

LIMITED ONE-YEAR WARRANTY

The manufacturer warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:

- 1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
- 2) Within the first 12 months from date of purchase the manufacturer will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

www.rivalproducts.com

Or, you may write to Rival c/o The Holmes Group, attention: Consumer Returns, 32 B Spur Drive, El Paso, TX 79906. Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. **The manufacturer disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product.** Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.



18 QT. ROASTER OVEN

Owner's Guide

(Some Assembly Required)



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READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

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

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse roaster base, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
6. Do not operate Roaster Oven with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the manufacturer (see warranty) for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by Rival may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near 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. CAUTION: Steam escaping from under cover or food warming pans is hot and can cause burns.
13. Do not use appliance for other than its intended use.
14. Use oven mitts to remove the REMOVABLE ROASTING PAN from the Roaster Oven; or to remove a baking pan or cooked food from the REMOVABLE ROASTING PAN.
15. To disconnect turn control to "OFF", then remove plug from wall outlet.

SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY. No user-serviceable parts inside. Do not attempt to service this product. Do not immerse base in water or other liquid.

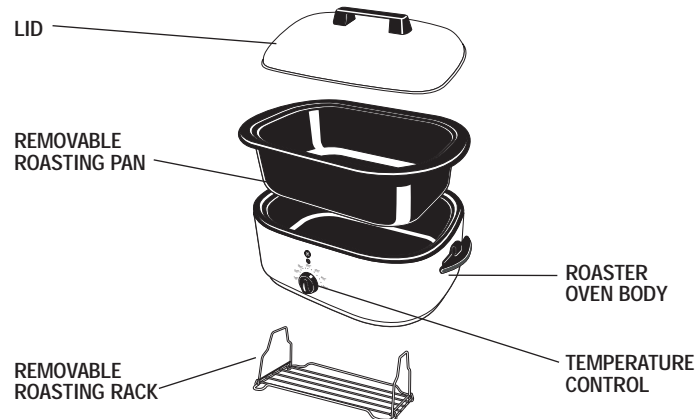
A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. **AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE ROASTER OVEN.** The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over unintentionally.

POLARIZED PLUG



This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

KNOW YOUR ROASTER OVEN



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 using a sponge or wash cloth. Rinse thoroughly.
3. The outside of the ROASTER OVEN BODY may be cleaned with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners. Do not immerse the ROASTER OVEN BODY in water.

NOTE: Due to manufacturing process, some smoke and odor may be noticed during the first use. This should disappear after the first heating of the Roaster Oven.

TIPS FOR ROASTING

- Always use the REMOVABLE ROASTING PAN in the roaster oven when cooking.

NOTE: Never place food or liquid directly into the ROASTER OVEN BODY.

- Avoid the steam vents when removing or lifting the LID.
- 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, do not add liquids (with the exception of the basting butter or oil) until there are only 30 minutes left of cooking.

USING YOUR ROASTER OVEN

1. Place the REMOVABLE ROASTING PAN into the ROASTER OVEN BODY.
2. Make sure that the TEMPERATURE CONTROL is in the OFF position, then plug cord into a 120 volt AC outlet.
3. Turn the Roaster on by turning the TEMPERATURE CONTROL to the desired temperature.
4. Preheat for 15 to 20 minutes.
5. Place ROASTING RACK into the REMOAVBLE 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.
6. When finished, turn the TEMPERATURE CONTROL to the OFF position and unplug Roaster Oven from outlet.
7. Remove LID and using oven mitts, remove the ROASTING RACK with food and serve.

CLEANING YOUR ROASTER OVEN

NOTE: 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 – using a sponge or cloth. Rinse thoroughly in hot water, then towel dry.
5. Wipe the inside and outside of the ROASTER OVEN BODY with a damp cloth.

COOKING TIME AND TEMPERATURE

DETERMINING MEAT DONENESS

It is recommended that you use a meat thermometer to determine doneness when cooking meat and poultry. Insert the thermometer into the center of the thickest portion of the meat. Cook until temperature for desired doneness is reached.

MEAT	RARE	MEDIUM	WELL DONE
BEEF	140° F	160° F	170° F
PORK	*	160° F	170° F
LAMB	140° F	160° F	170° F
SMOKED HAM Cook before eating Fully cooked	*		160° F 140° F
POULTRY Roasting Chicken Turkey	*		180° F 180° F

*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.

MEAT	WEIGHT (LBS.)	TEMP.	MIN./LB.
BEEF ROASTS			
Standing Rib	4 – 6	325° F	17 to 21
Sirloin Tip	3 – 5	350° F	17 to 21
Tenderloin	3 ½ – 4	450° F	7 to 10
Pot Roast	4 – 6	300° F	26 to 34
Corned Beef	3 ½ – 4	300° F	15 to 17
LAMB			
Leg	5 – 8	350° F	20 to 22
Shoulder, boneless	3 – 4	350° F	20 to 22
PORK			
Loin Roast	3 – 5	350° F	21 to 26
Rolled Shoulder	4 – 6	350° F	30 to 34
Chops	4 – 5	325° F	15 to 17
Country-Style Ribs	8 – 10	450° F to brown and... ...then decrease temp. to 250° F	15 to 17
SMOKED HAM			
Bone-in, shank	10 – 15	325° F	17 to 21
Boneless	8 – 12	325° F	15 to 17
Fully cooked	5 – 10	325° F	13 to 24
VEAL			
Loin	4 – 6	325° F	26 to 30
Shoulder	3 – 5	325° F	26 to 30
POULTRY			
Chicken, whole	3 ½ – 5	350° F	13 to 15
Chicken, whole	6 – 8	350° F	15 to 17
Chicken, pieces	6 – 8	350° F	7 to 9
Turkey, prebasted	10 – 14	375° F	12 to 15
Turkey, prebasted	14 – 22	375° F	13 to 15
Turkey, fresh	10 – 14	350° F	15 to 17

SLOW COOKING

Slow cooking is best for less tender cuts of meat. Heat is gradual with slow cooking. It is not necessary to stir when slow cooking. Avoid removing the cover during slow cooking. Heat escapes when LID is removed and may increase the cooking time. When using a standard recipe, slow cook 1½ hours for every 30 minutes. Slow cook using the 250° F setting.

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.

FOOD	TEMP. SETTING	BAKING TIME (MIN)
MUFFINS	425° F	15 to 20
QUICK BREAD	375° F	65 to 75
YEAST BREAD	400° F	40 to 45
YEAST ROLLS	400° F	18 to 20
COOKIES	350° F	11 to 13
BROWNIES	350° F	25 to 30
CUPCAKES	350° F	25 to 30
SHEET CAKE	350° F	40 to 45
POUND CAKE	350° F	50 to 60
BUNDT CAKE	350° F	50 to 60
CHEESECAKE	325° F	50 to 60
FRUIT PIE	425° F	45 to 50
CUSTARD PIE	350° F	50 to 60
PASTRY SHELL	425° F	10 to 13
PIZZA (9-inch)	425° F	20 to 25
BAKED POTATOES	350° to 400° F	50 to 60
SWEET POTATOES	350° to 400° F	55 to 65
SCALLOPED POTATOES	350° F	75 to 90
WINTER SQUASH	400° F	45 to 60
BAKED APPLES	350° F	35 to 45

* Always preheat roaster prior to baking

RECIPES

LEMON GARLIC ROAST CHICKEN

4 to 5-lb. chicken	2 tbs. lemon juice
3 cloves garlic, minced	½ tsp. ground black pepper
1 tsp. salt	¼ cup butter, softened

Rinse chicken in cold water. Combine remaining ingredients and rub over skin and between skin and meat of chicken. Place roasting rack in cooking pan. Place chicken on roasting rack and cover. Bake at 350°F for 1½ hours, reduce heat and increase time for crispier, darker skin, until internal temperature reaches 175° F in all parts of the chicken.

BAKED POTATOES

8 to 12 baking potatoes

Wash potatoes and pierce with a fork. Place rack in the pan. Stack potatoes on roasting rack, making sure that they don't touch the sides of cooking pan. Cover and bake at 400°F for 1 to 1½ hours.

POT LUCK BEEF STEW

8 -lbs. beef stew meat	15 potatoes, peeled and cubed
2 cups dry bread crumbs	2 tbs. basil
2 tsp. salt	2 cups quick-cooking tapioca
½ tsp. pepper	8 cans (4 ounces) sliced mushrooms, undrained
4 large onions, cut into eighths	15 cans (10½-oz. each) condensed tomato soup
4 lbs. baby carrots	8 cups beef broth
7 stalks celery	

Toss stew meat with bread crumbs, salt and pepper. Place beef in pan and add remaining ingredients; stir well. Cover and roast at 250° F. for 4 to 5 hours or until meat and vegetables are tender.

CHILI FOR A CROWD

3 lbs. dry pinto beans, soaked and drained	5 cloves garlic, minced
1 can (28-oz.) diced tomatoes	2 jalapeno peppers, finely chopped
10 lbs. ground chuck, browned and drained	3 tbs. cumin
12 cups water	¾ cup chili powder
2 onions, chopped	3 cups tomato juice
2 green peppers, chopped	3 cans (10½-oz. each) tomatoes and chilies

Preheat Roaster to 350° F. Combine first 8 ingredients in roaster. Cover, cook for 2½ hours. Add remaining ingredients. Cover and cook an additional 30 minutes to 1 hour.

RECIPES

MEATBALLS

5 lbs. ground beef	1½ tsp. salt
1 cup Italian seasoned fine, dry bread crumbs	½ tsp. pepper
5 eggs	

Preheat Roaster with pan in place to 425° F. Combine all ingredients. Form into 1-inch balls. Place meatballs in pan. Cover; Bake 30 to 45 minutes or until done. Stir occasionally to brown on all sides. Makes approximately 75 meatballs.

PEPPER CRUSTED BRAISED SHORT RIBS

6 - 9 lbs. beef short ribs	15 cloves garlic, minced
½ cup freshly cracked black pepper	5 (14½-oz.) cans beef broth
2 tsp. salt	1 cup red wine, optional

Preheat Roaster to 450° F. Rub ribs on all sides with pepper and garlic. Sprinkle with salt. Place ribs in cooking pan and cover. Cook 15-30 minutes, turning to brown on all sides. Pour broth over ribs. Cover, reduce heat to 300° F and cook until tender, 2 to 2½ hours.

PORK ROAST

4 - 5 lb. pork loin roast	¾ tsp. pepper
4 cloves garlic, minced	½ cup Italian dressing
1 tsp. salt	¼ cup Worcestershire sauce

Preheat Roaster to 350° F. Place roast on rack. Press minced garlic into surface of the roast. Place rack in Roaster. Combine dressing and Worcestershire sauce. Brush roast with marinade. Cover; cook for 2 to 2½ hours or until done.

SPAGHETTI SAUCE

1 can (48-oz.) tomato juice	¾ cup basil leaves
4 cans (28-oz.) diced tomatoes	¼ cup oregano leaves
2 cans (12-oz.) tomato paste	1½ tbs. parsley
2 tbs. Worcestershire sauce	1 tbs. thyme
6 cups water	1 tbs. salt
5 cloves garlic, minced	1 tsp. pepper

Turn Roaster to 350° F. Add all ingredients to an oven safe dish, stirring well to combine. Cover, cook 3 to 4 hours until thick, adding meatballs during last 1 to 1½ hours. Stir occasionally.

RECIPES

SPICY BEEF ROAST

2 (2½ to 3-lb.) beef tip or rump roast	¼ cup soy sauce
2 - 3 tbs. cracked black peppercorns	2 tbs. Worcestershire sauce
4 cloves garlic, minced	1½ tsp. dry mustard
3 tbs. balsamic vinegar	½ tsp. salt

Preheat Roaster to 350° F. Make several slits in top of roasts. Place roasts on rack. Set rack in Roaster. Combine vinegar, soy sauce, Worcestershire sauce and mustard. Brush marinade over roasts. Combine cracked pepper and garlic. Rub over meat. Sprinkle with salt. Cover; roast 20 to 25 minutes per lb. or until roast reaches desired doneness.

BAKED BEANS

2 cans (7-lbs. each) pork and beans	½ cup Worcestershire sauce
1 ½ cup molasses	2 tbs. dry mustard powder
1 ¼ cup ketchup	1 lb. bacon, cooked until just crisp and cut up
¾ cup prepared barbecue sauce	

Combine all ingredients in an oven safe dish and place in roaster pan on the Roasting Rack. Cover and cook at 300° F for 2 hours or until heated through. Stir occasionally.

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