

TROUBLESHOOTING

The turkey does not fit in the roaster:

- Try to center the turkey as much as possible when positioning on the Top Rack.
- If necessary, tuck the wing tips behind the neck or keep the turkey wings in place by using food safe string.
- Large birds may simply not fit in. We do not recommend using this roaster for poultry over 18 lbs.

Countdown minutes will not change on display:

- The keypad may not have been pushed long enough or with enough force.
- To advance the time faster on the digital display, push and hold the “▲” time button down.

The roaster does not turn on or will not get hot:

- The POWER button must be pressed before pushing the START/PAUSE button.
- Ensure that the roaster was plugged in properly.

The roasts and poultry are not thoroughly done:

- Estimated cooking cycles shall be used as a reference point. Make sure the Timer is set up properly.
- The cooking cycles in this manual are approximate. Increase the cooking times for desired results.

The meat is done on the inside but overdone on the outside:

- Turn off the center element when cooking or switch to Low heat half way through the cooking cycle.
- Thicker meats require more cooking time at a reduced heat.

TROUBLESHOOTING

The meat sticks to the Heating Element Cover:

- Spray the Center Heating Element with spray-on cooking oil before loading the roast.
- Let the roast rest for about 10 minutes before trying to remove it from the Heating Element Cover.
- If necessary, cut the roast lengthwise down one entire side to remove the Heating Element Cover.

Liquid or drippings are collecting at the bottom the Main Body :

- If cooked food is allowed to stand in the roaster to cool, condensation will collect and run down the interior walls into the bottom of the unit.
- Make sure the drip tray is in place and properly positioned. Clean before and after each use.
- Drippings may run down the Heating Element Cover and collect in the bottom.
- During operation, some drippings may bypass the drip tray and splatter onto the interior walls and run down into the bottom of the unit.
- Press the PAUSE button and carefully remove the cooking stand and food. Always use oven mitts or pads. Empty the Drip Tray halfway through cooking cycle if it is full or if the food being cooked has a high percentage of fat content.

Steam and/or smoke is present during operation:

- It is normal to have some smoke coming from the unit during first use. (Please refer to the Before First Use section on page 7.)
- Food residue or splatters on the interior surface may cause minimal smoke. Make sure to wipe out the interior of the roaster after every use.
- Always ensure that the food is not touching the outer heating elements. Tuck or tie the turkey wings in with food safe string so they won't touch the outer heating elements.