

Countertop Roaster Oven/Warmer

Item: 177GCR18, 177ACR22SS

07/2023

Please read and keep these instructions. Indoor use only.

Safety Instructions



CAUTION! To protect against electrical shock and product damage, do not cook directly in the roasting oven body. Cook only in the roasting pan provided.

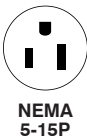


WARNING! All power must be disconnected at power source before any service procedure or cleaning is performed.



WARNING! Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter and never use outlet below counter.

1. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.
2. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
3. This appliance is not to be used by children or by persons with reduced physical, sensory, or mental capabilities.
4. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. Allow time to cool before putting on or taking off parts and before cleaning. To disconnect, turn any control to OFF, then unplug power cord from outlet. Do not disconnect by pulling on cord.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the manufacturer (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors or for commercial purposes.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near wet surfaces, heat sources such as a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. The roasting oven body is subject to residual heat from cooking cycle. Do not touch roasting oven body immediately after removing roasting pan. Allow time to cool before handling.
13. Use caution when opening the lid during or after a cooking cycle. Escaping steam can cause burns. Always lift the lid away from your body.
14. Use caution when removing the roasting pan, roasting rack, or buffet server insert (if provided). They will be hot from the cooking cycle and may cause burns.
15. Do not use appliance for other than intended use. Misuse can cause injuries.
16. Keep 6 inches (152 mm) clear from the wall and on all sides. Always use appliance on a dry, stable, level surface.
17. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated roasting pan.
18. Models with glass window lids: The window is made of tempered glass. Always inspect the glass for chips, cracks, or any other damage. Do not use the lid if it is damaged, as it may shatter during use.



Conforms to UL STD 1026
Conforms to CSA C22.2 NO. 65

Power Cord Instructions

A short power-supply cord or detachable power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a long detachable power-supply cord or extension cord is used on short-cord models:

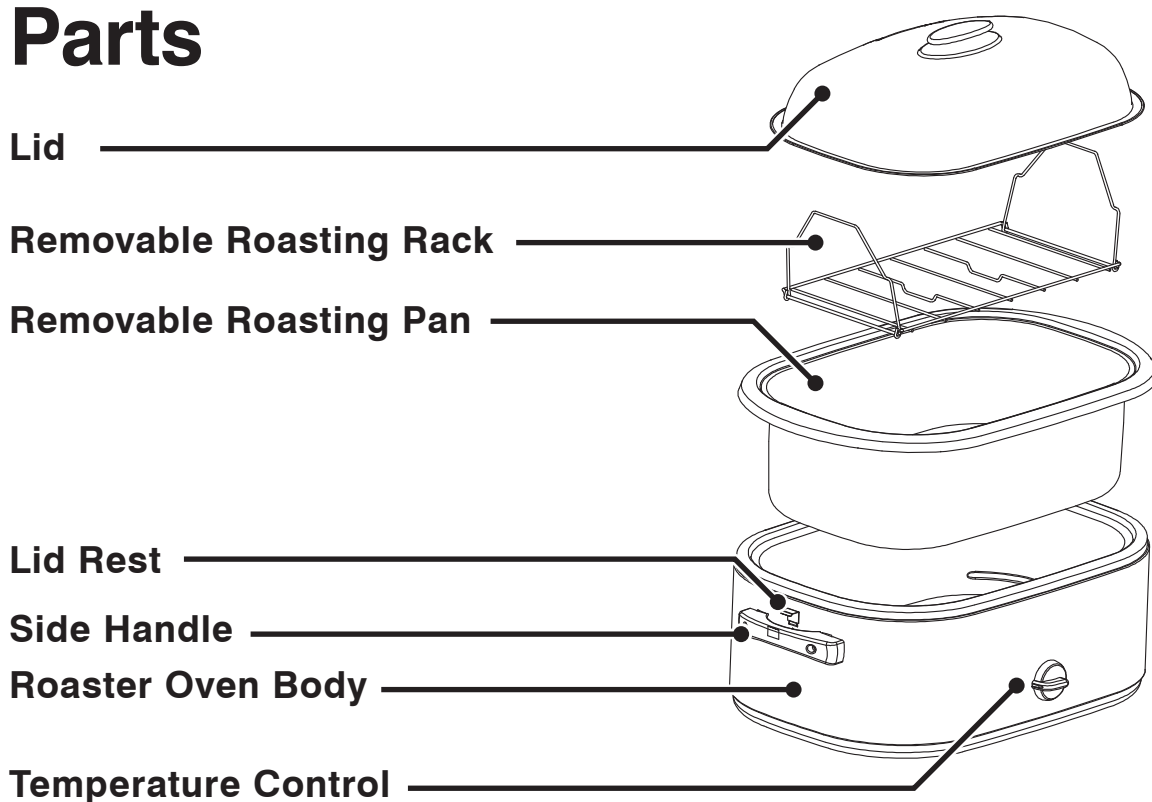
- The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
- When the product is of the grounded type, the extension cord shall be a grounding type 3-wire cord.
- The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

DO NOT PULL, TWIST, OR OTHERWISE ABUSE THE POWER CORD

Notices

- Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your roaster to prevent possible damage to the surface.
- During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.
- Please use caution when placing your roasting pan on a ceramic or smooth glass cook top stove, countertop, table, or other surface. Due to the nature of the roasting pan, its rough bottom may scratch some surfaces if caution is not used. Always place heat-resistant protective padding under the roasting pan before setting on a table, countertop, or other surface.

Parts



Preparing for First Use

1. Remove all packaging materials.
2. Wash the Removable Roasting Pan, Roasting Rack, and Lid with hot, soapy water using a sponge or wash cloth. Rinse and dry thoroughly.
NOTE: DO NOT use abrasive cleaners.
3. The outside of the Roaster Oven Body may be cleaned with a soft cloth and warm soapy water.
CAUTION: DO NOT immerse the Roaster Oven Body in water.

Important Notes

- Always use pot holders or oven mitts when placing or removing food or a baking pan in the preheated roaster.
CAUTION: Always lift the lid away from your body to avoid any escaping steam from the roaster.
- Significant amounts of heat escape whenever the LID is removed; therefore the cooking time must be extended. Avoid frequent removal of the LID for checking cooking progress or stirring.
- To use the LID REST feature, hold the LID upright by the HANDLE and place the edge of the LID under the metal tabs just above either side HANDLE.
- Convenience foods can be baked in the roaster oven. Place container on ROASTING RACK. Follow package directions.
- Meats roasted in your Roaster Oven will be moist and tender. For additional browning, brush oil or butter over the meat before cooking.
- To create a darker roasted, crispier skin poultry, remove your poultry from the roaster oven at the last 30 minutes of roasting time and place in your oven at 425° F for the last 30 minutes to complete the roasting process.

Operation

Using the 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 MIN position, then plug cord into a 120 volt AC outlet.
4. Turn the roaster on by turning the TEMPERATURE CONTROL to the desired temperature.
5. Preheat for 15 to 20 minutes (On select models the indicator light will turn OFF once the set temperature is reached).
6. Place the ROASTING RACK into the REMOVABLE ROASTING PAN, put food on the RACK, and place the LID on the roaster oven.
NOTE: Some foods or recipes do not require the ROASTING RACK to be used.
7. When finished, turn the TEMPERATURE CONTROL to the MIN position and unplug roaster oven from outlet.
8. Remove LID and using oven mitts, remove the ROASTING RACK with food and serve.

Using the 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 and the roaster will maintain a low heat to keep your food warm until you are ready serve.

Using the Defrost Setting

The Defrost setting is convenient for when you have forgotten to defrost your frozen turkey ahead of time or did not allow yourself enough time to fully defrost it in time to roast it. With this unique and innovative Defrost setting, you can take your turkey from frozen to roasted in hours - not days!

NOTE: When roasting a turkey from frozen, you can estimate it will take around twice the time it would normally take to roast an already defrosted turkey in your roaster.

It's easy to use; just follow these few simple steps:

1. Turn temperature knob to DEFROST and preheat roaster for about 15-20 minutes.
2. Unwrap your frozen turkey and place it on the roasting rack inside of roaster and place lid on top. Defrosting process begins.
 - Make sure to have a good meat thermometer to check defrosting temperatures from time to time; however, try not to open the lid too many times as it is important to keep as much heat as possible in the roaster while defrosting.
3. Check that legs and thighs have reached between 90°F and 100°F before basting. Once they do, brush the outside of the turkey with butter or oil and season with salt and pepper (see chart below for estimated times).
4. Continue cooking in the Defrost Setting until the thighs and legs reach at least 130°F to 150°F and the breast reaches at least 50°F to 60°F (see chart below for estimated times). Once desired temperatures have been met, use a baster to remove any excess liquid or ice chunks remaining in the cavity. Then, using tongs, remove the bag of giblets and neck. Once removed, brush the outside with additional butter or oil.

NOTE: If the giblets and neck are hard to remove at this time, let the turkey defrost slightly longer checking about every 10 - 15 minutes until they can be removed relatively easily.

5. Now you are ready to start roasting. Turn the temperature knob to 325°F and roast your turkey (see chart below for estimated times). The turkey will be done roasting when the temperature of the breast reaches at least 165°F and the legs and thighs reach at least 175°F. The other important temperature to take is inside the cavity - it also needs to reach at least 165°F or you risk contaminating the rest of the bird when you carve it.

NOTE: To check doneness of the turkey it is important to take temperature readings in different areas of the turkey to make sure it is all completely done. If any of the areas have not reached the temperatures noted above, let it roast for a little longer until they are reached, checking about every 10 - 15 minutes.

Estimated Defrost Times

	Small Turkey (About 17 lb.)	Large Turkey (About 23 lb.)
Step 1 & 2: Roaster Preheat	20 Minutes	20 Minutes
Step 3: First Check of Temperatures	90 Minutes	270 Minutes
Step 4: Finish Defrosting	120 Minutes	60 Minutes
Total Defrost Time	230 Minutes (3 Hours, 50 Minutes)	450 Minutes (5 Hours, 50 Minutes)
Step 5: Roasting Turkey	120 Minutes	60 Minutes
Total Defrost & Roasting Time	450 Minutes (5 Hours, 50 Minutes)	510 Minutes (6 Hours, 50 Minutes)

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 giblets. Your roaster defrost and roasting process is based on temperature and turkey size.

- Larger turkeys - As the roaster is defrosting, it is also heating the turkey; since it takes longer to defrost a larger sized turkey; it also heats it longer therefore shortening the time to roast to completion.
- Smaller turkeys - Since defrosting time for a smaller sized turkey is shorter, so is the heating time of the turkey; therefore, it takes longer to roast to completion.

Care & Cleaning

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 MIN 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 - using a sponge or cloth. Rinse thoroughly in hot water, then towel dry.
NOTE: Do not use abrasive cleaners.
5. Wipe the inside and outside of the ROASTER OVEN BODY with a damp cloth.

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.

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 once meat is removed from the roaster the temperature will rise about 5 degrees.
- Allow meats to stand about 10 minutes before carving and serving

	Medium Rare	Medium	Well Done
Beef Roast	145°F	155°F	170°F
Beef Meatloaf	-	160°F	-
Veal Roast	-	155°F	-
Lamb Roast	140°F	155°F	170°F
Pork Roast	-	155°F	160°F
Chicken or Turkey Whole Roast	-	-	180°F
Chicken or Turkey Breast/Parts	-	-	180°F

*Rare pork, ham, or poultry is not recommended.

Roasting Meats & 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.

	Weight	Roasting Temp.	Minutes/Lb.	Approx. Cooking Time	Internal Temp.
Beef: Standing Rib	6-8 lb.	350°F	10-12 min.	Rare: 60 min.	124°F
			12-15 min.	Med Rare: 75 min.	145°F
			15-17 min.	Med: 90 min.	160°F
			17-19 min.	Well: 105 min.	170°F
Beef: Sirloin Tip	3-5 lb.	325°F	11-13 min.	Rare: 60 min.	124°F
			13-15 min.	Med Rare: 75 min.	145°F
			15-17 min.	Med: 90 min.	160°F
			17-19 min.	Well: 105 min.	170°F
Beef: Tenderloin	2-4 lb.	450°F	10-12 min.	Rare: 25 min.	124°F
			12-14 min.	Med Rare: 40 min.	145°F
			15-16 min.	Med: 50 min.	160°F
			16-18 min.	Well: 60 min.	170°F
Beef: Corned Beef	3 lb.	350°F	25-28 min.	75 min.	160°F
Beef: Meatloaf	2 lb.	350°F	45-50 min.	90 min.	160°F
Beef: Meatballs	2 lb. / 36 pcs.	350°F	12-15 min.	25 min.	160°F
Lamb: Leg	6 lb.	350°F	12-15 min.	Med Rare: 75 min.	145°F
			15-17 min.	Med: 90 min.	160°F
			17-19 min.	Well: 105 min.	170°F
Lamb: Crown Rack	3 lb.	350°F	12-15 min.	Med Rare: 35 min.	145°F
			15-17 min.	Med: 45 min.	160°F
			17-19 min.	Well: 60 min.	170°F
Chicken: Fresh	4-5 lb.	350°F	12-15 min.	75 min.	180°F
Chicken: Roasting	6-8 lb.	350°F	10-12 min.	105 min.	180°F
Turkey: Fresh	12-14 lb.	325°F	6-8 min.	105 min.	180°F
Turkey: Frozen (Defrosted)	14-16 lb.	325°F	6-8 min.	120 min.	180°F
Turkey: Fresh Breast (Bone in)	5-6 lb.	325°F	10-15 min.	90 min.	180°F

User Manual

	Weight	Roasting Temp.	Minutes/Lb.	Approx. Cooking Time	Internal Temp.
Pork: Loin Roast	5 lb.	350°F	22-25 min.	120 min.	124°F
Pork: Chops	4 lb. (6 Chops)	325°F	11-15 min.	45 min.	145°F
Pork: Shoulder	4 lb.	350°F	24-28 min.	120 min.	160°F
Pork: Country Ribs	4-5 lb.	325°F	22-25 min.	90 min.	170°F
Pork: Baby Back Ribs	4-5 lb.	325°F	18-20 min.	75 min.	124°F
Pork: Bone-in Ham	10-12 lb.	325°F	8-12 min.	105 min.	145°F
Pork: Boneless Ham	6-8 lb.	325°F	12-14 min.	75 min.	160°F
Pork: Fully Cooked Ham	6-8 lb.	325°F	10-12 min.	60 min.	170°F
Veal: Loin	5 lb.	325°F	24-28 min.	120 min.	124°F

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.

	Amount/Size	Baking Pan	Temperature	Approx. Cooking Time
Muffins	12 - 2½" Muffins	12 Muffin Pan	400°F	14-18 min.
Quick Bread	1 Loaf	9" x 5" x 3" Pan	350°F	25-30 min.
Yeast Bread	1½ lb. Loaf	Baking Sheet	375°F	25-30 min.
Yeast Rolls	12 Rolls	9" Square Pan	400°F	15-20 min.
Coffee Cake	9 Squares	9" Square Pan	350°F	40-45 min.
Brownies	9 Squares	9" Square Pan	350°F	25-30 min.
Cupcakes	12 - 2½" Cupcakes	12 Muffin Pan	400°F	14-18 min.
Sheet Cake	12 Servings	13" x 9" x 3" Pan	350°F	20-25 min.
Pound Cake	10 Servings	10" Tube Pan	325°F Dark Pan	50-55 min.
			350°F Light Pan	
Bundt Cake	10-12 Servings	10" Bundt Pan	325°F Dark Pan	50-55 min.
			350°F Light Pan	
Cheesecake	10-12 Servings	10" Spring Form Pan	Crust: 400°F	10 min.
			Filling: 350°F	50-55 min.
Fruit Pie	8-10 Servings	9" Glass Pie Plate	400°F	40-45 min.
Quiche	8 Servings	9" Glass Pie Plate or 10" Metal Tart Pan	400°F	10 min.
			300°F	35-40 min.
Pizza	4 Servings	9" Pizza Pan	425°F	20-25 min.
Mini Pizzas	6 Servings	Baking Sheet	425°F	15-20 min.
Baked Potatoes	6 - 1 lb. Potatoes	On Rack	400°F	55-60 min.
	10 - 8 oz. Potatoes			45-50 min.
Sweet Potatoes	8 - 10 oz. Potatoes	On Rack	400°F	45-50 min.
Scalloped Potatoes	9" Square Baking Dish	On Rack	350°F	60-70 min.
Casserole	9" Square Baking Dish	On Rack	350°F	50-60 min.
Winter Squash (Halved)	Shallow Baking Pan	On Rack	375°F	25-30 min.
Baked Apples	Shallow Baking Pan	On Rack	350°F	35-40 min.