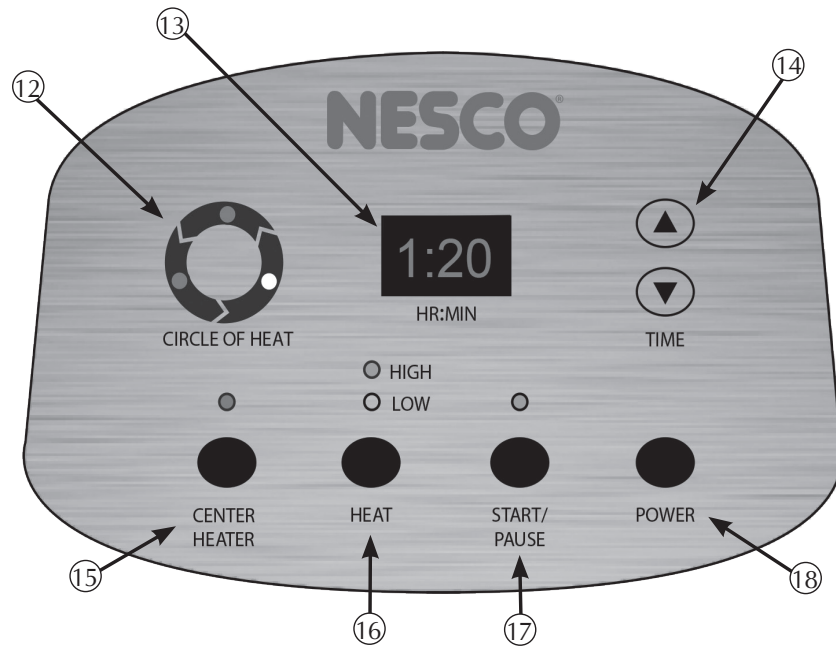


CONTROL PANEL FUNCTIONS



English

- 12. **Outer Heat Elements Cycle Indicator** - Indicates which elements are working.
- 13. **Digital Display (HR:MIN)** - Displays remaining cooking time in hours and minutes.
- 14. **Time Adjustment** - Timer range: 0 to 4:00 hours Max.
- 15. **Center Heat Element Selection Button** - Turns center element on and off.
- 16. **Heat Selection Button** - Default Low Heat: 300°F / Default High Heat: 500°F
- 17. **Cooking Cycle Start/Pause Button** - Starts and pauses the cooking cycle.
- 18. **Power Button** - Turns the appliance on and off.

Roaster Features:

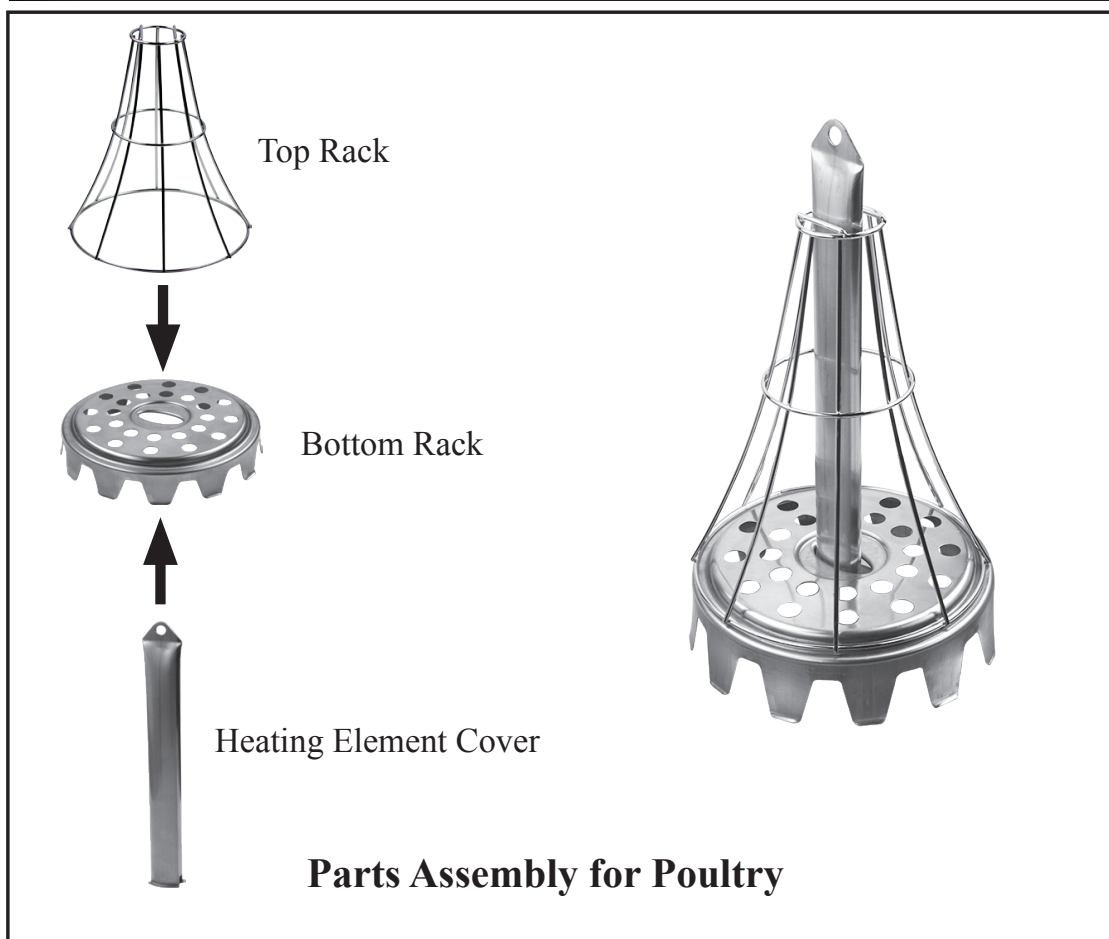


- The Upright Turkey Roaster features vertical heating elements designed to cook food inside and out.
- This roaster has been programmed with two heat settings. On the HIGH setting, two of the outer elements are on at all times. On the LOW setting, one outer element is on at all times.
- The center heating element can be turned on and off depending on food type and cooking cycle time.
- The 'Circle of Heat' symbol indicates which heating elements are active and rotating around the food.

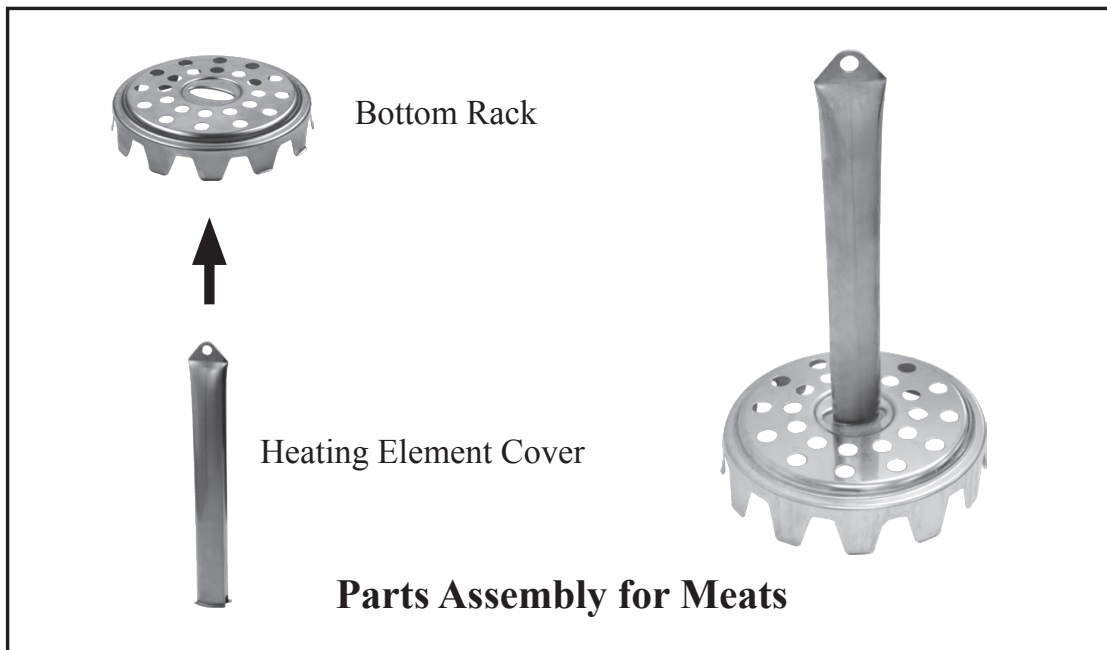
Roaster Features: (Continued)

- 120 minute default turkey cooking program for a 16-18 lb. bird.
 - Default settings: High Heat, Center Element ON, Time: 2 hours
 - Thaw temperature of food may vary cooking cycle times.
- When the default cooking cycle expires, the Digital Display will beep twice, return to the default cooking cycle time and display “02:00”. The heating elements will turn off automatically. Power will remain on.
- Maximum cooking time is 04:00 hours.
- Time on the Digital Display increases and decreases in “minute” increments.
- Removable parts are dishwasher safe (except Main Body).

PARTS ASSEMBLY



PARTS ASSEMBLY (CONTINUED)



English

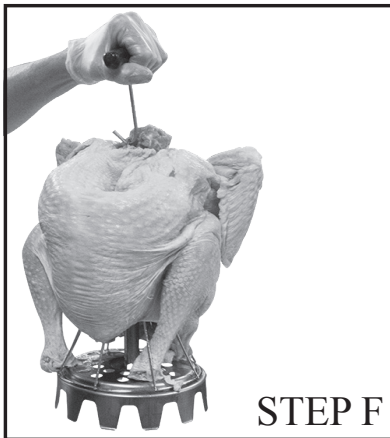
BEFORE FIRST USE

1. Unpack the appliance and remove all packaging and accessories, including the Glass Cover. Wash and wipe the accessories and set aside.
 2. **It is normal for some smoke and odor to occur from the appliance when using it for the first time. This is not harmful. We recommend to ‘SMOKE OUT’ the appliance for 15 minutes, using the roaster on default setting (HIGH) in a well ventilated area. (garage, carport, etc.) Keep the Glass Cover and accessories off of the unit while operating during the “SMOKE OUT” session.**
 3. Once the roaster is prepared for indoor usage, wipe the inside and outside of the roaster with a sponge or damp cloth and dry thoroughly.
- **NEVER IMMERSE THE APPLIANCE IN WATER.**
 - Save the packaging for transporting or storage of the appliance when not in use.

PREPARATION INSTRUCTIONS

Preparing Poultry:

- A. Thoroughly defrost the poultry before cooking.
- B. Remove the giblets from the poultry. Rinse and pat dry the poultry. Season as desired.
- C. Spray the surfaces of the cooking stand assembly with spray-on cooking oil.
- D. Pull the poultry open and position it over the Top Rack. Ensure that the drumsticks hang downwards to the side of the Top Rack.
- E. The Heating Element Cover end should come through the neck of the poultry as much as possible.
- F. Using the Rack Remover, insert the hook into the hole at the end of the Heating Element Cover to lift the food.



Preparing Meats:

- A. Thoroughly defrost the meat before cooking.
- B. Place the meat (roast) on a cutting board or knife friendly surface. Using a knife, carefully cut an X-shaped slit through the center of the roast, ensuring that the opening is large enough for the Heating Element Cover to fit through. Season as desired.
- C. Spray the surface of cooking stand assembly with spray-on cooking oil.
- D. Position the meat over Heating Element Cover. If the length of the roast isn't the same size as the Heating Element Cover, please leave the meat positioned near the top instead of near the bottom end of the Center Heating Element.

OPERATING INSTRUCTIONS

CAUTION!

NEVER OPERATE THIS APPLIANCE UNATTENDED!

WARNING!

THE GLASS COVER IS HOT DURING USE; ALWAYS USE THE HANDLE AND LIFT WITH CARE.

English

1. Place the appliance on a flat, heat resistant surface.
2. Remove the Glass Cover and position the Drip Tray over the heating element and lower it into position inside the Main Body until resting on bottom surface. (FIG. 1)



FIG. 1

3. Using the Rack Remover, insert the hook into the hole of Heating Element Cover. Lift and place the prepared poultry or meat over the Drip Tray handle and Center Heater and lower into position. Always unhook and remove the Rack Remover before cooking. (FIG.2)



FIG. 2

4. Place the Glass Cover into position on the Main Body.

OPERATING INSTRUCTIONS

5. Plug the power cord into a polarized 120 Volt A.C. electrical outlet. If the plug does not fit try reversing the plug. If it still does not fit, consult a qualified electrician.
 6. Press the 'POWER' button. The Control Panel will be lit showing default settings. (Default settings: High Heat, Center Heating ON, Time 2:00 hours).
 7. Press the "▲" or "▼" keypad to increase or decrease cooking time in "minute" increments. Maximum cooking time is 4:00 hours.
 8. Press the "HEAT" button to select "HIGH" or "LOW" heat settings. On HIGH setting two of the outside heaters are active at all time. On LOW setting only one heater is active at all time.
 9. Press "START/PAUSE" button to begin cooking. The digital display will begin to countdown and show the time remaining. The 'Circle of Heat' will show which heating elements are active and will rotate around the food.
 10. When the cooking cycle has finished, the roaster will beep twice and the Digital Display will show "02:00" and the heating elements will turn off automatically.
- CAUTION:** The Glass Cover will become very hot during use. Always handle with care and use oven pads or mitts. The cooking process creates steam that can cause burns.
11. Use a hot pad or oven mitt to carefully lift the Glass Cover and set aside on a heat resistant surface. Tilt the Glass Cover when opening so that the steam is directed away from the face and hands.
 - To ensure that the food is cooked properly, check the internal temperature of the food periodically with a food thermometer.
 12. Using the Rack Remover, insert the hook into the hole at the end of the Heating Element Cover to lift the food from the Main Body.

ESTIMATED COOKING SETTINGS

Please find the estimated settings and cooking times below:

Meat Type	Suggested Heat Setting	Recommended Internal Temperature	Estimated Cook Time
Whole Turkey 10 to 14 lbs.	HIGH	165°F	6 min/lb
Whole Turkey 14 to 18 lbs.	HIGH	165°F	6 min/lb
Whole Chicken 4-6 lbs.	HIGH	165°F	8 min/lb
Beef Roast 2 to 3 lbs.	HIGH	145°F Allow to rest for at least 3 minutes.	15 min/lb
Beef Roast 4 to 6 lbs.	HIGH	145°F Allow to rest for at least 3 minutes.	10 min/lb
Boneless Pork Loin Roast 2 to 4 lbs.	HIGH	145°F Allow to rest for at least 3 minutes.	8 min/lb

English

- Estimated cooking times shall be used as a reference point. Adjust estimated cook times accordingly for desired results.
- Cook times will be slightly longer when using the LOW Heat setting.
- Cooking times for beef will vary depending on the desired doneness of the meat. Do not use the center heating element if you want the food to be cooked “rare”.
- Check the internal temperature of the food periodically with a food thermometer.
- Always reference the recommended internal temperatures of the food at the end of the cooking cycle, according to USFDA Food Safety and Inspection guidelines.
- For best results, allow food to rest for 10 to 15 minutes before serving.
- A small amount of “trial and error” may occur as you perfect your cooking technique and experiment with different sizes and types of foods.
- A NOTES section has been added to this manual for documenting tips, recipes and other important cooking notes.

CLEANING AND MAINTENANCE

- Turn off the roaster by pressing “POWER” on the Control Panel. Remove the plug from the wall outlet and allow the appliance to cool completely.
- All removable parts are dishwasher safe or may be washed by hand in hot soapy water. Rinse and dry thoroughly after washing.
- Carefully remove the Drip Tray from the Main Body and pour the drippings into a suitable container. Always clean the Drip Tray after each use.
- The Glass Cover may be cleaned with a scouring pad, along with a non-abrasive cleanser to remove burnt-on residue. Dry thoroughly.
- After a few uses the Heating Element Cover will discolor - this is normal.
- Clean the interior of Main Body and heating elements with a damp cloth or sponge to remove residue. Dry with a paper towel or soft cloth. Do not use abrasive cleaners on interior or exterior surfaces.
- When cleaning cooked-on food residue located on the interior surfaces or Glass Cover, use a brush, non-abrasive mesh pad with a dishwashing detergent and water. NEVER spray water or cleaners directly onto the interior surface of the Main Body.
- Clean the exterior surface of the Main Body with a damp cloth after each use. Dry thoroughly with a soft cloth.

DO NOT SPRAY OR IMMERSE THE MAIN BODY OF THE APPLIANCE IN WATER OR ANY OTHER LIQUID.

FOR MISSING OR REPLACEMENT PARTS, PLEASE CALL 1-800-288-4545.
DO NOT RETURN TO STORE.

STORAGE AND DISPOSAL

STORAGE:

- NEVER store the appliance on its side. Store the appliance on a flat, clean, cool, dry area out of the reach of children and pets.
- Always ensure that the appliance is unplugged and has cooled down completely before storing or cleaning.
- Clean with a damp cloth and mild detergent and dry thoroughly before storing.
- Save the packaging for transporting or storage of the appliance when not in use for extended periods of time.

DISPOSAL:

- This appliance may not be disposed of with ordinary household waste. Electrical and electronic waste must be disposed of properly.
- Contact your local municipal authorities for further information on product disposal.