef broth
- 1 envelope (1.3 ounces) dry onion
soup mix
- 1 envelope (1.5 ounces) beefstew
seasoning mix
- 1 pound carrots, peeled and cut in
thirds
- 3 pounds potatoes cut in fourths
- 2 cups water

Preheat to 450°

In a plastic bag, combine the flour and seasonings. Place one roast at a time in the bag and shake to coat.

Pour the oil into the roasting pan. Place the roasts into the pan. Cover and cook for 5 minutes. Turn. Cover and cook for 5 more minutes.

Combine the Worcestershire sauce, water, beef broth, onion soup and stew seasoning mixes. Pour into the roasting pan. Reduce heat to 350°. Cover. Cook for about an hour until the vegetables are tender. Remove the roasts and allow to cool for 10 minutes before slicing. Return the meat to roasting pan. Spoon gravy over the slices and serve immediately, or cover and keep warm at 225° for up to 1 hour.

*If more gravy is desired add additional quantity of water.

Makes 18-24 servings

DOWN-HOME BEEF STEW AND BISCUITS

- 6 pounds bottom round or chuck,
cut into bite-size pieces
- 4 bags (16 ounces each)
vegetables for stew
- 8 cups water
- 1 envelope (1.2 ounces) dry onion
soup mix
- 1 envelope (1.5 ounces) beef stew
seasoning mix
- 2 TBL Worcestershire sauce
- 2 cans (11.3 ounces each) large
refrigerator biscuits

Preheat to 350°

Place all ingredients except the biscuits into the roasting pan. Stir well to combine. Cover and cook for 3 hours. Remove cover and check to be sure there is liquid visible. Add 1 to 2 cups of water if needed. Cover the top of the stew with biscuits. Raise heat to 450° and cover. Bake for 15-20 minutes or until nicely browned.

Makes 16-24 servings

MEATBALL AND NOODLE SOUP

2 cans (28 ounces each) crushed tomatoes
3 quarts water
10 beef bouillon cubes
6 scallions, white part only, chopped
3 pounds ground beef
1 large onion, chopped
1/2 tsp pepper
1 tsp salt
1/4 cup soy sauce
3 TBL sesame seeds
1 tsp garlic powder
2 TBL dried minced onion
1 1/2 cups seasoned bread crumbs
3 eggs
1/2 pound fine egg noodles

Preheat to 450°

Pour tomatoes and water into the roasting pan. Add bouillon cubes and scallions. Stir well to combine. Meanwhile, combine remaining ingredients, except the noodles, in a large mixing bowl. Form into 3/4-inch meatballs. Carefully place the meatballs in the roasting pan. Cover and cook for 3 hours. Stir in noodles. Cover and cook for 5 minutes. Serve immediately or cover and keep warm for up to 1 hour. The noodles will continue to absorb liquid. Add 1 to 2 cups of additional water if needed.

Makes 24-28 servings

SPICY, SLOW-COOKED TWO-BEAN AND SAUSAGE SOUP

1 pound hot Italian Sausage, casings removed
1 large onion, chopped
1 tsp garlic powder
1 tsp salt
1/2 -1 tsp ground red pepper
3 stalks celery
3 carrots, chopped
2 cans (15 1/2 ounces each) chick peas with liquid
2 pounds lentils, rinsed and drained
2 packages (10 ounces each) frozen chopped spinach, thawed
1 jar (1 pound 4 ounces) salsa
1 pound boneless chicken thighs

Preheat to 450°

Carefully spread sausage evenly over the bottom of the roasting pan. Cover and cook for 10 minutes. Stir in the onions. Cover and cook 5 minutes or until the onion is lightly browned. Add the remaining ingredients and stir well to combine. Reduce heat to 250°.* Cover and slow cook for 4-6 hours. Serve immediately or cover and keep warm at 225° for up to 1 hour.

Makes 25-30 servings

*For faster cooking set heat control to 350° and cook for 3-4 hours.

SLOW-COOKED ITALIAN MEAT SAUCE FOR PASTA

- 2 pounds Italian sausage links, cut in 2-inch pieces
- 2 medium onions
- 4 cloves garlic, crushed
- 2 cans (28 ounce each) crushed tomatoes
- 2 cans (28 ounce each) tomato pure
- 1 can (12 ounce) tomato paste
- 8 cups water
- 1 TBL dry basil
- 1 TBL dry parsley
- 2 tsp dry oregano
- 2 tsp salt
- 1/2 tsp pepper
- 2 tsp sugar

MEATBALLS:

- 3 pounds ground beef
- 4 slices white bread, grated
- 3 eggs
- 1 tsp salt
- 1/2 tsp pepper
- 2 tsp onion powder

Preheat to 450°

Place sausage into the roasting pan. Cover and cook for 7 minutes. While the sausage is cooking, combine the meatball ingredients in a large mixing bowl. Form into 48 (1 1/4-inch) meatballs. Turn the sausages and add the onion and garlic. Cover and cook for 7 more minutes. Remove sausage and reserve. Stir the onions and add the meatballs. Cover and cook for 5 minutes. Turn and cook 5 minutes longer. Add remaining ingredients and stir carefully. Reduce temperature control to 250°. Cover and slow cook for 6 hours. Serve immediately or keep warm at 225° for up to 1 hour.

*For faster cooking, set temperature control to 350° and cook for 3-4 hours.

CARE AND CLEANING

After using, unplug the power cord from the outlet. Before cleaning, allow the unit to cool completely.

Remove the COVER, ROASTING PAN, and RACKS. Wash in warm sudsy water or in the dishwasher.

Do not use scouring pads or harsh cleaners on any part of the appliance. Cooked-on foods may be removed by using a non-abrasive cleaning pad or a nylon brush and non-abrasive cleaners such as Soft Scrub® or Bon Ami®. Do not use abrasive cleaners or steel wool as they may scratch the finish.

To easily remove baked-on food from the ROASTING PAN, fill the pan with hot water. Cover and heat at 350° for 30 minutes. Turn TEMPERATURE CONTROL to the OFF position and allow to cool before cleaning.

Wipe the outside surfaces of the Roaster Oven with a damp cloth and dry.

The ROASTING PAN is coated with a finish that is easy to clean. It may chip if dropped on a hard surface. Water spots or mineral deposits (characterized by a white film on the surface) may be removed with household vinegar or a non-abrasive cleaner.

CAUTION: Do not immerse the OVEN BODY or power cord in water or other liquid.

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.

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