

ROASTER OVEN

Broadway Party & Tent Rental

763-424-6155

www.BroadwayPartyRental.com

QUICK FACT: NEVER put food or water directly into heatwell of Roaster Oven ALWAYS put into food pan. If dry roasting, pour one cup of water into bottom of food pan to prevent drippings from burning.

TEMPERATURE: We suggest 15-20 minutes of preheating Roaster Oven. Indicator light will go out once oven reaches set temperature. When baking cakes, pies, breads, and other bakery products set temperature 25° lower than recipe states. Roaster Oven's compact interior heats very efficiently, so a lower temperature works well. Do not remove Roaster Oven cover unless necessary because heat escapes and effects temperature.

MEAT AND POULTRY: We recommend the use of a meat thermometer to ensure fully cooked meat and poultry. When using meat thermometer, meat or poultry should be removed from oven when thermometer reading is 5° to 10° below desired temperature. The internal temperature will continue to rise after meat has been removed from Roaster Oven.

SAFETY PRECAUTIONS:

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

1. Read all instructions.
2. Remove food and/or liquids before moving roaster oven.
3. Do not touch hot surfaces; use handles and knobs.
4. Supervision is necessary when used by or near children.
5. Unplug Roaster Oven from outlet when not in use and before cleaning.
6. Do not operate with a damaged cord or let cord touch hot surfaces.
7. Steam escaping from under cover or food warming pan may cause burns.

ELECTRICAL REQUIREMENTS: Roaster Oven requires a 120 volt AC outlet and is equipped with a polarized plug which fits into electrical outlet one way. This is a safety feature. If you're unable to insert plug into outlet, try reversing plug. If it doesn't fit, you need to find an outlet designed for a polarized plug. We do not recommend using an extension cord. If extension cord is necessary use ONLY a 10 or 12 gauge cord.

CLEANING INSTRUCTIONS: Return clean to avoid a cleaning charge!

1. Turn temperature control off, unplug from electrical outlet and let cool.
2. **IMPORTANT:** Do NOT immerse Roaster base in water or other liquids. Wash cover with soapy water. To remove food let soak, scrub with nylon scouring pad, rinse in hot water, then dry.
3. Wipe inside of Roaster Oven with damp cloth.
4. Wipe outside of Roaster Oven with damp, soapy cloth, rinse and dry.

SUGGESTED COOKING TIMES:

CUT	OVEN TEMPERATURE	MINUTES PER POUND
Beef Roasts	325°	12-20
Pork Roasts	325°	20-30
Leg of Lamb	325°	15-30
Smoked Ham	325°	15-30
Roasting Chicken	350°	10
Whole Turkey	325°	6-8

Roasting times indicated are approximate and should only be used as a general guideline.

“We Rent Celebrations!”

**IF EQUIPMENT IS WORKING INCORRECTLY,
PLEASE CONTACT BROADWAY PARTY & TENT RENTAL AS SOON AS POSSIBLE.**