

Oster Roaster Oven Instruction Manual

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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 OFF position, then plug cord into a 120 volt AC outlet. 4. Turn the roaster on by turning the TEMPERATURE CONTROL

ROASTER OVENS - Oster® Appliances Legendary Performance ...

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 1 ½ hours. Stir occasionally. www.oster.com www.oster.com CKSTROSMK18_12ESM1.indd 28-29 6/11/12 11:10 AM...

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STEP 1 – Get Yourself An Oster® Roaster Oven The newest Oster® Roaster Oven with Defrost Setting and Self-Basting Lid is just what you need to serve the most flavorful turkey possible, while also streamlining the defrosting, basting and roasting process.

Roast the Perfect Thanksgiving Turkey - Oster

Because an electric roaster oven is smaller than a conventional oven, it uses heat more efficiently. Roaster ovens takes 30 percent less time and uses 36 percent less energy based on average time and energy savings when using a roaster vs. a conventional oven.

Tips for Using Your Roaster Oven - Oster

Oster® Roaster Ovens. Roast, bake and slow cook to perfection with Oster® Roaster Ovens. Whether you're cooking for your family or guests, create a moist and delicious meal that is sure to impress. Shop our collection of Oster® Roaster Ovens and make flavorful meals with ease.

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Place oven rack into the desired position before heating the oven. (See "Positioning Rack" Section) Arrange food on the wire rack or in the baking pan. Push the Convection Bake button until "Convection Bake" lights up on display.

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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 "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.

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Our instruction manual is designed to give you helpful information, tips and a host of great recipes. Your O STER •... Page 7: Using Your Rotisserie Safely • Do not cover the vents on the top of the Carousel Rotisserie. After Use • Use oven mitts or a pot holder when removing the basket and the drip pan after cooking.

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Rub the other half of the butter over the outside of the bird. Sprinkle the outside of the bird with salt and pepper. Put 1/4 cup butter in the cavity of the turkey along with 1 teaspoon each of salt and pepper. Place the turkey in the preheated roaster and cook at the highest temperature for 30 minutes.

Roast Turkey in an Electric Roaster {Easy Recipe for ...

Put the bird in the insert pan on top of the rack. Don't add water to the pan. Put the insert pan back into the roasting pan. If your roaster doesn't have an insert pan, it's ok - just be very careful putting the bird into that hot oven, you don't want to burn your hands on the sides of the oven! Cover. Roast at highest setting for 30 minutes.

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