

18 Qt. Roaster - MWRI18-47

Care/Use and Recipe Guide



NESCO®

Your Key Ingredient For Today's Kitchen™

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Thank you for purchasing a NESCO roaster. There is nothing better than knowing you are making delicious food for you and your family. We have been creating kitchen products and accessories for many years and are excited to share our knowledge and welcome more enthusiasts to the world of home cooking.

Questions?

NESCO Customer Service is available
8 am to 4 pm CST.

Email: nescocs@nesco.com

Phone: 1-800-288-4545

Live Chat at www.nesco.com



Warranty/Registration

Please see warranty info included on
the package and in this guide.
This guide is available at Nesco.com



Returns

Please do not return this item to the
place of purchase. If you are missing
any parts or need assistance, contact
NESCO Customer Service.

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Technical Specifications:

Model: MWRI18-47 Roaster Oven

Input: 120 Volts / 1450 Watts

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IMPORTANT SAFEGUARDS

- This product is designed for household use only -

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

1. **READ ALL INSTRUCTIONS.**
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance
4. Do not touch hot surfaces. Use handles or knobs.
5. Use oven mitts to remove the roasting pan or rack from the roaster oven, or to remove a baking pan or cooked food from the roasting pan.
6. To protect against electrical shock, do not immerse roaster base, cord, or plug in water or other liquid.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
8. Do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Call the provided customer service number for information on examination, repair, or adjustment.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
12. To disconnect, turn control to MIN and then remove plug from wall outlet. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. Steam escaping from under lid is hot and can burn.
16. Do not use without the roasting pan specifically designed for this model.
17. Do not use appliance to melt wax or any other nonfood use.
18. 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.
19. Do not use appliance for other than intended use.
20. Do not operate the appliance by means of an external timer or separate remote-control system.
21. **CAUTION - HOT SURFACE:** The temperature of accessible surfaces may be high when the appliance is operating.

SAVE THESE INSTRUCTIONS

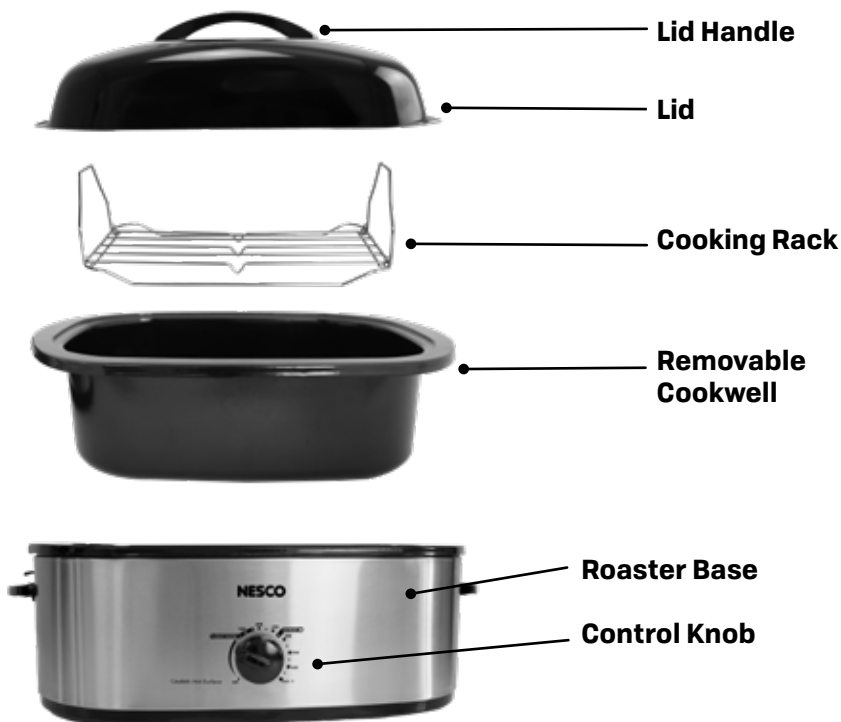
WARNING - Electrical Shock Hazard: This appliance is provided with a polarized plug (one wide blade) to reduce the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a

longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with this appliance.

Component List



Before First Use

1. Read and follow all instructions and save for reference.
2. Remove all packaging and labels.
3. Clean all parts, except base, following the instructions in the "Care and Cleaning" section.
4. Wipe the roaster base with a damp cloth.
5. **TO REDUCE RISK OF SHOCK HAZARD - NEVER IMMERSE THE BASE IN WATER OR ANY OTHER LIQUID.**
6. **NOTE:** Cooking high acidic foods, such as tomatoes, may cause discoloration of the enamel coating on the cookwell.

IMPORTANT! "SMOKE OUT" OVEN BEFORE USE

It is necessary to "SMOKE OUT" your roaster oven before regular use. You will only need to perform this procedure once. It is NORMAL for smoke and odor to be present during this process. The "SMOKE OUT" process:

1. Place the roaster base in a well ventilated area on a heat-resistant surface.
2. Set the control knob to minimum setting and plug the cord into a 120 volt AC outlet.
3. Turn control knob to maximum setting (450°F). Operate the roaster base empty (without the cookwell, cover or rack) for approximately 60 minutes, or until any odor or smoking disappears.
4. When finished, turn the control knob to minimum setting, unplug the unit from the electrical outlet and allow to cool.

Operating Instructions

1. Place appliance on a flat, heat-resistant, stable surface in a well ventilated area.
2. Place the cookwell into the roaster base and cover cookwell with lid. Always put food in the cookwell. **NEVER PLACE FOOD DIRECTLY INTO THE ROASTER BASE.**
3. Preheating is recommended. To preheat, place the cookwell into roaster base and cover with lid. Set the control knob to its minimum setting. Plug into a 120 volt AC outlet. Reset the control knob to desired temperature. Preheat 20 minutes. Use hot pads and carefully remove lid. Add food into the cookwell.
4. The rack may be used for baking or roasting. Other foods, such as soups and stews, are prepared without the rack.
5. Replace the lid. Always cook with the cookwell and lid in place.
6. If the roaster oven has not been preheated, turn the control knob to its minimum setting. Plug the cord into a 120 volt AC outlet. Set the control knob to the desired temperature. Fill the cookwell with food as desired.
7. Cook the food for the desired amount of time. When finished, turn the control knob to its minimum setting, unplug the cord from the 120 volt outlet. Allow the roaster oven to cool and clean as recommended.
8. Cookwell and lid will be hot while in use. Use hot pads when removing lid or cookwell from the roaster base. Tilt lid away from you to prevent steam burns.
9. Do not move the appliance while in operation. Always remove cord from outlet and allow to cool.

ROAST:

- ♦ For additional browning, add 1 tbsp. browning sauce to oil and brush over skin before roasting.
- ♦ To sear meat: preheat covered oven at 450°F. Add margarine to bottom of cookwell, then sear meat 10 to 15 minutes per side until lightly browned.
- ♦ "Alternative" browning method for self-basting turkeys: preheat at 400°F for 20 minutes. Roast for 1 hour at 400°F. Reduce heat to 350°, approximately 13 - 18 minutes per pound. Prior to the last hour of roasting, increase temperature to 400°F and remove all excess juices in bottom of cookwell.

COOK:

- ♦ Cut meats and vegetables should be of uniform size pieces.
- ♦ Add additional liquid sparingly, not much escapes during cooking.

BAKE:

- ♦ Use the rack when baking to allow better air flow.
- ♦ Two loaf pans will fit into the cookwell. Try meat and vegetables or two loaves of bread at the same time.
- ♦ Cover baking rack with aluminum foil or use a baking sheet.
- ♦ Most 1 and 2 quart casserole dishes, 9 x 13 baking pans and pie plates will fit into the cookwell. Place on the rack for better heat circulation while baking.
- ♦ Frozen entrees or convenient foods can be baked in the oven simply by following package directions. Place item on wire rack for best results.

Care & Cleaning

1. Turn control knob to OFF setting and unplug cord from power outlet.
2. After the Roaster Oven has cooled, remove lid, rack (if used) and cookwell. Wash these items in warm soapy water using a sponge or soft cloth.
3. To easily remove baked-on food residue, place cookwell in roaster base; then fill cookwell with water. Cover and heat at 350°F for 30 minutes. Turn off and allow to cool completely. Wash cookwell as directed above.
4. **NEVER IMMERSER THE ROASTER BASE IN WATER.** To clean, wipe outside of roaster base with a damp cloth and dry. Do not use abrasive cleansers on exterior surface.
5. Porcelain enamel cookwell has a strong finish and provides easy cleaning and years of use. However, it will chip if subjected to sharp blows or if it's mistreated.
6. Water spots or mineral deposits (characterized by a white film on surface) may be removed by wiping with household vinegar and a soft cloth.

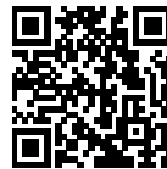
COOKING GUIDES

Find a guide with temperature and time settings for cooking various types of food in your roaster oven by visiting nescocom "Helpful Hints" section or scan this QR code:



RECIPES

Access recipes tailored to your roaster oven by visiting nescocom or scan this QR code:



One-Year Limited Warranty

The Metal Ware Corporation warrants the original purchaser that your product will be free from defects in material and workmanship for a period of one year from date of purchase. Product must be used for personal or sole household usage in accordance with the instructions. Should your product prove defective within one year from date of purchase, contact NESCO customer service team at 1-800-288-4545 or nescocs@nesco.com with an explanation of the claim. If a viable warranty claim is determined, a customer service member will provide you with the necessary details to have your unit replaced. Under this limited time warranty, we undertake to replace any parts found to be defective at our sole discretion. This limited time warranty is void if the unit is connected to an unsuitable electrical supply or dismantled or interfered with in any way or damaged through misuse. This warranty is not transferable.

LIMITATION OF REMEDIES AND DAMAGES: Except for the limited time warranty and remedies expressly stated above, the Metal Ware Corp shall not be liable to you, or to anyone claiming by or through you, for any obligations or liabilities, including, but not limited to, obligations or liabilities arising out of breach of contract, breach of warranty, statutory claims, negligence or other tort or any theory of strict liability, with respect to the product or the Metal Ware Corp's acts or omissions or otherwise. Buyer agrees that in no event shall the Metal Ware Corp be liable for incidental, compensatory, punitive, consequential, indirect, special or other damages. Warranty does not cover consequential or incidental damages such as property damage and does not cover incidental costs and expenses resulting from any breach of this warranty, even if foreseeable. Some states or provinces do not allow the exclusion or limitations of incidental or consequential damages, so the above limitation or exclusion may not apply to you depending on the state or province of purchase.

You may register your product on our website but will need to retain a copy of your proof of purchase should a warranty issue arise. We suggest you staple your receipt to this care and use guide.

www.nesco.com/customer-service/warranty-registration



**THANK YOU
FOR CHOOSING
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