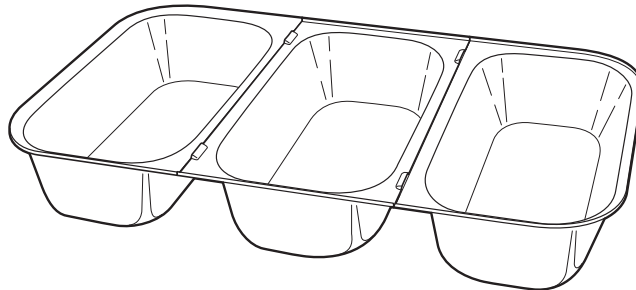


**Hamilton Beach®**

*Roaster Oven Insert Pans*

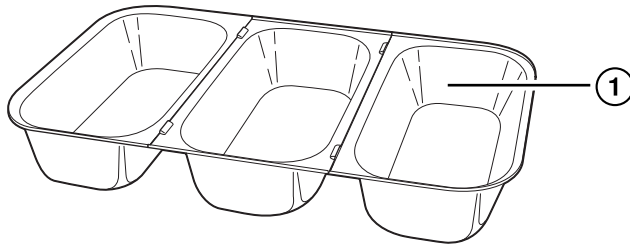


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## Parts and Features

1. Insert Pans (quantity: 3)



## Using Your Roaster Oven Insert Pans

1. Wash all pans with warm, soapy water.
2. Remove the roaster oven's insert pan from the oven well (if present). Fill the roaster oven well with 2 gallons of water.
3. Spray the insert pans with a non-stick cooking spray before each use. Place the empty insert pans on well edge. Ensure that pans are secure. The pans should not float.
4. Cover with roaster oven lid and plug roaster oven into outlet. Preheat on 350°F for 30 minutes or until water is very hot.
5. Uncover and carefully place hot, cooked food in insert pans.
6. Cover and reduce heat setting to 200°F to keep foods warm. Adjust temperature as needed.
7. Stir food occasionally and keep food covered to maintain temperature.

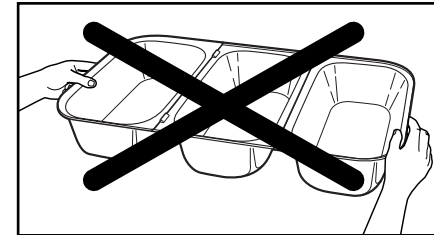
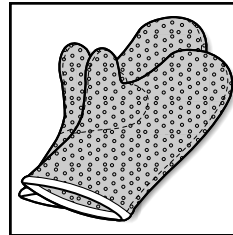
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## Using Your Roaster Oven Insert Pans (cont.)

8. Carefully add more hot water if necessary.

### NOTES:

- Do not attempt to carry the three roaster oven insert pans while they are interlocked.
- Do not carry the roaster oven insert pans without oven mitts.



## ! CAUTION

### Burn Hazard

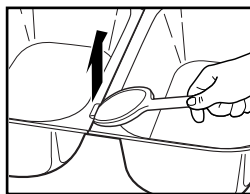
- Escaping steam may cause burns.
- Use hot mitt to protect hand when opening hot roaster oven.
- Insert pans are hot. Handle carefully.

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## Cleaning Your Roaster Oven Insert Pans

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1. Allow the roaster oven insert pans to cool completely before cleaning.
2. To aid removal of insert pans from well, insert a wooden spoon under the raised lip of either end of the pan.
3. Wash the insert pans in hot, soapy water. Rinse and dry completely. Insert pans may also be washed in a dishwasher.



**NOTE:** Non-abrasive cleaners and nylon plastic scrub pads may be used if needed.

## For Best Results

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**CAUTION:** Internal food temperature should be kept at or above 150°F.

- All insert pans must be in place when using the roaster oven insert pans.
- Only use insert pans to keep cooked foods warm.
- Insert pans must not be used on a cooktop or in a microwave oven. Insert pans may be used in a conventional oven.
- When filling insert pans with foods that may stick, spray the inside of the insert pans with non-stick cooking spray.
- If food is too dry, add broth or juice to help keep food moist while warming.

## Recipes

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**NOTE:** All recipes are to be cooked in a conventional oven or roaster oven and then placed in the insert pans to keep warm and serve.

### Party Meatballs

- 5-pound bag pre-cooked frozen meatballs
- 12-ounce jar grape jelly
- 12-ounce jar currant jelly
- 12-ounce bottle chili sauce
- 12-ounce bottle cocktail sauce

Let meatballs thaw overnight in refrigerator. Place meatballs in roaster oven. In a large mixing bowl beat together jellies and sauces. Pour over meatballs. Bake at 250°F for 2 hours or until heated through.

### Baked Potatoes

- 10 pounds baking potatoes

Wash and scrub the potatoes. Pierce all the potatoes, several times. Stack in the roaster oven so that they are not touching the sides of the roaster oven. Bake at 400°F for 1 hour, or until done. Check for doneness by piercing with a fork.

### North Carolina Pork Barbeque

- 10 to 12 pounds Boston blade pork roasts
- 2 28-ounce cans whole tomatoes
- 1½ cups vinegar
- ½ cup Worcestershire sauce
- ½ cup water
- 1 tablespoon black pepper
- 2 tablespoons salt
- 3 tablespoons sugar
- 1 to 2 tablespoons crushed red peppers

Place pork in roaster oven. In a large mixing bowl, combine remaining ingredients. Stir to mix and break up whole tomatoes. Pour tomato/vinegar mixture over pork. Cover and roast at 250°F. Cook for 5 hours or until meat falls away from bone. Remove meat and slice or mince. Puree remaining sauce that pork was cooked with. Serve on buns with sauce and coleslaw. **Makes 24 servings.**

### Southern Baked Beans

- 1 pound lean ground beef
- 1 envelope dry onion soup mix
- 2 16-ounce cans pork and beans
- 1 16-ounce can kidney beans
- ¾ cup ketchup
- 2 tablespoons prepared mustard
- 1 tablespoon vinegar

Do not drain beans. In a large skillet brown ground beef until done. Discard grease. Place browned ground beef, soup mix, pork and beans, kidney beans, ketchup, mustard, and vinegar into a 3-quart casserole or baking dish. Mix thoroughly. Place in roaster oven and bake at 350°F for 35 to 45 minutes. **Makes 10 servings.**

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### Seasoned Rice

- 8 cups regular or converted white rice (uncooked)
- 2 tablespoons dried minced onion
- 8 cups beef or chicken broth or bouillon
- 8 cups boiling water
- ½ cup butter or margarine, melted

Remove roaster oven insert pan from roaster oven. Preheat oven to 350°F. Place all ingredients in roaster oven insert pan. Stir to mix. Place roaster oven insert pan in roaster oven. Cover and bake at 350°F for 1½ hours. **Makes 30 servings.**

### Chili

- 2 tablespoons oil
- 2 pounds beef chuck, cut into small pieces
- 1 pound hot Italian sausage, removed from casings
- 1 pound sweet Italian sausage, removed from casings
- 2 large onions, chopped
- 1 large green pepper, seeded and chopped
- 4 tablespoons sliced jalapeno peppers (about half of 4 oz. can)
- 1 tablespoon minced garlic
- 4 tablespoons chili powder
- 2 tablespoons ground cumin
- 1 teaspoon black pepper
- 2 16-ounce can kidney beans
- 28-ounce can diced tomatoes, undrained
- 12-ounce can tomato paste
- 2 15-ounce cans chicken broth

Set temperature dial to 400°F. In roaster oven, heat the oil. Add the beef and sausage and cook about 20 minutes. Add the onions, pepper, jalapeno, and garlic and cook 5 minutes. Stir in remaining ingredients. Reduce temperature to 275°F. Cover and bake for 2 hours, stirring halfway though. **Makes 5 quarts.**

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## Customer Service

If you have a question about your roaster oven insert pan call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your appliance. This information will help us answer your question much more quickly.

**MODEL:** \_\_\_\_\_ **TYPE:** \_\_\_\_\_ **SERIES:** \_\_\_\_\_

### LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products or one (1) year for Hamilton Beach products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. 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. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

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Web site address: [www.hamiltonbeach.com](http://www.hamiltonbeach.com)

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