

1 YEAR LIMITED WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

GINNY'S Customer Returns

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Clinton, IA 52732-6676

Phone: 563-242-4006

Fax: 563-242-4036

8:00 am to Midnight, Monday through Friday or

www.ginnys.com



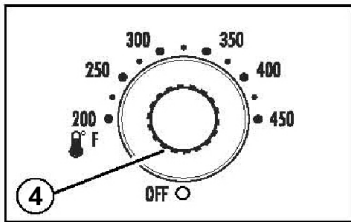
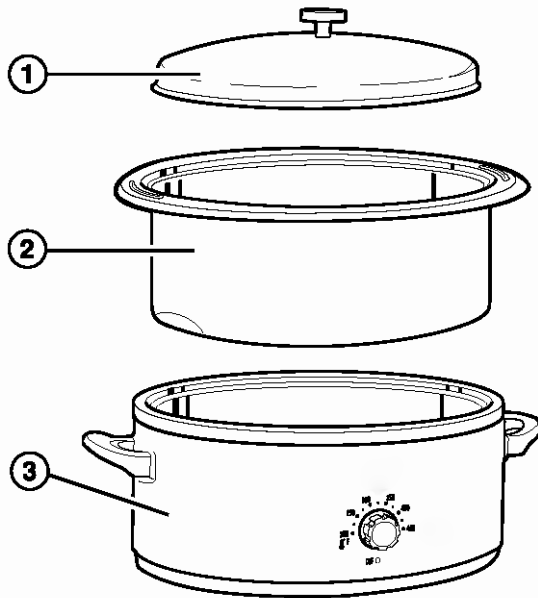
6.5Qt. Roaster Oven with Removable Enameled Steel Inner Pan



Model ERO-65R (Red Finish)
ERO-65BZ (Bronze Finish)

Instruction Manual
INCLUDING RECIPES & WARRANTY STATEMENT

PARTS & FEATURES



1. Lid
2. Removable Inner cooking pan
3. Base
4. Temperature Control

IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS, PRODUCT LABELS AND WARNINGS BEFORE USING THE ROASTER OVEN.**
2. Do not touch hot surfaces. Always use oven mitts to remove the Inner cooking pan from the roaster oven; or to remove a baking pan or cooked food from the inner cooking pan. Allow metal parts to cool before cleaning. Allow the unit to cool thoroughly before putting in or taking off parts. Always use the oven handles and knobs when moving the unit.
3. When the unit is not in use and before cleaning, unplug the toaster oven from the wall outlet. Allow to cool before cleaning appliance and putting on or taking off parts.
Note: Make sure the oven is turned off before unplugging.
4. To protect against risk of electrical shock, do not immerse the cord, plug, or roaster oven in water or any other liquids.
5. Close supervision is always necessary when this or any appliance is used near children. This appliance is not for use by children.
6. Do not operate this or any appliance with a frayed or damaged cord or plug or after the appliance malfunctions or is dropped or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. Do not use attachments not recommended by the manufacturer; they may cause fire, electric shock or personal injury.
8. Do not use outdoors or for commercial purposes. This roaster oven is not intended for commercial, professional, or industrial-type usage. This roaster oven is designed only for cooking food. It should not be used for heating non-food products such as melting wax. This appliance is designed, built, and intended for household use only.
9. Do not let the cord dangle over the edge of a tabletop or countertop or to touch hot surfaces, including the stove.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Be sure to allow hot oil or liquids to cool before moving appliance.
11. Do not place the appliance near a hot gas or electric burner or in a heated oven.
12. Extreme caution should be used when using containers constructed of other than metal or glass.
13. Steam escaping from under lid is hot and can burn.
14. Do not use without the inner cooking pan specifically designed for this model.
15. Do not use appliance to melt wax or any other non-food use.
16. Do not allow flammable materials such as curtains, draperies, walls, cabinets, backsplashes and the like to touch any part of the roaster oven while it is in operation.
17. To turn this appliance off, return all controls to the "OFF" position then remove plug from wall outlet.
18. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

USING YOUR ROASTER OVEN

BEFORE FIRST USE: Wash the inner cooking pan and lid before using. During the first use of the roaster oven, some smoke and odor may be noticed. The smoke and odor should not occur after this first heating of the oven.

- Place roaster oven on a level, heat-resistant surface
- Before baking or roasting in the roaster oven, make sure the pan or dish you plan to use will fit by placing it in the inner cooking pan. Most heat-resistant glass casserole dishes fit in the roaster oven.
- The inner cooking pan must always be used when cooking in the roaster oven (except when using buffet pans). If cooking large quantities of soups or stews, the inner cooking 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.
- Do not use the inner cooking pan as a baking pan or casserole dish for cakes, breads, or casseroles. A separate pan must be placed in the inner cooking pan when cooking these foods.
- Foil oven roasting bags can be used in the roaster oven. We do not recommend using plastic oven roasting bags in the roaster oven.
- Do not remove the lid of the roaster oven unless necessary. Removing the lid allows heat to escape and affects the temperature of the roaster oven.

USING YOUR ROASTER OVEN

1. Make sure temperature control is turned to OFF. Plug cord into 120 volt AC outlet.
2. Set temperature control to desired setting and let preheat 15 minutes with lid on.
3. Place food to be cooked in a pan or directly in the inner cooking pan and replace the lid.
4. When finished cooking, remove lid. Wearing oven mitts, remove food from the oven.
5. Turn temperature control to OFF and unplug roaster oven.

NOTE:

- The inner cooking pan should always be placed in the roaster base when cooking (except when using buffet pans).

CAUTION

- Escaping steam may cause burns.
- Use hot mitts to protect hands when removing inner cooking pan, baking pan or cooked food.

TIPS FOR BEST RESULTS

CAUTION: Internal food temperature should be kept at or above 150°F (66°C).

If food is too dry, add broth or juice to help keep food moist while warming.

ROASTING

Roasting Meats and Poultry

- We recommend the use of a meat thermometer to assure perfectly cooked roasts and poultry every time. If using a meat thermometer, the meat or poultry should be removed from the roaster oven when the thermometer reading is 5 to 10 degrees below the desired temperature. The internal temperature will continue to rise after the meat has been removed from the roaster oven.
- Most hams sold today are labeled as “Cook Before Eating” or “Fully Cooked.” Ham labeled “Cook Before Eating” has been smoked or cured but NOT cooked. This ham must be thoroughly cooked to an internal temperature of 155 to 160°F (68 to 71°C). The “Fully Cooked” hams have been smoked or cured and already cooked. The ham does not require further cooking, but heating to 140°F (60°C) improves the flavor.

Quantity Cooking

Stack rolls, biscuits, or pancakes in inner cooking pan. Do not let them touch sides of pan. Cover and keep warm up to one hour.

The inner cooking pan may be used as a large cooking vessel when cooking or heating large quantities. It may be used to simmer sauces, soups, or stews, or simply to heat or warm large quantities.

When cooking or heating soups or stews in the roaster oven, stir occasionally for quicker, even heating.

For example, set the temperature control at 400°F (205°C) and the roaster oven will warm vegetable beef soup from refrigerated temperature to serving temperature in about two hours. To cook soups, stews, or sauces, set the temperature control on 225°F (107°C) and allow 4 to 8 hours to simmer, depending on recipe.

ROASTING TIME CHART

Roasting Chart

- The roaster oven cooks turkeys in less time than conventional ovens. A 14 to 18 pound (6.3-8.1 kg) non-stuffed turkey will cook in approximately 2-1/2 hours. A turkey cooked in the roaster oven is moist and juicy, but does not brown.
- The Roasting Chart lists cooking times for tender cuts of meat that are usually dry-roasted. These roasts are from the rib or sirloin area. To tenderize cuts from the leg (ham) or shoulder/chuck area, cook in liquid for a longer period of time.
- Times indicated are approximate and should be used only as a general guideline. Individual cuts of meat and personal preference may dictate longer or shorter roasting times.

FOOD	WT. LBS	MEAT THERM.	COOK TIME Temp: 350°
Whole Turkey	10	180°F	2 hours
Turkey Breast	5-7	180°F	1½ hours
Roasting Chicken	6-8	180°F	1 to 1½ hours
Beef Roast	5-7	160°F (med)	2½ hours
Fresh Pork Roast (fully cooked)	5-7	160°F (med)	2 hours
Picnic Shoulder Ham (fully cooked)	7-10	140°F	2 hours
Whole Ham	10	140°F	2 hours

NOTE: Large turkeys with very tall or deep chest cavities might have difficulty fitting under the buffet lid.

Baking

The roaster oven can bake your favorite cakes, pies, breads, or casseroles like a conventional oven.

Steaming

Do not remove the lid of the roaster oven unless necessary. Removing the lid allows heat to escape and effects the temperature of the roaster oven.

Preheat roaster oven to 450°F (230°C). To steam in the roaster oven, you will need a metal colander. Place inner cooking pan in roaster oven. Pour 1 quart (1 L) boiling water into the inner cooking pan. Place food to be steamed in the colander and place colander in inner cooking pan. Cover and steam according to the following times or until desired doneness.

ITEM TO STEAM	AMOUNT OF TIME
2 cauliflower heads, cut up	10 minutes
2 bunches of broccoli, cut up	10 minutes
2 pounds (900 g) shrimp	10 minutes

Warming Rolls, Biscuits, etc.

Preheat roaster oven to 250°F (120°C).

You will need two small ovenproof containers to hold water. Emptied and washed food cans are perfect. Fill the cans two-thirds full with hot water and place in opposite corners of the inner cooking pan.

CARE & CLEANING

CLEANING YOUR ROASTER OVEN:

***WARNING:** NEVER IMMERSE YOUR ROASTER OVEN MAIN BODY IN WATER OR OTHER LIQUIDS. DO NOT PUT THE INNER COOKING PAN IN DISHWASHER.

1. Turn the Temperature Control setting to the OFF position.
2. Unplug the Roaster Oven from the wall outlet.
3. Always allow the Roaster Oven to cool down completely before handling.
4. Wash the Inner cooking pan, the Lid and the Roasting Rack in hot soapy water using a sponge or soft cloth. Rinse thoroughly and dry.
5. Wipe the inside and outside of the Roaster Oven body with a damp cloth.

SHORT CORD PURPOSE

- 1) A short power-supply cord is provided to reduce risks of injuring yourself from becoming entangled in or tripping over a longer cord.
- 2) Longer extension cords are available and may be used if you exercise caution during use.
- 3) If a longer cord is used please note the following:
 - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

The longer cord should be arranged so that it will not drape over the counter top of tabletop where it can be pulled on by children or tripped over unintentionally

POLARIZED PLUG

If this appliance has a **polarized plug** (meaning one blade is wider than the other one), please follow the below instructions:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only in one direction. 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.

This appliance is intended for Household Use Only.