

SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please write to our Consumer Service Department or visit our website at www.rivalproducts.com.

Sunbeam Products, Inc. d/b/a Jarden Consumer Solutions
 303 NELSON AVENUE
 NEOSHO, MO 64850

1 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. d/b/a Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty. This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-557-4825 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-557-4825 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. d/b/a Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 5975 Falbourne Street, Mississauga, Ontario L5R 3V8. If you have any other problem or claim in connection with this product, please write our Consumer Service Department. **PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.**

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RO180BR-C/188BR/9100150000402
 RO180BR-C/188BR06EM2



18 QT. Roaster Oven with Buffet Server



Owner's Guide (Some Assembly Required)

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 the manufacturer 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.

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.

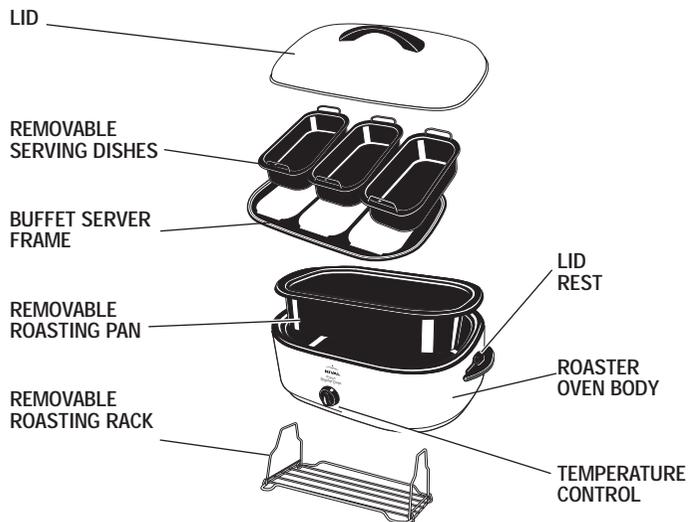
POLARIZED PLUG



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.

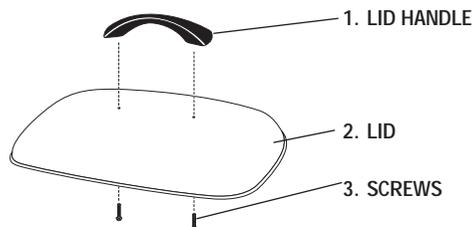
NOTE: Some countertop and table surfaces, such as Corian® and other surfaces, are not designed to withstand the prolonged heat generated by certain appliances. We recommend placing a hot pad or trivet under your Rival® product to prevent possible damage to the surface.

KNOW YOUR ROASTER OVEN



HOW TO ASSEMBLE YOUR LID

1. Locate the LID, LID HANDLE.
2. Unscrew the SCREWS from the LID HANDLE.
3. Use the screw driver to screw one end of the LID HANDLE first.



PREPARING YOUR ROASTER OVEN FOR USE

1. Remove all packaging materials.
2. Wash the REMOVABLE ROASTING PAN, ROASTING RACK, BUFFET SERVER FRAME, SERVING DISHES 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. Lowering temperature and cooking longer will also give meat a crispier, darker brown skin.
- 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 REMOVABLE 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.
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.

USING YOUR BUFFET SERVER

1. Wash all SERVING DISHES, and BUFFET SERVER FRAME with warm soapy water.
2. Fill the REMOVABLE ROASTING PAN from your Roaster Oven with 5 to 6 quarts full of water (or $\frac{1}{2}$ - $\frac{3}{4}$ full) and place inside ROASTER OVEN BODY.

CAUTION: NEVER add water directly inside the ROASTER OVEN BODY.

3. Place BUFFET SERVER FRAME on top of the REMOVABLE ROASTING PAN. Make sure the frame is secure and level.
4. Add empty SERVING DISHES, making sure they are also secure.
5. Cover with LID and plug Roaster into a 120V outlet. Preheat on 350°F for 30 minutes or until water is very hot.
6. Uncover and carefully add hot, cooked food into SERVING DISHES.
7. Cover and turn CONTROL to 250°F setting to keep foods warm. If necessary, adjust temperature.
8. Stir occasionally and keep food covered to maintain temperature.
9. Check every hour and carefully add more hot water if necessary.

USING YOUR BUFFET SERVER (CONT.)

CAUTION: Temperature of foods should be kept at 150°F or above.

- All SERVING DISHES need to be in place when using the BUFFET SERVER.
- Use only to keep cooked foods warm.
- SERVING DISHES and FRAME are not to be used on the stove top, in an oven or in a microwave oven.
- When filling SERVING DISHES with foods that may stick, spray the inside with a non-stick cooking spray.
- If food is dry, add broth, juice, water or wine to help keep warm.

CLEANING YOUR BUFFET SERVER

CAUTION: BUFFET SERVER is hot. Handle Carefully.

- Always allow the BUFFET SERVER to completely cool before cleaning.
- SERVING DISHES and FRAME from BUFFET SERVER may be cleaned in hot soapy water or in dishwasher. Rinse and dry completely.

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 GUIDE

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 than in a conventional oven. Reducing temperature and increasing cooking time will result in a browner, crispier crust. Times indicated below are approximate and should be used as a guideline only.

COOKING GUIDE (CONT.)

| MEAT | WEIGHT (LBS.) | TEMP. | MIN./LB. |
|--------------------|---------------|--|----------|
| BEEF ROASTS | | | |
| Standing Rib | 4 - 6 | 325°F | 12 to 15 |
| Sirloin Tip | 3 - 5 | 350°F | 12 to 15 |
| Tenderloin | 3½ - 4 | 450°F | 5 to 10 |
| Pot Roast | 4 - 6 | 300°F | 19 to 26 |
| Corned Beef | 3½ - 4 | 300°F | 10 to 15 |
| LAMB | | | |
| Leg | 5 - 8 | 350°F | 14 to 20 |
| Shoulder, boneless | 3 - 4 | 350°F | 14 to 20 |
| PORK | | | |
| Loin Roast | 3 - 5 | 350°F | 13 to 19 |
| Rolled Shoulder | 4 - 6 | 350°F | 21 to 26 |
| Chops | 4 - 5 | 325°F | 10 to 15 |
| Country-Style Ribs | 8 - 10 | 450°F to brown and then decrease temp. to 250°F | 10 to 15 |
| SMOKED HAM | | | |
| Bone-in, shank | 10 - 15 | 325°F | 12 to 15 |
| Boneless | 8 - 12 | 325°F | 10 to 15 |
| Fully cooked | 5 - 10 | 325°F | 9 to 17 |
| VEAL | | | |
| Loin | 4 - 6 | 325°F | 19 to 25 |
| Shoulder | 3 - 5 | 325°F | 19 to 25 |
| POULTRY | | | |
| Chicken, whole | 3½ - 5 | 350°F | 9 to 14 |
| Chicken, whole | 6 - 8 | 350°F | 10 to 15 |
| Chicken, pieces | 6 - 8 | 350°F | 5 to 8 |
| Turkey, prebasted | 10 - 14 | 375°F | 9 to 14 |
| Turkey, prebasted | 14 - 22 | 375°F | 9 to 14 |
| Turkey, fresh | 10 - 14 | 350°F | 9 to 14 |
| Turkey, fresh | 14 - 22 | 350°F | 9 to 14 |

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 or until chicken is done.

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.

RECIPES

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.

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 |
| ¼ 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.

RECIPES

PORK ROAST

| | |
|---------------------------|----------------------------|
| 4 - 5 lb. pork loin roast | ½ tsp. pepper |
| 4 cloves garlic, minced | ½ cup Italian dressing |
| 1 tsp. salt | ½ 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 2 ½ hours or until done.

SPAGHETTI SAUCE

| | |
|--------------------------------|----------------------|
| 1 can (48-oz.) tomato juice | ½ cup basil leaves |
| 4 cans (28-oz.) diced tomatoes | ½ 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 baking dish and stir well to combine. Cover, cook 3 to 4 hours until thick, adding meatballs during last 1 to 1½ hours. Stir occasionally.

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 |

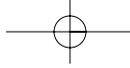
Preheat Roaster to 350°F. Make several slits in top of roasts. Place roasts on rack. Set rack in Roaster. Combine vinegar, soy sauce, Worcestershire sauce and mustard. Brush marinade over roasts. Combine cracked pepper and garlic. Rub over meat. Sprinkle with salt. Cover; roast 20 to 25 minutes per lb.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

RECIPES

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. Place in cookwell. Cover and cook at 300°F for 2 hours or until heated through. Stir occasionally.



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