

## CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

**Model Number:** \_\_\_\_\_ **Product Name:** \_\_\_\_\_

Customer Assistance Number 1.877.207.0923 (US) or 1.877.556.0973 (Canada)

Keep these numbers for future reference!

For more information, please visit us at [www.gehousewares.com](http://www.gehousewares.com)

### TWO-YEAR LIMITED WARRANTY

#### What does your warranty cover?

- Any defect in material or workmanship.

#### For how long after the original purchase?

- Two years.

#### What will we do?

- Provide you with a new one!
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar GE branded product of equal or greater value.

#### How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-877-207-0923 (US) or 1-877-556-0973 (Canada)

#### What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

#### How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, GE and the product manufacturer expressly disclaim all responsibility for special, incidental and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you.

#### What if you encounter a problem with this product while using it outside the country of purchase?"

- The warranty is valid only in the country of purchase and you follow the warranty claim procedure as noted.



# Roaster Oven

Model Number: 169154

UPC: 681131691543

### Customer Assistance

1 877 207 0923 (US)

1 877 556 0973 (Canada)



### Thank you for purchasing a GE small appliance.

In keeping with the GE ecomagination initiative, please consider the option to recycle the packaging material and donate the appliance you are no longer using.



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To read more about GE's ecomagination commitment visit:  
[ge.ecomagination.com](http://ge.ecomagination.com)

## 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 electric shock, do not immerse Roaster Oven Body, cord or plug in water or other liquids.
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 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 the 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 liquids.  
**CAUTION:** Steam escaping from under Lid or Removable Cooking Pan is hot and can cause burns.
13. Do not use appliance for other than intended use.
14. Use oven mitts to remove the Cooking Pan from the Roaster Oven, or to remove a baking pan or cooked food from the Cooking Pan.
15. To disconnect, turn Temperature Control to OFF, then remove plug from wall outlet.
16. Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. We recommend placing a hot pad or trivet under your product to prevent possible damage to the surface.

## SAVE THESE INSTRUCTIONS

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.** No user-serviceable parts inside. Do not attempt to service this product. A short power supply cord is provided to reduce the risk resulting from becoming entangled in 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 unintentionally.

### POLARIZED PLUG



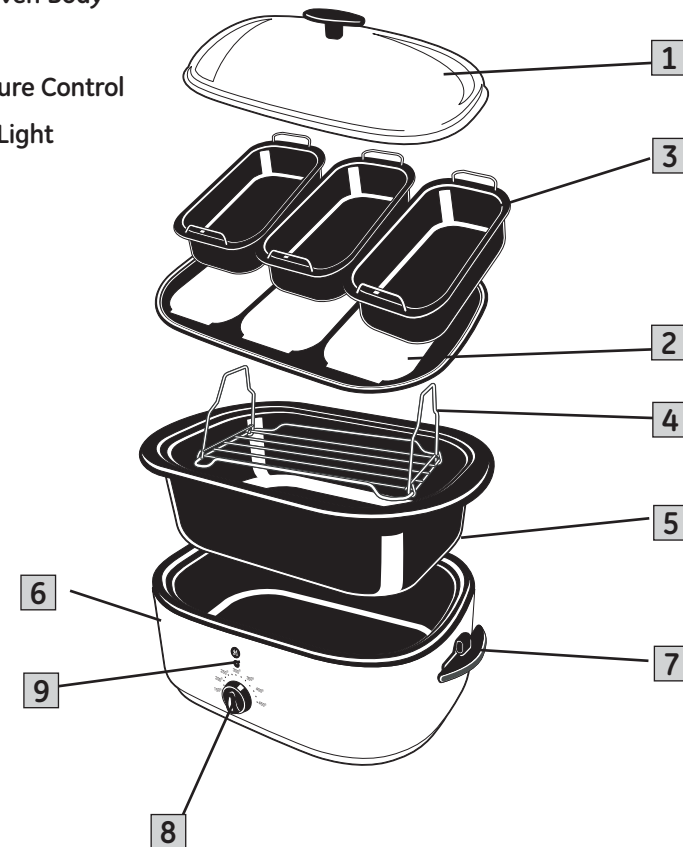
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

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.

## KNOW YOUR ROASTER OVEN

### Parts and Features

- 1 Lid
- 2 Buffet Server Frame
- 3 Removable Serving Dishes
- 4 Removable Roasting Rack
- 5 Removable Roasting Pan
- 6 Roaster Oven Body
- 7 Lid Rest
- 8 Temperature Control
- 9 Indicator Light



## PREPARING YOUR ROASTER OVEN FOR USE

1. Remove all packaging materials.
2. Wash the Cooking Pan, Roasting Rack 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.

## IMPORTANT POINTS FOR YOUR ROASTER OVEN

- Always use the Cooking Pan in the Roaster Oven when cooking.

**NOTE:** Never place food or liquid directly into the Roaster Oven Body.

- Caution should be used when removing the Lid so that the steam escapes away from you.
- 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 Lid Rest feature, hold the Lid upright by the Handle and place the edge of the Lid under the 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.
- To create a darker roasted, crispier skin on poultry, do not add liquids (with the exception of the basting butter or oil) until there are only 30 minutes left of cooking.

**NOTE:** The roaster pan has a capacity of 17 quarts.

## IMPORTANT POINTS FOR YOUR BUFFET SERVER

**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, Buffet Server 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 or juice to help keep warm.
- NEVER pick-up hot serving dishes using the frame.

## HOW TO USE YOUR ROASTER OVEN

1. Place the Cooking 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. (Indicator Light will shut off when temperature is reached.)
5. Place Roasting Rack into the Cooking 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 to be used.
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.

## HOW TO USE YOUR BUFFET SERVER

1. Prior to use wash all Serving Dishes and Buffet Server Frame with warm soapy water.
2. Fill the removable cooking pan from your Roaster Oven with 8 Qts. 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 cooking pan. Make sure the frame is secure and level.
4. Add empty Serving Dishes, making sure they are also secure.
5. Cover with Roaster Oven 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. Periodically check and carefully add more hot water if necessary.

## HOW TO CLEAN 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. **NOTE:** Steel wool, abrasive cleaners, or metal scouring pads may be used if necessary.

## HOW TO CLEAN YOUR ROASTER OVEN

**CAUTION:** Do not immerse the Roaster Oven Body in water or other liquid. Do not put Cooking Pan in dishwasher.

1. Turn Temperature Control to the OFF position.
2. Unplug the Roaster Oven from outlet and allow unit to cool.
3. Wash the Cooking Pan, Lid and Roasting Rack in hot soapy water – using a sponge or cloth. Rinse thoroughly in hot water, then towel dry.
4. 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
<b>BEEF</b>	140°F	160°F	170°F
<b>PORK</b>	*	160°F	170°F
<b>LAMB</b>	140°F	160°F	170°F
<b>SMOKED HAM</b> Cook before eating Fully cooked	*		160°F 140°F
<b>POULTRY</b> Roasting Chicken Turkey	*		180°F 180°F

\*Rare pork, ham or poultry is not recommended.

### ROASTING MEATS AND POULTRY

Tender cuts of meat are best suited for roasting. The time guide below is for use with tender cuts such as from the sirloin area. Less tender cuts of meat should be slow cooked in liquid. Times indicated below are approximate and should be used as a guideline only.

MEAT	WEIGHT (LBS.)	TEMP.	MIN./LB.
<b>BEEF ROASTS</b>			
Standing Rib	4 - 6	325°F	17 to 21
Sirloin Tip	3 - 5	350°F	17 to 21
Tenderloin	3½ - 4	450°F	7 to 10
Pot Roast	4 - 6	300°F	26 to 34
Corned Beef	3½ - 4	300°F	15 to 17
<b>LAMB</b>			
Leg	5 - 8	350°F	20 to 22
Shoulder, boneless	3 - 4	350°F	20 to 22
<b>PORK</b>			
Loin Roast	3 - 5	350°F	21 to 26
Shoulder	4 - 6	350°F	30 to 34
Chops	4 - 5	325°F	15 to 17
Country-Style Ribs	8 - 10	450°F to brown and... ...then decrease temp. to 250°F	15 to 17
<b>SMOKED HAM</b>			
Bone-in	10 - 15	325°F	17 to 21
Boneless	8 - 12	325°F	15 to 17
Fully cooked	5 - 10	325°F	13 to 24
<b>VEAL</b>			
Loin	4 - 6	325°F	26 to 30
Shoulder	3 - 5	325°F	26 to 30
<b>POULTRY</b>			
Chicken, whole	3½ - 5	350°F	13 to 15
Chicken, whole	6 - 8	350°F	15 to 17
Chicken, pieces	6 - 8	350°F	7 to 9
Turkey, prebasted	10 - 14	375°F	12 to 15
Turkey, prebasted	14 - 22	375°F	13 to 15
Turkey, fresh	10 - 14	350°F	15 to 17

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## COOKING GUIDE (CONT'D)

### Slow Cooking

Slow cooking is best for less tender cuts of meat. Heat is gradual with slow cooking. It is not necessary to stir when slow cooking. Avoid removing the cover during slow cooking. Heat escapes during slow cooking and you may need to increase the cooking time. When using a standard recipe, slow cook 1½ hours for every 30 minutes. Slow cook using the 250°F setting.

### Baking\*

- Baking pans should always be placed on the Roasting Rack. Do not place pans on bottom of Cooking Pan.
- Metal pans are recommended for use in the roaster as they provide better heat transfer and browning.

**CAUTION:** Use hot pads or mitts when removing food from oven. Rack will be hot, allow to cool or remove with hot pads/mitts.

FOOD	TEMP. SETTING	BAKING TIME (MIN)
MUFFINS	425°F	15 to 20
QUICK BREAD	375°F	65 to 75
YEAST BREAD	400°F	40 to 45
YEAST ROLLS	400°F	18 to 20
COOKIES	350°F	8 to 13
BROWNIES	350°F	25 to 30
CUPCAKES	350°F	20 to 30
SHEET CAKE	350°F	40 to 45
POUND CAKE	350°F	50 to 60
BUNDT CAKE	350°F	50 to 60
CHEESECAKE	325°F	50 to 60
FRUIT PIE	425°F	45 to 50
CUSTARD PIE	350°F	50 to 60
PASTRY SHELL	425°F	10 to 13
PIZZA (9-inch)	425°F	20 to 25
BAKED POTATOES	350° to 400°F	50 to 60
SWEET POTATOES	350° to 400°F	55 to 65
SCALLOPED POTATOES	350°F	75 to 90
WINTER SQUASH	400°F	45 to 60
BAKED APPLES	350°F	35 to 45

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## RECIPES

\* Always preheat roaster prior to baking (Maximum 15 minutes)

### 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 hour.

### Pot Roast with Vegetables

6 to 8 lbs. beef chuck roast	2 cups beef broth
2 cups baby carrots	1 tbs. salt
8 medium potatoes, peeled and quartered	1 tsp. ground black pepper
2 onion, quartered	

Place roast in bottom of Cooking Pan. Place vegetables around sides of roast. Add salt, pepper and broth. Cover; cook at 300°F 3 to 4 hours or until tender.

### Hickory-smoked brisket

6 to 8 lb. beef brisket	1 tsp. onion powder
½ cup liquid smoke	1 tsp. celery salt
1 tsp. garlic salt	

Place brisket on large piece of aluminum foil. Sprinkle generously with the liquid smoke and seasonings. Wrap the brisket with the foil and crimp edges. Place in Cooking Pan. Cover and cook at 250°F for 4 hours.

### Lemon Garlic Roast Chicken

7 to 8 lb. chicken	¼ cup lemon juice
4 cloves garlic, minced	2 tsp. salt
½ cup butter, softened	1 tsp. ground black pepper

Rinse chicken in cold water and pat dry with paper towels. 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 2 to 2½ hours or until chicken is done.

### Beef Stew

4 lbs. beef stew meat	⅓ cup dry bread crumbs
6 potatoes, peeled and cubed	⅓ cup quick-cooking tapioca
2 stalks celery	2 tsp. salt
2 medium onion, cut into eighths	2 tsp. basil
4 cans (10½-oz. each) condensed tomato soup	½ tsp. pepper
2 cans (8 oz.) sliced mushrooms, undrained	2 cups beef broth

Toss stew meat with bread crumbs, salt and pepper. Place beef in Cooking 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

### Roasted Vegetable Soup

2 small yellow squashes	1 pint whipping cream
2 lb. asparagus, tips and tender portion only	¼ cup. oil
2 small red bell peppers, cut into 1" pieces	1 tsp. ground black pepper
2 can (14½-oz) chicken broth	2 tsp. minced fresh rosemary
1 lb. small whole, fresh mushrooms	2 tsp. salt
1 red onion, quartered	

Combine oil, salt and pepper in a bowl. Add vegetables and stir well to coat. Add vegetables to Cooking Pan. Roast at 450°F for 30 minutes, stirring every 10 minutes. Reduce heat to 250°F. Add broth and cream. Stir well and cook until simmering.

### Chicken Tetrazzini for a Crowd

16 oz. spaghetti, broken and cooked according to package directions	2 cups chicken broth
10 cups cooked chicken, cut up	1½ cup chopped onion
2 lb. grated American cheese	1 cup chopped red bell pepper
4 cans (10½ oz. each) condensed cream of mushroom soup	1 cup chopped green bell pepper
	1 tsp. ground black pepper

Combine all ingredients in Cooking Pan. Place in Roaster Oven Body and cover. Bake at 350°F for 30 minutes or until heated through.

### Asian Spareribs

4 large cloves garlic, minced	2 tbs. sesame oil
1 tsp. five spice powder	2 tbs. minced fresh ginger
8 green onions, thinly sliced	1 tbs. chili puree
½ cup brown sugar	2 tsp. salt
8 tbs. hoisin sauce	6 to 8 lbs. pork spareribs, cut to fit into pan

Combine first 8 ingredients to make marinade. Sprinkle ribs with salt and brush with marinade. Place ribs in Cooking Pan. Roast at 350°F for 1½ to 2 hours.

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