

# All Events Rental

## Roaster Oven

### How to use our roaster oven:

The roaster oven consists of the heatwell (the exterior of the roaster with the knob and electric cord), the cookwell (an enamel insert that sits inside the heatwell, and the cover.

### Operating tips:

- Only plug the roaster oven into a grounded outlet of appropriate volts and amps.
- Avoid serious burns! Only touch the handles and knob while the oven is on!
- Always using the cookwell insert for food. Never cook directly in the heatwell!

### Setup:

1. Place the roaster oven on a stable, level surface, such as a table or counter.
2. Make sure to set the oven near a grounded electrical source so that you will not need an extension cord.

### Instructions:

1. Make sure the cookwell insert is in the heatwell and cover.
2. Turn the temperature control knob to the lowest setting before plugging the roaster oven in.
3. Turn the temperature control knob to the desired temperature.
4. If preheating is required, wait for the red light to go off, indicating the correct temperature has been reached. If preheating is not required, go directly to step 5.
5. Carefully add your food to the cookwell and replace the cover.
6. Cook the food for the desired amount of time.
7. Turn the temperature control knob to the lowest setting and unplug the roaster oven.

### Cleaning:

1. Allow the roaster oven to cool to the touch before cleaning.
2. Remove the cover and cookwell and wash in warm sudsy water.
  - The cookwell is dishwasher safe, but the cover must be hand washed.
3. Wipe the inside and outside of the heatwell with a damp cloth.
  - Do not immerse the heatwell in water!

