

Hejny Rentals, Inc.

Contractor, Lawn & Garden, and Party Equipment Rentals
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18 QT. ROASTER OVEN

THE INSERT PAN SHOULD ALWAYS BE USED WHEN COOKING IN THE ROASTER OVEN. IF COOKING LARGE QUANTITIES OF SOUPS OR STEWS, THE INSERT PAN MAY BE USED AS THE COOKING PAN IN THE ROASTER BASE. IT MAY ALSO BE USED AS A LARGE ROASTING PAN, IN THE ROASTER BASE. IF THE INSERT PAN IS USED AS THE ROASTING PAN FOR LARGE ROAST OF TURKEY, POUR 1 CUP OF WATER INTO THE INSERT PAN EVEN IF DRY ROASTING. THIS WATER PREVENTS THE DRIPPINGS FROM BURNING.

-DO NOT USE THE INSERT PAN AS A BAKING PAN FOR CAKES, BREADS OR CASSEROLES. A SEPARATE PAN MUST BE PLACED IN THE INSERT PAN WHEN COOKING THESE FOODS.

-WE DO NOT RECOMMEND THE USE OF OVEN ROASTING BAGS IN THE ROASTER OVEN.

-BEFORE PLANNING TO BAKE OR ROAST IN THE ROASTER OVEN, MAKE SURE THE PAN OR DISH YOU PLAN TO USE WILL FIT BY PLACING IT IN THE INSERT PAN. FOLLOWING ARE PAN SIZES WHICH WILL FIT:

ONE 9 X 13-INCH BAKING OR 10 X 14-INCH ROASTING PAN

TWO 9 X 5-INCH OR 8 X 4-INCH LOAF PANS

ONE TUBE OR BUNDT PAN

-MOST HEAT-RESISTANT GLASS CASSEROLE DISHES FIT IN THE ROASTER OVEN. PLACE IN ROASTER OVEN BEFORE FILLING DISH TO MAKE SURE IT FITS.

-BAKING PANS AND CASSEROLE DISHES SHOULD BE PLACED ON THE LOAD AND LIFT RACK FOR BEST HEAT CIRCULATION. IF NECESSARY, THE RACK CAN BE REMOVED TO FIT A LARGE ROASTING PAN OR TWO CASSEROLES IN THE ROASTER OVEN. PANS OR DISHES MAY BE PLACED DIRECTLY ON THE BOTTOM OF THE INSERT PAN.

HOW TO USE YOUR ROASTING OVEN:

1. MAKE SURE TEMPERATURE CONTROL IS TURNED TO OFF. PLUG CORD INTO 120 VOLT AC OUTLET.
2. REMOVE LOAD AND LIFT RACK. LEAVE INSERT PAN IN ROASTER.
3. THE INSERT PAN SHOULD ALWAYS BE PLACED IN ROASTER BASE WHEN COOKING.
4. IF RECIPE CALLS FOR A PREHEATED OVEN, REPLACE COVER AND SET TEMPERATURE CONTROL TO DESIRED TEMPERATURE. THE RED INDICATOR LIGHT WILL GO OUT WHEN THE OVEN HAS REACHED THE SET TEMPERATURE.
5. PLACE FOOD TO BE COOKED, IN A PAN IF APPLICABLE, ON THE LOAD AND LIFT RACK. THEN PLACE LOAD AND LIFT RACK IN THE OVEN. REMOVE FOOD BY USING THE LOAD AND LIFT RACK.
6. WHEN FINISHED COOKING, REMOVE COVER. REMOVE FOOD BY USING THE LOAD AND LIFT RACK.
7. TURN TEMPERATURE CONTROL TO OFF AND UNPLUG ROASTER OVEN.

IMPORTANT SAFEGUARDS:

1. READ ALL INSTRUCTIONS.
2. DO NOT TOUCH HOT SURFACES. USE HANDLES OR KNOBS.
3. TO PROTECT AGAINST ELECTRICAL HAZARDS 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 THE APPLIANCE.
6. DO NOT OPERATE ANY APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.
7. THE USE OF ACCESSORY ATTACHMENTS NOT RECOMMENDED OR SOLD BY HAMILTON BEACH/PROCTOR-SILEX, INC. MAY CAUSE FIRE, ELECTRICAL SHOCK OR INJURY.
8. DO NOT USE OUTDOORS.
9. DO NOT LET CORD HANG OVER EDGE OF TABLE OR COUNTER, OR TOUCH HOT SURFACES INCLUDING 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.

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12. ALWAYS ATTACH PLUG TO APPLIANCE FIRST, AND THEN PLUG CORD INTO THE WALL OUTLET. TO DISCONNECT, TURN ANY CONTROL TO OFF, THEN REMOVE PLUG FROM WALL OUTLET.

13. CAUTION: STEAM ESCAPING FROM UNDER COVER OR FOOD WARMING PANS IS HOT AND CAN CAUSE BURNS.

14. DO NOT USE APPLIANCE FOR OTHER THAN INTENDED USE.

THIS ROASTER GETS HOT ON THE OUTSIDE. BE SURE TO KEEP PLASTIC BAGS OR ANYTHING THAT WILL MELT AWAY FROM THE ROASTER!

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