

ROASTER OVENS

User Guide

YORO-20-S

IMPORTANT SAFEGUARDS

- When using electrical appliances... 1. Read all instructions before using this product. 2. This appliance generates heat during use...

RECIPES

SLOW COOKING

CLASSIC BEEF STEW

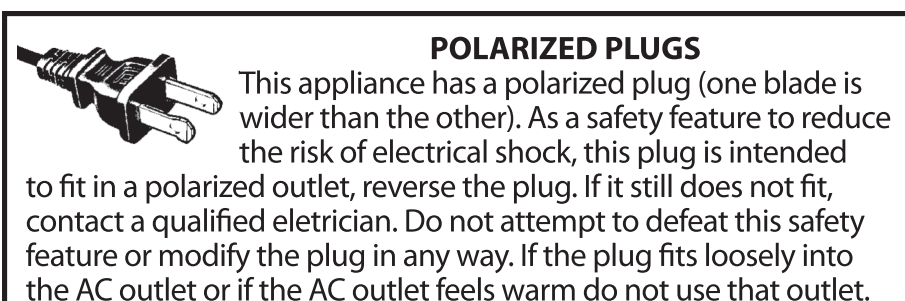
8 lbs beef stew meat, cut in 2" pieces 1 tsp salt 1/2 tsp pepper 4 large onions, cut in 1/8 th...

POT LUCK BEEF STEW

8 -lbs. beef stew meat 15 potatoes, peeled and cubed 2 cups dry bread crumbs 2 tablespoons basil...

15. Use caution when removing the roasting pan or roasting rack. They will be hot from the cooking cycle...

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY



POWER CORD INSTRUCTIONS: A short power-supply cord or detachable power-supply cord is provided to reduce risks...

ROAST PLEASING CHILI

Beans: 3 lbs dry pinto beans 14 cups cold water Chili: 10 lbs lean ground beef, browned and drained...

In large bowl, combine beans and water. Let stand overnight. Drain well. Preheat roaster at 350° F for 15 minutes...

Add remaining ingredients; cover and cook 1 hour longer, until beans and peppers are tender.

Makes about 60 servings

LEMON CHEESECAKE

Crust: 2 cups finely ground animal crackers (about 8 oz) 2 tsp granulated sugar 1/4 cup unsalted butter...

Place rack in roaster oven with handles up and curved bars down. Preheat roaster at 400° F for 15 minutes.

In medium bowl, combine all crust ingredients. Using a fork, toss to thoroughly blend. Press against bottom and about 1/4-inch up sides of pan...

When fully cooled, cover and refrigerate overnight before serving. Cheesecake may be refrigerated up to 4 days or frozen up to 1 month.

Makes 10 to 12 servings

SPAGHETTI SAUCE

1 can (28 oz) petit diced tomatoes 1 can (28 oz) tomato sauce 2 tsp tomato paste 1 large onion, finely chopped...

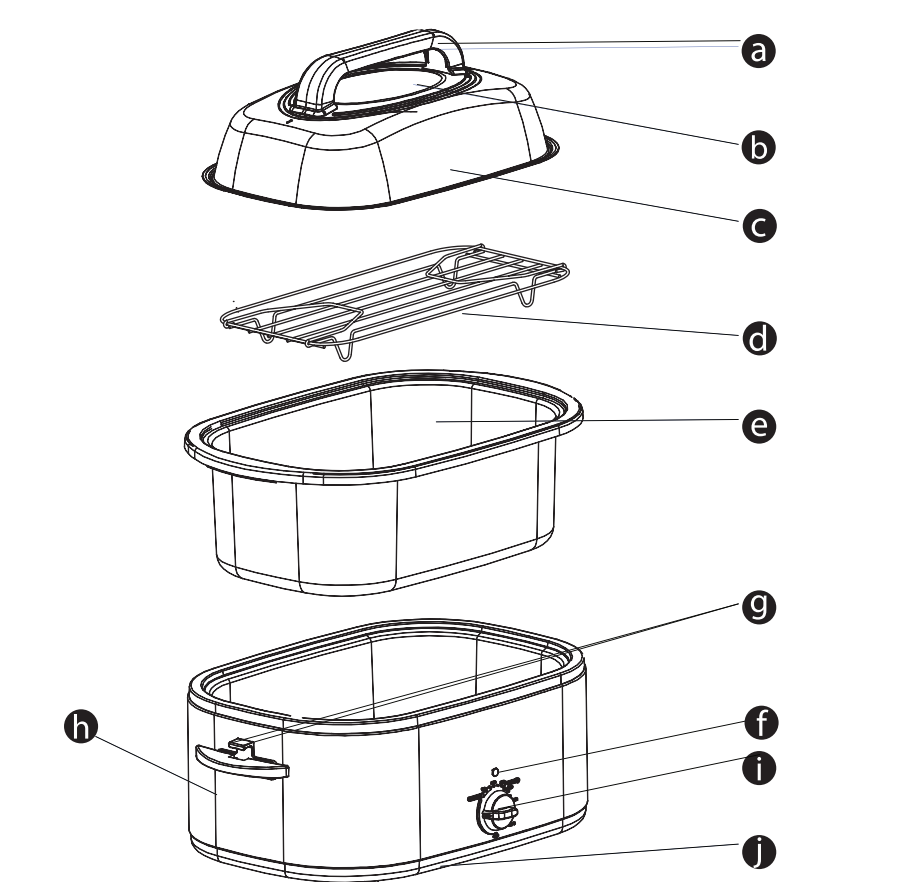
Makes about 18 servings

BAKED BEANS

2 cans (7-lbs. each) pork and beans 12 cup Worcestershire sauce 1 1/2 cup molasses 2 tablespoons dry mustard...

Makes about 24 servings

LEARNING ABOUT YOUR ROASTER OVEN



- Lid Window Handle Viewing Window Lid Roasting Rack Removable Roasting Pan Indicator light Handle Roaster Oven Body Temperature Control Bottom Cover

PREPARING YOUR ROASTER OVEN FOR USE

- 1. Remove all packaging materials. 2. Wash the REMOVABLE ROASTING PAN, ROASTING RACK and LID in hot, soapy water...

IMPORTANT HELPFUL TIPS

- Always use pot holders or oven mitts when placing or removing food, a baking pan or casserole in the preheated roaster. CAUTION: Always lift the lid away from your body...

RECIPES

BAKING

BAKED POTATOES

8 to 12 baking potatoes Wash potatoes and pierce with a fork. Place rack in the pan. Stack potatoes on roasting rack...

MEATBALLS

5 pounds ground beef 1 cup Italian seasoned fine, dry bread crumbs 1 1/2 teaspoons salt 1/2 teaspoon pepper 5 eggs

Preheat roaster with pan in place to 425° F. Combine all ingredients. Form into 1- 1/2 inch balls.

SEASONED MEATBALLS

2 lbs ground round 1/2 cup panko bread crumbs 1/2 cup minced onion 1/2 cup chopped Italian parsley...

Makes about 12 servings

ROAST PORK ITALIANO

2 large clove garlic, minced 2 tsp salt 1/4 tsp pepper 1/3 cup Italian dressing...

Preheat roaster at 350° F for 15 minutes. In small bowl, combine garlic, salt, pepper, Italian dressing and Worcestershire sauce.

Roast for 1 1/4 hours. Sprinkle with basil and parsley and roast another 15 minutes longer or until pork registers 160° F...

Makes about 8 servings.

HOW TO

USING YOUR ROASTER OVEN

- 1. Place the REMOVABLE ROASTING PAN into the ROASTER OVEN BODY. CAUTION: Do not cook food in the roaster without using the removable roasting pan. 2. Place the lid on the roaster. 3. Make sure that the TEMPERATURE CONTROL is in the OFF position...

USING THE DEFROST SETTING

Your Roaster features a unique Defrost setting. The Defrost setting is convenient for when you have forgotten to defrost your frozen turkey ahead of time...

RECIPES

ROASTING

LEMON GARLIC ROAST CHICKEN

1/4 cup butter or margarine, softened 2 large clove garlic, minced 1 tsp grated lemon peel 1 tsp salt 1/4 tsp pepper 2 tsp fresh lemon juice 4 to 5 lb chicken

Preheat roaster at 350° F for 15 minutes. In small bowl, combine all ingredients, except chicken; blend well.

Roast for 1 1/4 hours or until chicken registers 170° F in breast and 180° F in thigh when tested with meat thermometer.

Makes 4 to 5 servings.

SPICY BEEF ROAST

1/4 cup low sodium soy sauce 2 tbsp balsamic vinegar 2 tbsp Worcestershire sauce 2 tsp Dijon mustard 3 lb sirloin tip roast 4 large cloves garlic, minced 2 tsp cracked black peppercorns 1/2 tsp salt

Preheat roaster at 350° F for 15 minutes. In small bowl, combine soy sauce, Worcestershire sauce and mustard. Brush over roast. In clean small bowl, combine garlic, peppercorns and salt.

Roast to desired doneness following guide in roasting chart on page 10-11.

Makes about 8 servings.

Table with columns: ESTIMATED TIMES WHEN USING DEFROST, Smaller Turkey About 17Lbs., Larger Turkey about 23lbs. Rows: Steps, Roaster Preheat, First Check of Temperatures, Finish Defrosting, Total DEFROST Time, Roasting Turkey Time, Total DEFROST + ROAST Time.

Above times are estimates and should be used as a guide to planning your total time using the defrost setting. Your best indicators at each stage are the temperatures the turkey reaches at each step using a good meat thermometer.

NOTE: You might be wondering why it would take a smaller turkey longer than a larger turkey to roast once it is thawed and you have removed the neck and gullets. Your roaster defrost and roasting process is based on temperature and turkey size.

USING THE KEEP WARM SETTING

Your Roaster features a Keep Warm setting. The keep warm setting is convenient for entertaining until you're ready to serve. When your food is done cooking, simply switch the temperature dial to the keep warm setting...

CARE & MAINTENANCE

This appliance should be cleaned after every use.

- CAUTION: Do not immerse the ROASTER OVEN BODY in water or other liquid. Do not put REMOVABLE ROASTING PAN in dishwasher. 1. Turn temperature control to the "OFF" position. 2. Unplug the roaster oven from outlet and allow unit to cool. 3. Allow the roaster oven to cool completely before cleaning. 4. Wash the REMOVABLE ROASTING PAN, LID and ROASTING RACK in hot soapy water...

USER MAINTENANCE: This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See Warranty Section.

Table with columns: FOOD, AMOUNT OR SIZE, BAKING PAN, TEMPERATURE, ESTIMATED TIME. Rows: Mini Pizzas, Baked Potatoes, Sweet Potatoes, Scalloped Potatoes, Casserole, Winter Halibut, Baked apples.

* Always preheat roaster prior to baking

Baking*

- Baking pans should always be placed on the ROASTING RACK. Do not place pans on bottom of REMOVABLE ROASTING PAN. Metal pans are recommended for use in the roaster as they provide better heat transfer and browning.

Table with columns: FOOD, AMOUNT OR SIZE, BAKING PAN, TEMPERATURE, ESTIMATED TIME. Rows: Muffins, Quick Bread, Yeast Bread, Yeast Rolls, Coffeecake, Brownies, Cupcake, Sheet Cake, Pound Cake, Bundt Cake, Cheesecake, Fruit Pie, Quiche, Pizza.

COOKING GUIDE

Determining Meat Doneness Following the guide below, insert an instant reading thermometer into the center of the meat or poultry making sure not to touch bone. Remember one meat is removed from the roaster the temperature will rise about 5 degrees.

Allow meats to stand about 10 minutes before carving and serving

Table with columns: MEAT, MEDIUM RARE, MEDIUM, WELL DONE. Rows: Beef (Roast, Meatloaf), Veal (Roast), Lamb (Roast), Pork (Roast), Poultry (Roast Chicken Or Turkey, Chicken or Turkey Breast or Parts).

* Rare pork, ham or poultry is not recommended.

Roasting Meats And Poultry

Meats will cook more rapidly in the Roaster Oven than a conventional oven. Reducing temperature and increasing time will result in a browner, crispier crust. Times indicated below are approximate and should be used as a guideline only.

Table with columns: MEAT, WEIGHT (LBS.), ROASTING TEMPERATURE, MINUTES PER LB., APPROXIMATE COOKING TIME, INTERNAL TEMPERATURE. Rows: BEEF (Standing Rib), PORK (Ham, Roast), SKIN TIP, TESTICLES, CORNED BEEF, MEATLOAF, MEATBALLS, LAMB (Leg).

Table with columns: MEAT, WEIGHT (LBS.), ROASTING TEMPERATURE, MINUTES PER LB., APPROXIMATE COOKING TIME, INTERNAL TEMPERATURE. Rows: Crown Roast, PORK (Roast, Ham, Shoulder, Spareribs, Country ribs, Baby Back Ribs, Smoked Ham, Bone-In Ham), Fresh Cured Ham, VEAL (Loin), POULTRY (Fresh Chicken, Roasting Chicken, Fresh Turkey, Frozen turkey (thawed), Fresh Turkey (bone-in)).