

# **Bravetti™**

## **Smoker / Roaster Oven with Buffet Server**

### **OWNER'S MANUAL**

Model KR450B  
120V., 60Hz., 1450 Watts



**EURO-PRO Operating LLC**  
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# IMPORTANT SAFETY INSTRUCTIONS

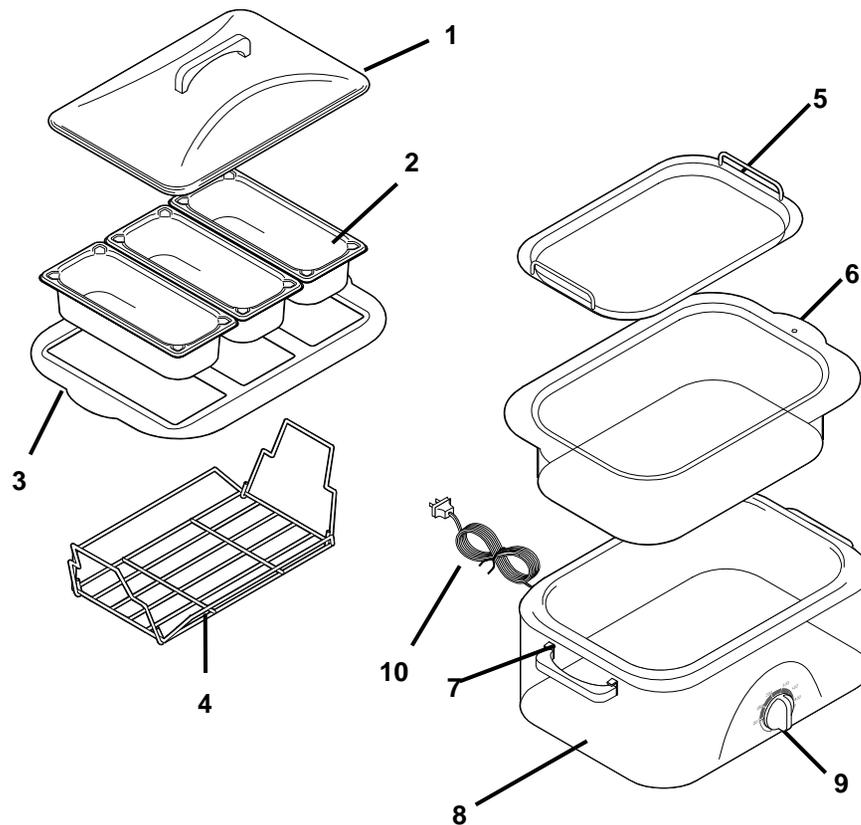
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully before use.
2. Never cook without Removable Cooking Pan in place.
3. Do not touch hot surfaces, always use handles or knobs.
4. To protect against electrical shock, do not immerse cord and plugs in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. Return the appliance to **EURO-PRO Operating LLC** for examination, repair or adjustment. (See warranty.)
8. The use of accessory attachments not recommended by manufacturer may cause injuries.
9. Do not use outdoors.
  - 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 smoker/roaster oven.** The extension cord should not be allowed to drape over the tabletop or counter where it could be pulled on by children or tripped over.
10. Do not let cord hang over edge of table or counter. Do not let cord touch hot surfaces, including stove.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution must be used when moving any appliance containing hot oil or other liquids.
13. **CAUTION:** Steam escaping from under cover or food warming/ buffet pans is hot and can cause burns..
14. Do not leave appliance unattended while in use.
15. Use oven mitts to remove the cooking/buffet pans,roasting rack,cooking pan ,smoker pan, a baking pan or cooked food from the cooking pan.
16. Always plug into electrical outlet before turning unit "On".To disconnect, always turn unit "Off" before removing plug from wall outlet.
17. Do not use appliance for other than intended household use.
  - Do not immerse the base in water or other liquid. Do not attempt to service this unit.
  - When opening the cover during or at the completion of the cooking cycle, steam could escape and cause injury. **Always open the cover away from your face or body.**
  - To avoid a circuit overload, do not operate another high wattage appliance on the same circuit.

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.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

## GETTING TO KNOW YOUR SMOKER / ROASTER OVEN



1. Cover
2. Removable Buffet Serving Pans
3. Buffet Serving Pans Holder
4. Removable Roasting Rack
5. Removable Smoker Pan
6. Removable Cooking Pan
7. Cover Holders
8. Base
9. Temperature Control
10. Cord

### Technical Specifications

Voltage: 120V., 60Hz.  
Power: 1450 Watts  
Capacity: 18 Quart

## OPERATING INSTRUCTIONS

Read all the sections of this booklet and follow all the instructions carefully.

### Before Using Your Smoker / Roaster Oven

Make sure the unit is unplugged. Wash the Cover, Roasting Rack, Buffet Pans, Buffet Pan Holder, Smoker Pan, and Cooking Pan in warm, soapy water. Wipe dry thoroughly. Wipe the unit base with a damp, soapy cloth. Wipe dry thoroughly. Do NOT use abrasive cleaners on Base. Do NOT immerse Base in water.

### How to Use Your Smoker/Roaster Oven

**CAUTION: Never open the Cover towards your face or body. Escaping steam may cause burns. Always tilt the Cover away from you to divert steam and avoid placing your hand over the steam vents.**

**Caution: The Cooking Pan should always be used in the Base when cooking or baking.**

**Caution: We do not recommend the use of plastic oven roasting bags or plastic in the unit or cooking pan. Foil oven roasting bags can be used.**

**Note: Before planning to bake or roast in the unit with pans or dishes, be sure to check for fit in the cooking pan or on roasting rack. Following are pan sizes which should fit:**

- One 9 X 13 inch baking pan
- One 10 X 14 inch roasting pan
- Two 9 X 5 inch loaf pans
- Two 8 X 4 inch loaf pans
- One tube or bundt pan

**Note: Do not use the Cooking Pan as the baking pan for cakes, breads or casseroles. A separate pan must be used when cooking these foods.**

**Caution: Use oven mitts or hot pads to remove any cooking pans, dishes, buffet pans, the cooking pan or cooked food from the base when heated. Cooked items will be hot and burns could occur.**

**Please read all instructions. The Smoker / Roaster Oven cooks some foods faster than a conventional oven.**

**Note:** Due to manufacturing processes, some smoke and / or odor may be noticed during first use. This is normal and should disappear after the first heating of the Smoker / Roaster Oven.

**Caution: Make sure the Temperature Control is "OFF" and Base is unplugged .**

1. Place the Base on a heat resistance surface.
2. Plug cord into 120 volt outlet.
3. Place the Cooking Pan inside the base

**Note: Cooking Pan should always be in the base before cooking.**

4. Turn temperature Control "ON" to desired temperature setting.
5. Place Cover on unit. Preheat for 15 to 20 minutes..
6. Place Roasting Rack into the Cooking Pan, Put food on rack and replace Cover on unit.

**Note: Some recipes or foods may not require the Roasting Rack be used.**

7. When cooking is complete, turn the Temperature Control to "OFF" and unplug the unit from the wall outlet.  
**Note: Lifting the Cover often during the cooking cycle will reduce the interior heat and prolong the cooking cycle. Do not open Cover frequently.**

8. Remove the Cover. Using oven mitts or hot pads, remove the Roasting Rack with food and serve.  
**Caution: Always open Cover away from you. Steam may escape and cause burns.**  
**Caution: Allow base to cool before moving or cleaning.**

**NOTE: When removing the Cover during the cooking cycle, place edge of Cover under the Cover Holders on either side to prevent getting cooking residue or condensation on your counters. This is a handy feature to the Smoker/ Roaster Oven.**

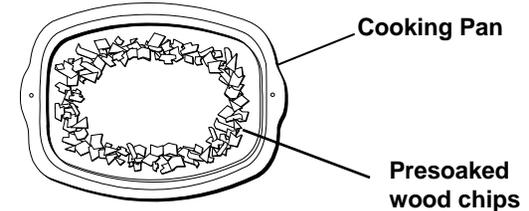
## SMOKER PAN

### How to Use the Smoker Pan

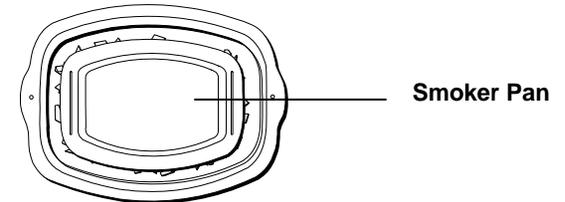
You should be able to purchase seasoned wood chips at your local supermarket or wherever you find your barbecue charcoal.

Prepare the wood chips according to package directions before proceeding to use the smoker .

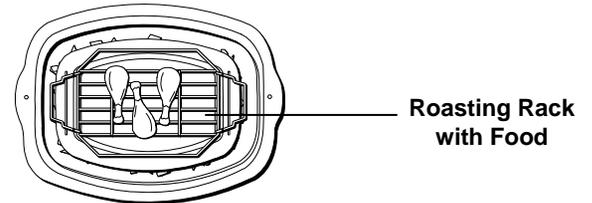
1. Assemble your oven unit with the cooking pan .
2. Place pre-soaked wood chips around the interior sides of the Cooking Pan.  
(See below)



3. Place the Smoker Pan into the Cooking Pan. (See below)



4. Place the Roasting Rack into the Smoker Pan.
5. Place the food on the rack. (See below) Place Cover on unit.

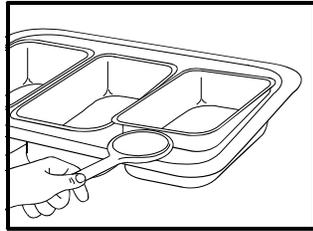


6. Plug cord into wall outlet.
7. Turn temperature Control Setting to desired setting. Cook according to recommended cooking guides listed per this instruction manual.  
**We recommend the use of a meat thermometer to ensure perfectly cooked roasts and poultry.**
8. When food is cooked, turn unit "OFF". Unplug the cord from wall outlet.
9. Open Cover. Remove food using Roasting Rack . Place food onto a serving dish or platter.  
**Caution: We DO NOT recommend you slice or cut cooked food inside the Cooking Pan. Pan will be hot and could cause burns.**
10. Allow the Base to cool before cleaning. Remove the Cooking Pan and dispose of the wood chips .

## BUFFET PANS

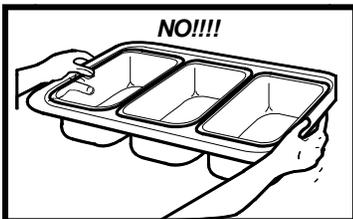
### How to Use the Buffet Server

1. Wash all Buffet Pans and Pan Holder with warm, soapy water.
2. Place the Cooking Pan inside the base and fill the Cooking Pan with 6 Qts. of water. Make sure the water does not touch the bottom of the buffet pans.  
**Note; NEVER add water directly in the Base. ALWAYS use the Cooking Pan whenever cooking or warming in roaster.**
3. Place the Buffet Pans Holder on top of the Cooking Pan. Make sure the holder is secure and level.
4. Add the EMPTY Buffet pans, making sure they are secure.
5. Place Cover on unit and plug cord into 120 volt outlet. Preheat at 350°F for 30 minutes or until water is very hot.
6. Uncover and carefully add hot, cooked food into Buffet Pans.  
**Caution: Always open Cover away from you. Escaping steam can cause burns.**
7. Cover and turn Temperature Control setting to 250°F to keep foods warm. If necessary, adjust temperature.
8. Stir occasionally and keep food covered to maintain temperature.
9. Periodically check and if necessary - carefully add more hot water by removing one of Buffet Pans to add water.  
**Caution: Use oven mitts to remove pan. Escaping steam will be hot and can cause burns.**  
HINT: Try using a wooden spoon to help lift one end of the Buffet Pan for easier removal.



- Buffet Pans and Holder are hot. Handle Carefully.
- Never carry the Buffet Pan and Holder Assembly. You could be injured.

### **NEVER CARRY BUFFET PANS AND HOLDER**



## BUFFET PANS (con't)

### For Best Results Using Buffet Pans

- Caution:** Internal temperature of foods should be kept at 150°F or above.
- All Buffet Pans must be in place when using the Buffet Server.
  - Use Buffet Pans only to keep cooked foods warm.
  - Buffet pans and Holder **ARE NOT** to be used on a stove top or in a microwave oven. Pans may be used in a conventional oven.
  - When filling Buffet Pans with foods that may stick, spray the inside of pans with a non-stick cooking spray.
  - If food is too dry, add broth or juice to help keep food moist while warming.

### How to Clean your Buffet Server

**Caution: Buffet Server is very hot. Handle carefully.**

- ALWAYS allow the Buffet Server to completely cool before cleaning.
- Buffet Pans and Holder may be cleaned in hot, soapy water or dishwasher. Rinse and dry thoroughly.
- Helpful Tip:**  
If your Cooking pan discolors from mineral deposits in the water, clean the pan thoroughly and wipe the interior of the pan with vegetable oil or spray with a cooking spray. Let it sit for approximately one hour and then wipe clean. This will help renew the "shine".
- **Caution: ALWAYS allow water and Smoker. Roaster to cool before cleaning.**
  - **ALWAYS allow water to cool before attempting to remove water from Cooking Pan.**
  - **If attempting to remove Buffet Pans before allowing water and unit to cool, use oven mitts to remove pans. Escaping steam will be hot and can cause burns.**
  - **Buffet Pans and Holder are hot. Handle Carefully.**
  - **Never carry the Buffet Pan and Holder Assembly. You could be injured.**

## CLEANING INSTRUCTIONS

**CAUTION: Make sure unit is unplugged from wall outlet.**

**Allow unit to cool before cleaning.**

**CAUTION: Do NOT immerse the the Smoker / Roaster Base in water or liquid.**

1. Turn Temperature Control to the "OFF" position.
2. Unplug the oven from wall outlet and allow to cool.
3. Allow oven to cool completely before cleaning.
4. Wash the Cooking Pan, Cover, Roasting Rack, Smoker Pan, Buffet Pans and/or Buffet Pan Holder in warm, soapy water or dishwasher. Rinse thoroughly in hot water, then towel dry.  
To remove burned - on food or drippings, allow part to soak . Then scrub with a nylon scouring pad. Rinse in warm water, then dry.
5. Wipe the inside and outside of the oven with a damp cloth.

**NEVER IMMERSE THE BASE IN WATER OR OTHER LIQUIDS.**

## STEAMING

You can use your oven to steam cook tasty and nutritious low calorie foods using no fats.

1. You will need a stainless steel colander.
2. Place Cooking Pan in unit Base. Place Roasting Rack in Cooking Pan.
3. Plug in cord and pre-heat unit to 450°F.
4. Pour 1 1/2 quart boiling water into the Cooking pan.
5. Place food to be steamed in the colander. Place colander onto the Roasting Rack inside Cooking Pan.
6. Cover and steam until desired doneness.

### Steaming Guide

<u>Food to Steam</u>	<u>Min. Time(Minutes)</u>
Broccoli - 2 bunches, cut up	10
Cauliflower - 2 heads, cut up	10
Shrimp - 2 pounds	10 - 15

## WARMING

To reheat rolls, biscuits, pancakes etc.:

You will need two (2) small ovenproof containers to hold water. Small coffee can or food cans that have been emptied and washed will work very well.

1. Assemble oven with Cooking Pan. Plug in cord and pre-heat unit to 250°F.
2. Fill the two cans about two thirds full of hot water. Place at opposite ends of the Cooking Pan.
3. Stack the rolls, biscuits, pancakes ,etc. in the Cooking Pan. Do not touch the sides of the Cooking Pan with the items.
4. Cover and heat for up to one hour.

## QUANTITY COOKING

The Cooking Pan can be used to cook or heat large quantities of foods about 4 gallons. It may be used to simmer sauces, soups, stews or simply to heat or warm large quantities.

When cooking or heating large quantities of soups, stews or sauces, be sure to stir often to prevent sticking on the sides and quicker, more even heating. See examples below.

FOOD	TEMP	TIME
Vegetable Beef Soup (from refrigerated temp.)	400° F	2 hours
Soups, stews, sauces (dependent upon the recipe)	225° F	4 to 8 hours

## BAKING

**NOTE:** Baking pans should ALWAYS be placed on the Roasting Rack. Do not place pans on bottom of Cooking Pan. This also allows for better heat circulation when baking.

Metal pans are recommended to use in the oven when baking as they provide a better heat transfer and browning.

When baking, we always recommend pre-heating the oven. Allow 15 - 20 minutes for pre-heating.

When first using your oven for baking, you may wish to lower the baking temperature by 25°F. The Smoker/Roaster Oven's more compact interior heats more efficiently than conventional ovens, so a lower temperature usually works very well.

**Note:** Do not remove the Cover while baking. Removing the Cover allows heat to escape and affects the temperature of the oven.

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

### Baking Guide

These are recommended temperature and times.

FOOD	TEMP	BAKE TIME (MINUTES)
MUFFINS	425° F	15 to 20
QUICK BREADS	375° F	65 to 75
YEAST BREADS	400° F	40 to 45
YEAST ROLLS	400° F	18 to 20
COOKIES	350° F	11 to 13
BROWNIES	350° F	25 to 30
CUPCAKES	350° F	25 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° F to 400° F	50 to 60
SWEET POTATOES	350° F to 400° F	55 to 65
SCALLOPED POTATOES	350° F	75 to 90
WINTER SQUASH	400° F	45 to 60
BAKES APPLES	350° F	35 to 45

## ROASTING

### Roasting Meats and Poultry

**Note: Use this method when a preheated oven is not required.**

1. When preparing to roast, place the Roasting Rack into the Cooking Pan.
2. Place the meat or poultry on the rack. Place the Cover on the base.
3. Plug cord into electrical outlet. Set Temperature Control to desired setting .
4. When cooking is complete, turn the Temperature Control to "OFF". Unplug the cord from outlet.
5. Remove the Cover and using oven mitts or hot pads, remove the Roasting Rack with food and serve

We recommend the use of a meat thermometer when cooking meats or poultry. Insert the meat thermometer into the thickest portion of the meat or poultry.

To avoid over cooking, cook until the meat or poultry is within 5° F of desired temperature. Remove the meat from the Smoker / Roaster Oven. The internal temperature will continue to rise for a short time after the meat has been removed from the unit.

6. Allow base to cool before cleaning.

**Caution:** Base will be **HOT**. Allow to cool before moving. If moving while hot, use oven mitts or hot pads. Your hands could strike the base sides even when lifting with handles.

### Cooking Guide

#### Recommended Internal Meat Temperatures

Cook to desired doneness by measuring the internal temperature of the meat using a meat thermometer. The FDA recommends meat should be a minimum of 145° F to prevent food borne illness.

**Caution: Never cook without Cooking Pan in Base.**

MEAT	RARE	MEDIUM	WELL DONE
BEEF	145° F	160° F	170° F
PORK	*	160° F	170° F
LAMB	145° F	160° F	170° F
<b>SMOKED HAM</b>			
Cook before eating	*	*	160° F
Fully cooked			140° F
<b>POULTRY</b>			
Roasting chicken	*	*	180° F
Turkey			180° F

\* Pork, ham or poultry are not recommended to be eaten at these levels.

Hams labeled "Cook Before Eating" have been smoked or cured but NOT fully cooked. This ham must be thoroughly cooked to an internal temperature of 155°F to 160° F.

Hams labeled "Fully Cooked" have been smoked or cured and already cooked. The ham does not require further cooking but heating to 140° F enhances and improves the flavor.

## ROASTING GUIDE

### Roasting Chart

Tender cuts of meat are best suited for roasting. The roasting guide below is for use with tender cuts such as from the rib or sirloin area . Less tender cuts of meat should be cooked in liquid for longer periods of time to tenderize. Slow cook 1 1/2 hours for every 30 minutes of standard cook time at 250° F. Avoid raising the Cover as this releases heat during the cooking cycle.

Times listed below are approximate and should be used as a guideline only.

If roasting without liquid in the Cooking Pan, add 1 cup of water to the bottom of the pan. This prevents the drippings from burning on the bottom of the pan.

MEAT	WEIGHT / LBS.	TEMP	MINUTES PER LB.
<b>BEEF ROASTS</b>			
Standing Rib	4 to 6	325° F	20 to 25
Sirloin Tip	3 to 5	350° F	20 to 25
Tenderloin	3 1/2 to 4	450° F	8 to 12
Pot Roast	4 to 6	300° F	30 to 40
Corned Beef	3 to 5	300° F	15 to 20
<b>LAMB</b>			
Leg	5 to 8	350° F	25
Shoulder, boneless	3 to 4	350° F	25
<b>PORK</b>			
Loin Roast	3 to 5	350° F	25 to 30
Rolled Shoulder	4 to 6	350° F	35 to 40
Chops	4 to 5	325° F	15 to 20
Country-Style Ribs	8 to 10	450° F	to brown and ...
		...then decrease temp. to 250°F	15 to 20
<b>SMOKED HAM</b>			
Bone-in, shankless	10 to 15	325° F	20 to 25
Boneless	8 to 12	325° F	15 to 20
Fully cooked	5 to 10	325° F	13 to 28
<b>VEAL</b>			
Loin	4 to 6	325° F	30 to 35
Shoulder	3 to 5	325° F	30 to 35
<b>POULTRY</b>			
Chicken, whole	3 1/2 to 5	350° F	15 to 17
Chicken, whole	6 to 8	350° F	18 to 20
Chicken, pieces	6 to 8	350° F	8 to 10
Turkey, prebasted	10 to 14	375° F	12 to 17
Turkey, prebasted	14 to 22	375° F	13 to 18
Turkey, fresh	10 to 14	350° F	15 to 20

## RECIPES

### ROAST TURKEY

NOTE: The Smoker Roaster will cook a turkey in less time than a conventional oven, but we recommend a meat thermometer to ensure turkey is thoroughly cooked. The roaster will NOT BROWN the turkey. Due the compact design and the constant condensation dripping from the cover prevents the turkey from browning but instead produces a moister, juicer turkey.

14 to 18 pound turkey - fresh or thawed	1 teaspoon salt
1 onion, cut in quarters	1/2 teaspoon pepper
2 stalks of celery, cut into 3 to 4 inch spears	1/4 melted butter
3 whole dried bay leaves	2 teaspoon poultry seasoning

Remove the giblets and neck from the cavities of the turkey. Wash the turkey cavities and the outside of the turkey with cold water. Pat dry with paper towels. Gently run your fingers under the skin on the breast area, careful not to tear the skin. Push the bay leaves under the skin - between the skin and meat of the bird. (putting 2 of the leaves in the larger lower portion of the breast and one at the opening of the neck cavity.) Place the onion and celery inside the turkey. Rub the outside with the salt, pepper and poultry seasoning. Place on the Roasting Rack and place inside Cooking pan of assembled roaster. Brush the outside with the melted butter. Place Cove on unit and cook at 325° F for 2 1/2 to 3 hours or until done. If using a meat thermometer, it should register 180° F when turkey is done.

#### **To Brown the Turkey**

For turkey to have a brown skin, try the following:  
When preparing the turkey for cooking, mix:

1/2 cup melted butter or margarine  
1 1/2 teaspoons browning sauce - (such as Kitchen Bouquet or Gravy master)  
1 teaspoon paprika

After washing turkey and patting dry, brush on the browning mixture and cook as directed.

### POT ROAST with VEGETABLES

2 to 3 lbs. beef chuck roast	2 teaspoons salt
20 baby carrots	1/2 teaspoon ground black pepper
4 medium potatoes, peeled and quartered	1 cup beef broth
1 onion, quartered	

Place roast in bottom of Cooking Pan. Place vegetables around the sides of the roast. Add salt, pepper and broth. Cover and cook at 250°F for 3 to 4 hours or until tender.

## RECIPES

### HICKORY-SMOKED BRISKET

3 to 4 lb. Beef brisket	1/2 teaspoon onion powder
1/2 teaspoon garlic salt	1/2 teaspoon celery salt
1/4 cup liquid smoke	

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

### LEMON GARLIC CHICKEN

3 1/2 to 4 lb. Chicken	2 tablespoons lemon juice
3 cloves garlic, minced	1/2 teaspoon black pepper
1 teaspoon salt	1/4 cup butter, softened

Rinse the chicken cold water. Combine the remaining ingredients and rub on the skin and meat of the chicken. Place Roasting Rack inside the Cooking Pan. Place chicken on the rack and cover. Bake at 350 °F for 1 hour 30 minutes or until chicken is done.

### BEEF STEW

2 lbs beef stew meat	3 potatoes, peeled and cubed
1/3 cup dry bread crumbs	1 teaspoon basil
1 teaspoon salt	1/3 cup quick-cooking tapioca
1/4 teaspoon black pepper	1/2 pound baby carrots
1 can (4 oz.) sliced mushrooms un-drained	1 stalk celery
2 cans (10 1/2 oz. each) condensed tomato soup	1 cup beef broth

Toss stew meat with bread crumbs, salt and pepper. Place beef in Cooking Pan and add remaining ingredients. Stir well. Cover and cook at 250°F for 4 to 5 hours or until meat and vegetables are tender.

### BAKED HAM

12 15 pound fully -cooked smoked ham	1/2 cup orange juice
2 cups water	1 cup brown sugar
1/2 cup honey	

Trim thick part of fat off of ham - down 1/4 inch. Score the remaining layer of fat into diamond designs to help hold the glaze. Place ham on Roasting Rack . Place rack into Cooking Pan in roaster. Pour 2 cups of water into pan. Cover and cook at 325°F for 1 hour. Combine the remaining ingredients to make the glaze. Remove the Cover and spoon the 1/2 of the glaze over the ham. Cover and bake for another 1 hour. Remove Cover and spoon remaining glaze over the ham. Replace Cover, increase temperature to 400°F and bake for an additional 10 to 15 minutes to set the glaze.

### BAKED POTATOES

4 to 8 baking potatoes

Wash potatoes and pierce with a fork. Place Roasting Rack in Cooking Pan. Stack potatoes on rack, making sure they do not touch the sides of the Cooking Pan. Cover and bake at 400°F for 1 to 1 1/2 hours. Pierce with fork to check for doneness.

## RECIPES

### CHICKEN TETRAZZINI

8 oz. spaghetti, broken and cooked according to package direction  
2 cans (10 1/2 oz. each) condensed cream of mushroom soup  
5 cups chicken, cut up  
1/2 cup chopped red bell pepper  
1 cup chicken broth  
1/2 cup chopped green bell pepper  
1 - lb. Grated American cheese  
1/2 teaspoon black pepper  
3/4 cup chopped onion

Combine all ingredients in Cooking Pan. Place in roaster and cover. Bake at 350°F until done and heated through.

### CHILI

2 tablespoons oil  
4 tablespoons canned, sliced hot peppers  
2 lbs. beef chuck, cut into small pieces  
1 lb. hot Italian sausage, (ground or removed from casing)  
1 lb. Sweet Italian sausage  
28 oz. can diced tomatoes- un-drained  
1 large green pepper, seeded and chopped.  
1 tablespoon minced garlic  
4 tablespoons chili powder  
2 tablespoons ground cumin  
1 teaspoon black pepper  
2 16 oz. cans kidney beans  
12 oz. can tomato sauce  
2 15 oz. cans chicken broth  
2 large onions, chopped

Set cook temperature to 400°F. Add oil to the Cooking Pan. Add the beef and sausage. Cook for about 25 minutes. Add the onions, pepper, hot peppers and garlic. Cook for about 5 minutes or until onions start to get tender. Stir in the remaining ingredients. Reduce the temperature to 275°F. Cover and cook for at least 2 to 2 1/2 hours. Stir at least 2 to 3 times during cooking cycle.

### PEPPER CRUSTED BRAISED SHORT RIBS

6 to 9 lbs. Beef short ribs  
1/4 cup freshly cracked black pepper  
2 teaspoon salt  
15 cloves of garlic  
5 (14 oz. ) cans beef broth  
1 cup red wine (optional)

Preheat oven to 450°F. Rub ribs with pepper and garlic, covering all sides. Sprinkle with salt. Place ribs In Cooking Pan and cover. Cook 15 to 30 minutes, turning to brown all sides. Pour broth over ribs. Recover, reduce heat to 300. Cook for about 2 to 2 1/2 hours or until ribs are tender. °F

### PORK ROAST

4 to 5 lb. pork loin roast  
4 cloves garlic  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 cup Italian dressing  
1/4 cup Worcestershire sauce

Preheat roaster to 350°F. Place roast on Roasting Rack. Press minced garlic into surface or the roast. Place rack inside of Cooking Pan. Combine the Italian dressing and Worcestershire sauce. Brush onto roast. Cover. Cook for about 2 to 2 1/2 hours or until done.

## RECIPES

### SPAGHETTI SAUCE

1 can (48 oz) tomato juice  
4 cans (28 oz) diced tomatoes  
2 cans (12 oz) tomato paste  
2 tablespoons Worcestershire sauce  
6 cups water  
5 cloves garlic, minced  
1/3 cup basil  
1/4 cup oregano leaves  
1 1/2 tablespoons parsley  
1 tablespoon thyme  
1 tablespoon salt  
1 teaspoon pepper

Set temperature of roaster to 350°F. Add all ingredients - adding liquids first and the remaining ingredients. Stir well to combine. Cover and cook for 3 to 4 hours. Stir occasionally.

### MEATBALLS

5 lbs. ground beef  
1 cup Italian seasoned, fine, dry bread crumbs  
5 eggs  
1 1/2 teaspoons salt  
1/2 teaspoon pepper

Preheat oven and Cooking Pan to 425°F. Combine all the ingredients - alternating dry and then liquid with the ground beef. Form into 1 inch balls. Place meatballs in Cooking Pan. Cover and cook 30 to 45 minutes or until done. Stir occasionally to brown all sides.

Makes app. 75 meatballs.

If adding to Spaghetti Sauce (listed above) add meatballs to sauce during the last 1 to 1 1/2 hours of cook time for sauce.

### CHEESECAKE

You will need a 9 1/2 inch spring form pan .

6 8 oz packages of cream cheese, softened to room temperature  
1 1/2 cups sugar  
1 teaspoon vanilla  
Butter for the pan  
5 eggs  
1 tablespoon lemon juice  
1/2 cup graham cracker crumbs

Generously grease the bottom and sides of the spring form pan. Sprinkle the crumbs over the bottom of the pan. In a large mixing bowl beat the cream cheese until smooth. Add sugar and continue to beat until smooth. Add eggs, beating well after each addition. Stir in vanilla and lemon juice. Pour into spring form pan. Cover the pan with aluminum foil. (Note - be sure you cover with foil, this prevents condensation from the roaster dripping into the cake). Pour 3 quarts of hot water into the Cooking Pan. Place Roasting Rack into Cooking Pan. Place cake pan onto rack. Cover and bake at 325°F for 1 1/2 hours. Carefully remove and let cool. Refrigerate thoroughly before serving.

Model KR450B



## ONE (1) YEAR LIMITED WARRANTY

**EURO-PRO OPERATING LLC** warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For Customer Service support, call 1 (800) 798-7398 or visit our website [www.euro-pro.com](http://www.euro-pro.com). If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$14.95 to cover the cost of return shipping and handling must be included.\*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**\*Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



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**OWNERSHIP REGISTRATION CARD  
FOR CANADIAN CONSUMERS ONLY**

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO **EURO-PRO OPERATING LLC, 4400 Bois Franc, St-Laurent, QC, H4S 1A7**

**Model KR450B**

Appliance model

Date purchased

Name of store

Owner's name

Address

City

Prov.

Postal Code

Printed in China