



RO18BT

18 Quart Roaster Oven Operating Instructions

READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur. We reserve the right to change this product at any time without prior notice.

IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE, DO NOT OPERATE THIS PRODUCT!

HAVE QUESTIONS OR PROBLEMS? DO NOT RETURN THIS PRODUCT TO THE RETAILER - CONTACT CUSTOMER SERVICE.

If you experience a problem or need parts for this product, visit our website <http://www.buffalotools.com> or call our customer help line at 1-888-287-6981, Monday-Friday, 8 AM - 4 PM Central Time. A copy of the sales receipt is required.

FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE.

KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR FUTURE REFERENCE.

⚠ WARNING

Do not immerse the Roaster Oven in water. Keep hands dry when inserting plug into socket. Use the appliance on a dry, level and heat-resistant surface. Place the Roaster Oven safely on a table or counter where it cannot be easily knocked off or bumped into.

⚠ CAUTION

Use caution when handling the Roaster Oven. Prepared foods, soups and stews are hot!

IMPORTANT SAFEGUARDS

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

- 1) Read all instructions.
- 2) Do not touch hot surfaces. Use handles or knobs.
- 3) Close supervision is necessary especially when appliance is used by or near children or pets.
- 4) To protect against electric shock, do not immerse cord, plug, or any parts of the cooker in water or other liquids.
- 5) Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 6) Do not operate a appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, do not operate. Call Customer Service for information.
- 7) The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
- 8) Do not place on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.
- 9) Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- 10) Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the control knob to OFF, then remove the plug. Always hold the plug, but never pull the cord.
- 11) Extreme caution must be used when moving an appliance that contains hot oil or other hot liquids.
- 12) Do not use outdoors.
- 13) Do not use appliance for other than intended use.
- 14) Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.
- 15) This appliance is for HOUSEHOLD USE ONLY
- 16) Do not operate appliance without removable bowl in place.
- 17) Do not place the food directly on the slow cooker housing and cook.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision and instructions concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS

FEATURES:

Includes:

18 Quart Roaster Oven
(1400W/120V/60Hz)
Removable Roasting Rack
Lift Off Rack
Cover



Polarized Plug

- 1) A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord.
- 2) An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.
- 3) This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will 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.

Before Your First Use

Carefully unpack the Roaster Oven and remove all packaging materials. To remove any dust that may have accumulated during packaging, wash the interior of the Roaster Oven with warm, soapy water. Do not immerse the Roaster Oven. Wipe the exterior with a clean, damp cloth. Allow to dry thoroughly. Do not use abrasive cleansers.

Using Your Roaster Oven

Smoke or a slight odor may be present during first use. This is normal, and the smoke and odor should not occur after initial use of the oven.

1. Make sure the temperature control is turned to OFF. Then plug in the power cord.
2. Remove the rack from the oven.
3. Set the temperature control to the desired setting, and let the oven preheat for 15 minutes.
4. Place food to be cooked in a pan. Then cover.

5. When finished cooking, remove the cover. Then (wearing oven mitts) remove the food.
6. Turn the temperature control to OFF and unplug Roaster.

TIPS WHEN USING YOUR ROASTER

Foil oven roasting bags can be used in the Roaster. However, we do not recommend using plastic oven roasting bags in the Roaster.

Do not remove the Roaster cover unless necessary. Removing the cover allows heat to escape and changes the temperature of the Roaster.

ROASTING METHOD

The open pan roasting method will consistently create a juicy, tender, golden brown turkey using the following procedure:

1. Place a thawed or fresh turkey (breast side up) on a flat rack in a shallow pan, 2 to 2 ½ inches deep.
2. Brush or rub the skin with oil to prevent the skin from drying, and to enhance golden color.
3. Place the turkey in the preheated 325°F Roaster.
4. When the skin color turns to a light golden color, this indicates that the turkey is about two-thirds done. Cover the breast loosely with lightweight foil to prevent overcooking.
5. Use the roasting schedule in the table as a guideline, start checking the condition of the turkey one half-hour before the recommended completion time.
6. The turkey is cooking properly when cooked at a minimum internal temperature of 165°F when measured with a food thermometer. Check the internal temperature of the innermost part of the thigh and wing, as well as the thickest part of the breast. For reasons of personal preference, some people may choose to cook the turkey at higher temperatures.
7. Let the turkey stand for 15 to 20 minutes to allow the juices to settle before carving.

SAFETY AND PREPARATION NOTES

Never brown or partially cook the turkey to refrigerate for cooking at a later date. It is safe to partially cook or microwave the turkey as long as it is immediately transferred to a hot grill or oven to finish cooking. It is not necessary to baste the turkey. Pouring juices over the turkey's surface while it roasts will not make the meat juicier. The liquid penetrates roughly 1/4 to 1/2 of an inch beneath the skin-most of the juice runs off into the pan. Removing the cover of the Roaster to baste the turkey can cool down the oven and possibly lengthen the roasting time. Most hams sold on the market are labeled as follows:

Fully Cooked

Cook Before Eating

Cook Before Eating (has been smoked or cured but NOT cooked)

The latter two hams must be thoroughly cooked to an internal temperature of 155 to 160°F. The "Fully Cooked" hams have been smoked or cured, and therefore, do not require cooking. The fully cooked ham does not require further cooking, however, heating to 140°F improves the flavor.

RECIPES

WARMING ROLLS, BISCUITS, ETC.

Preheat roaster oven to 250°F. You will need two small ovenproof containers to hold water such as empty food cans. Fill the cans two-thirds full with hot water and place in opposite corners of the pan. Stack rolls, biscuits, or pancakes in the Roaster, making sure to not let them touch the sides of the pan. Cover and keep warm for up to one hour.

COOKING LARGE QUANTITIES

The pan may be used for cooking or heating large quantities of food up to 4 gallons. Also, you can use the pan to simmer sauces, soups, or stews, or simply to heat or warm large quantities of food. When cooking or heating soups or stews in the Roaster, stir occasionally for quicker, even heating. For example: Set the temperature control at 400°F and the Roaster will warm vegetable beef soup from refrigerated temperature to serving temperature in about two hours. To cook soups, stews, or sauces, set the temperature control on 225°F and allow 4 to 8 hours to simmer, depending on the recipe.

CLEANING YOUR ROASTER

1. Turn the temperature control to OFF, and unplug Roaster from the outlet. Allow the oven to cool.
2. Wash cover and rack in hot, soapy water. Use a nylon-scouring pad dipped in warm soapy water to remove burned food. Then rinse in hot water, and dry.
3. Wipe the inside of the roaster base with a damp cloth.
4. Wipe the outside of the Roaster with a damp, soapy cloth, and then dry.

NOTE: Never immerse roaster base in water or other liquid.

BAKING

The Roaster can bake your favorite cakes, pies, breads, or casseroles just like a conventional oven. Pans and dishes should be placed on the rack for best heat circulation. Using the rack is also recommended for convenience in removing hot dishes and pans from the Roaster. Do not remove the Roaster cover unless necessary. Removing the cover allows heat to escape and changes the temperature of the Roaster.

STEAMING

Preheat Roaster to 450°F. To steam in the Roaster, you will need a stainless steel colander (strainer). Place the rack in Roaster. Pour 1 quart of boiling water into the pan, and then place food to be steamed in the colander, and then place colander in the Roaster. Cover and steam according to the following times, or until desired preference.

ROASTING CHART

FOOD	WEIGHT	MEAT THERMOMETER TEMPERATURE	COOKING TIME (325°F)
Whole Turkey	14-18 lbs.	180°F	2 to 3 hours
Turkey Breast	5-7 lbs.	180°F	1.5 hours
Roasting Chicken	6-8 lbs	180°F	1.5 hours
Beef Roast	5-7 lbs	160°F (medium)	2.5 hours
Fresh Pork Roast	5-7 lbs	160°F (medium)	2 hours
Picnic Shoulder Ham (fully cooked)	7-10 lbs	140°F	2 to 3 hours
Whole Ham (Fully Cooked)	15-18 lbs	140°F	2 to 3 hours

ITEM TO STEAM	TIME
2 cut cauliflower heads	10 minutes
2 cut bunches of broccoli	10 minutes
2 pounds shrimp	10 minutes

(201405)