

READ AND SAVE THESE INSTRUCTIONS

WARNING: Arisk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.



Toastmaster®

6 Quart Roaster Oven

Use and Care Guide and Recipe Book Model RST6

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

- Read all instructions before using appliance.
- Do not touch hot surfaces. Use handles or knobs.
- Always plug appliance cord into the wall outlet, then adjust temperature control to the desired temperature. To disconnect, turn control to minimum position, then remove plug from wall outlet.
- Do not immerse the cooking base, cord or plug, in water or other liquid. See instructions for cleaning.
- This appliance is not for use by children.
- Close supervision is necessary when any appliance is used near children.
- Unplug from outlet when not in use. Unplug and allow to cool completely before putting on or taking off parts, and before cleaning.
- Do not operate any damaged appliance. Do not operate with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair or electrical or mechanical adjustment.
- Use attachments only if recommended by the manufacturer.
- Do not use outdoors or while standing in a damp area.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Use appliance only as indicated in these instructions.
- Do not use metal scouring pads on the exterior surface of the Roaster Oven. Pieces can break off the pad and touch electrical parts creating a shock hazard.
- Always place the roaster oven on a non-flammable, non-burnable, heat-resistant surface when cooking. Never place it on carpet, furniture, or other combustible materials. Operate oven in a well-ventilated area away from walls and other combustible materials.

SAVE THESE INSTRUCTIONS

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V and at least 10A., 1250 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

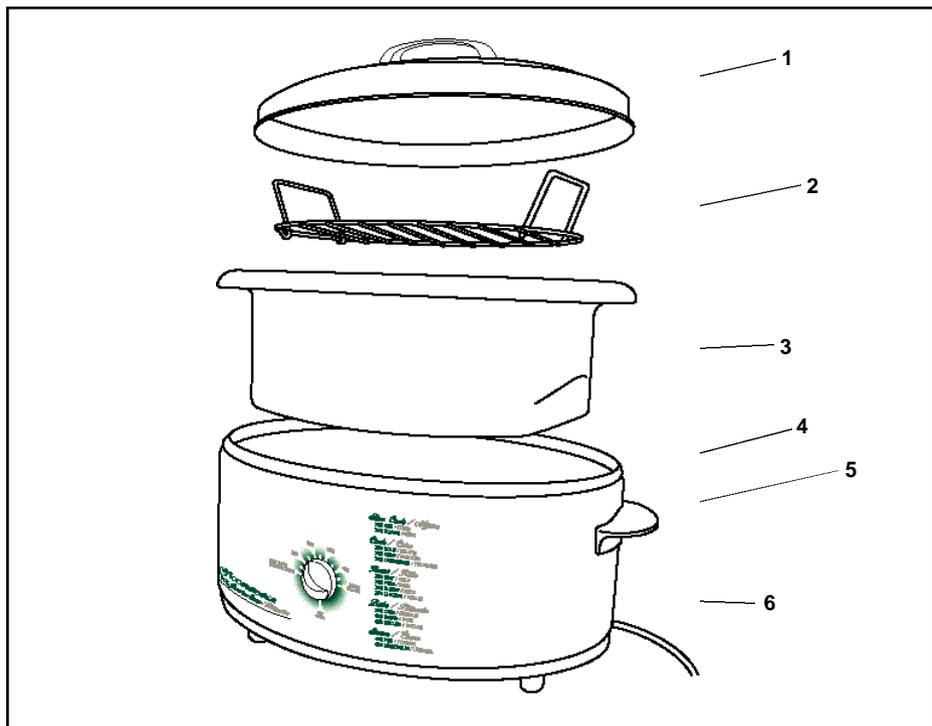
POLARIZED PLUG: This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

ELECTRIC POWER: If the electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

This product is for household use only.

GETTING TO KNOW YOUR TOASTMASTER ROASTER OVEN

Product may vary slightly from illustration.



- | | |
|----------------------|-----------------|
| 1. Lid | 4. Base |
| 2. Rack with Handles | 5. Handles |
| 3. Liner | 6. Control Knob |

BEFORE USING YOUR ROASTER OVEN

1. Carefully unpack your roaster oven and clean, see **CLEANING YOUR ROASTER OVEN**.
2. It is necessary to operate the roaster empty one time to burn off excess manufacturing oils. Plug into 120 V ~ 60 Hz outlet in a well-ventilated area. Place liner into base and lid on roaster.
3. Turn the control knob to maximum temperature setting. Allow to heat for one hour or until any odor or smoke disappears. This process is necessary as a part of the initial seasoning of the heating element.

CAUTION: THE ROASTER WILL BECOME HOT WITH USE.

CAUTION: BASE, LINER, LID AND RACK WILL GET VERY WARM DURING USE. IF NECESSARY TO HANDLE, USE POT HOLDERS OR OVEN MITTS.

4. When time is complete, turn control knob to minimum position and unplug from outlet. Allow to cool before moving.
5. Clean the lid, liner and rack, see **CLEANING YOUR ROASTER OVEN**.

USING YOUR ROASTER OVEN

1. Plug into a 120V ~ 60Hz outlet. Place liner into base and place lid on roaster oven.
2. Turn control knob to the desired preheat temperature setting and allow to preheat for 20 minutes.

CAUTION: THE ROASTER WILL BECOME HOT WITH USE AND PRODUCE STEAM. CAUTION SHOULD BE USED TO AVOID COVERING STEAM VENT HOLES OR COMING IN CONTACT WITH HOT STEAM FROM STEAM VENT HOLES. NEVER PLACE FOOD OR WATER IN THE BASE.

CAUTION: BASE, LINER, LID AND RACK WILL GET VERY WARM DURING USE. IF NECESSARY TO HANDLE, USE POT HOLDERS OR OVEN MITTS.

3. Prepare recipe according to instructions and carefully add to the preheated liner using hot pads. Place lid on roaster oven. Do not fill the liner to the brim with food. Always cook with the liner in position and lid on the liner. Remember that frequent lifting of the lid during cooking increases total cooking time. Use the rack with handles for roasting, steaming and baking. Follow recipes or hints to place soups and food into liner without the rack.
NOTE: Food touching the sides of the liner will brown too much unless they are in a liquid.

4. Turn the control knob to the desired temperature.
5. Using oven mitts, carefully remove the lid by grasping the handle and lifting the lid away from you. This will allow the steam to escape and moisture to drip back into food before removing the lid completely.
6. When cooking time is complete, turn control knob to minimum position and unplug from outlet. The cooking times in the charts are only guides.
7. Allow to cool completely before cleaning, see **CLEANING YOUR ROASTER OVEN**.

CLEANING YOUR ROASTER OVEN

CAUTION: NEVER IMMERSSE THE BASE OR CORD IN WATER OR OTHER LIQUID.

1. Turn control knob to minimum and unplug. Allow to cool completely before cleaning.
2. The liner is coated with porcelain enamel. Avoid hitting the liner against the faucet or other hard surfaces. Wash lid, liner and rack in warm soapy water.

Use a non-abrasive cleaning pad and cleaner. Rinse and dry thoroughly. Never use abrasive cleaners or scouring pads to clean the liner, rack or lid, as they may damage the surface. If food sticks to the liner, place liner in base and fill with water. Cover and turn control knob to 350°F for 30 minutes. When time is complete, turn control knob to minimum position, unplug and allow to cool completely before cleaning again.

3. Wipe interior and exterior of the base with a soft, slightly damp cloth or sponge. Never use abrasive cleaners or scouring pads to clean the base, as they may damage the surface.
4. Allow to dry thoroughly before storing.

Any servicing requiring disassembly other than the above cleaning must be performed by an authorized service center.

HINTS FOR SLOW COOK

- If a recipe results in too much liquid at the end of the cooking time, remove the lid and turn the control knob to the maximum temperature. After about 30-45 minutes the amount of liquid should be less.
- It is not necessary to use the rack when cooking meats and poultry on slow cook.
- If adding fresh milk or yogurt, it should be done the last 2 hours. Evaporated milk may be added at the start of cooking. If possible, substitute condensed soups for fresh milk or yogurt.
- Rice and pasta are not recommended for long cooking periods. Cook them separately and then add to the recipe during the last 30 minutes.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.

HINTS FOR COOK

- Meats will not brown during the cooking process. If you desire browning, heat a small amount of oil in a skillet and brown meats prior to starting the cooking process.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.

HINTS FOR ROAST

- One teaspoon of browning sauce such as Kitchen Bouquet® may be added to 1/4 cup melted butter and brushed onto meat for additional browning.
- When roasting less tender cuts of meats, use the slow cook setting, add broth and allow longer roasting time.
- To enhance browning of poultry, begin the cooking at 400°F for the first hour and then reduce the temperature to 375°F. During the last hour of cooking, carefully drain broth from liner, cover and return temperature to 400°F.

HINTS FOR BAKE

- Cover rack with heavy duty foil and use as a baking sheet.

HINTS FOR STEAM

- Foods cut into uniform pieces will cook faster and more evenly.
- If you wish your vegetables to be more tender, add more water and turn roaster oven back on for desired time.

ROAST CHART

1. Place liner into base, cover and preheat roaster oven for 20 minutes.
2. Insert meat thermometer into thickest part of meat, not touching bone or fat. Insert food thermometer for a few minutes to check temperature of combination dishes towards end of cooking time.

NOTE: Foods are properly cooked when they are heated for a long enough time and at a high enough temperature to kill harmful bacteria. Use a meat or food thermometer to measure the internal temperature of cooked meat and poultry. According to the United States Department of Agriculture, roast until meat and poultry temperature are at least:

poultry-white meat 170°F

poultry-dark meat 180°F

beef, lamb and veal 145°F; higher temperature for well done and for meat to be fork tender

ham 160°F or follow package directions

pork 160°F; higher temperature for well done and for meat to be fork tender

ground meat 160°F; higher temperature for well done

ground poultry 160°F; higher temperature for well done

casseroles and other combination dishes 165°F

3. Season meat before or after cooking and place fat side up, on the rack in the liner.
4. Do not add water. Place lid on roaster oven.
5. Roast until done.
6. Allow meat to stand 15-20 minutes before serving. Temperature will continue to rise to desired doneness. Meat will also be easier to carve.

CUT/COOKING TEMPERATURE	POUNDS	MINUTES PER POUND
BEEF		
lean (less tender) roast preheat 350°F & roast at 250°F	3-4	55 to 60
tender roast preheat 375°F & roast at 350°F	3-4	25 to 30
LAMB		
leg sirloin preheat 375°F & roast at 350°F	3-4	30 to 35
boneless shoulder preheat 350°F & roast at 325°F	3-4	30 to 35
PORK		
center loin roast preheat 350°F & roast at 325°F	3-4	30 to 35
rolled shoulder preheat 375°F & roast at 350°F	3-4	30 to 35
precooked ham preheat 350°F & roast at 325°F	3-5	20 to 25
VEAL		
bone-in shoulder preheat 350°F & roast at 325°F	2-3	25 to 30
POULTRY		
chicken pieces preheat 400°F & roast at 375°F	3½-4½	20 to 25
chicken, whole preheat 400°F & roast at 375°F	3½-4½	20 to 25
boneless turkey breast preheat 350°F & roast at 325°F for remaining time	3-5	30-35

BAKE CHART

1. Place liner and rack into base, cover and preheat roaster oven for 20 minutes.
2. Place food on the rack. Cover rack with heavy duty foil for frozen pizza.
3. Place food into preheated roaster. Place lid on roaster oven.
4. Bake until done.

FOOD	PREHEAT/BAKE TEMPERATURE	APPROXIMATE COOKING TIME
baking potatoes	400°F	60-75 minutes
frozen pizza, cut to fit	400°F	12-20 minutes
sweet potatoes	400°F	60-75 minutes

STEAM CHART

1. Trim and clean all vegetables. Leave pieces large enough to fit onto rack.
2. Place liner into base. Place rack into liner.
3. Add 2 cups of hot water to liner.
4. Preheat roaster oven on 400°F for 20 minutes.
5. Place food on the rack in the liner and cover.
6. Steam until done. Cooking times are for tender-crisp vegetables.

FOOD - ALL FRESH	APPROXIMATE TIME
asparagus	10-12 minutes
broccoli, flowerettes	12-15 minutes
broccoli, stalks	15-20 minutes
carrots, chunks	15-20 minutes
cauliflower, flowerettes	12-15 minutes
cauliflower, whole	22-25 minutes
corn on the cob, husked	15-20 minutes
green beans, whole	15-20 minutes
potatoes, whole-new	25-35 minutes
squash, acorn or butternut, quartered	20-25 minutes
sweet potatoes, 5 ounces each	30-40 minutes
zucchini squash, one-inch slices	20-30 minutes
fish fillets	15-25 minutes
fish steaks	15-25 minutes

RECIPES

SOUPS & STEWS

HEARTY VEGETABLE BEEF SOUP

- 1 pound stew beef, cut into 1-inch cubes
- 1 medium onion, chopped
- 1 pound small new potatoes, quartered
- 1 pound baby carrots, sliced
- 2 cups chopped celery
- ½ teaspoon salt
- 2 teaspoons fresh thyme
- 1 teaspoon fresh oregano
- ¼ teaspoon pepper
- 1 15-ounce can tomatoes, garlic-style
- 1 16-ounce can beef broth

Preheat roaster oven 20 minutes on 400°F. Spray liner with non-stick cooking spray. Add meat and onion to liner. Cover and cook 15 to 20 minutes, or until meat is partially cooked, stirring once. Add remaining ingredients. Cover and turn control knob to 200°F and cook an additional 1½ to 2 hours or until meat and vegetables are tender. Stir occasionally.

Makes 4 to 6 servings

HAM AND BEANS

- 1 pound dried Great Northern Beans
- 2 cups cubed ham
- 1 medium onion, chopped
- 1 cup sliced celery
- 1 cup sliced carrots
- 1 tablespoon dried parsley
- 1 bay leaf
- 7 cups water
- ½ teaspoon salt
- ⅛ teaspoon pepper

Soak beans overnight in water and drain.

Preheat roaster oven 20 minutes on 400°F. Spray liner with non-stick cooking spray. Combine ham, beans, onion, celery, carrots, parsley, bay leaf and water in liner. Cover and leave at 400°F for 30 minutes then turn control knob to 200°F. Cook 2 to 2½ hours or until beans are done. Season with salt and pepper. Remove bay leaf before serving.

Makes 6 to 8 servings

TURKEY STEW

- 1½ pounds raw turkey breast, cut into cubes
- 2 carrots, sliced
- 2 celery stalks, sliced
- 8 new potatoes, cubed
- 4 small onions, quartered
- ½ small head cabbage, shredded
- 4 cups chicken broth
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 teaspoon oregano

Preheat roaster oven for 20 minutes on 400°F. Spray liner with non-stick cooking spray. Add turkey, cover and cook 15 minutes, stir and cook another 15 minutes. Add vegetables, broth and seasonings. Cover and turn control knob to 325°F for 45 to 60 minutes or until vegetables are tender. Thicken if desired. Makes 4 servings

MAIN ENTREES

MEAT LOAF

- 2 pounds lean ground beef
- 2 eggs, beaten
- 1½ cups bread crumbs
- ¾ cup catsup
- 1 envelope dry onion soup mix
- 1 8-ounce can tomato sauce

Place rack in bottom of roaster oven liner and preheat 20 minutes on 400°F. Combine beef, eggs, bread, catsup and soup mix. Pat into a greased 9 inch x 5 inch loaf pan. Top with tomato sauce. Using oven mitts, place loaf pan on rack in liner. Cover and turn control knob to 350°F. Bake 1½ to 1¾ hours or until done.

Makes 6 to 8 servings

SWISS STEAK

- 2 pounds round steak
- 2 green peppers, sliced
- 1 large onion, sliced
- 2 15-ounce cans tomatoes, garlic-style

Preheat roaster oven 20 minutes on 375°F. Cut meat into 8 serving pieces. Spray liner with non-stick cooking spray. Add meat, peppers and onions to liner. Cover and cook 15 to 20 minutes, stirring occasionally. Add tomatoes, cover and turn control knob to 300°F. Cook 1½ to 2 hours or until meat is tender.

Makes 6 to 8 servings

BEEF AND CHEESE ENCHILADA CASSEROLE

- 2 pounds lean ground beef
- 1 medium onion, chopped
- 2 10-ounce cans green chili enchilada sauce
- 8 6-inch corn tortillas
- 2 cups shredded cheddar cheese
- 1 4-ounce can green chilies, chopped

Preheat roaster oven 20 minutes on 350°F. Spray liner with non-stick cooking spray. Add meat and onion and cook 15 to 20 minutes or until meat is cooked. Remove liner from base and remove meat from liner. Drain grease. Allow liner to cool slightly. Layer ingredients in bottom of liner: 1 cup enchilada sauce, 2 tortillas (side by side), ½ cup cheese, ½ cup meat mixture, 1 tablespoon chilies, 2 tortillas (side by side) and repeat with other ingredients. Pour any remaining ingredients over top. Cover and cook on 350°F for 30 to 40 minutes or until hot. Makes 6 to 8 servings

STUFFED PEPPERS

- 4 large green peppers
- 1 pound lean ground beef
- ¼ cup chopped onion
- 1 teaspoon salt
- 1 clove garlic, minced
- 1 teaspoon dry Italian seasoning
- 1 12-ounce can whole kernel corn, drained
- 2 tablespoons Worcestershire® sauce
- 2 teaspoons dry mustard
- 2 10-ounce cans condensed cream of tomato soup
- 1 cup water

Preheat roaster oven 20 minutes on 400°F. Cut top off peppers and clean out seeds. In a large pan, bring 1 cup of water with 1 teaspoon of salt to a boil on the stove. Add peppers, cover and cook 10 minutes, drain. Spray liner with non-stick cooking spray. Add beef, onions, salt, garlic, Italian seasoning and corn to liner. Cover and cook 20 to 30 minutes or until beef is cooked. Remove liner from base and remove meat mixture from liner. Drain grease. Stuff peppers with meat mixture and then return to liner. Mix remaining ingredients together and pour over peppers. Cover and turn control knob to 250°F. Cook 30 to 45 minutes or until hot.

Makes 4 servings

BBQ BEEF BRISKET

- 1 3-4 pound beef brisket
- 2 tablespoons liquid smoke
- ¾ teaspoon celery salt
- ¾ teaspoon garlic salt
- ¾ teaspoon onion salt
- 1 18-ounce bottle BBQ sauce
- 2 cups water

Trim excess fat from brisket. Combine liquid smoke and salts with meat in glass dish or large baggie and marinate at least 4 hours.

Preheat roaster oven 20 minutes on 400°F. Spray liner with non-stick cooking spray and add marinated meat, BBQ sauce and water. Cover and turn control knob to 250°F and cook 4 to 5 hours or until meat is tender.

Makes 8 to 10 servings

ITALIAN BEEF BRISKET

- 1 3-4 pound beef brisket
- 1 16-ounce bottle Italian salad dressing
- 2 cups water

Marinate brisket in salad dressing at least 4 hours.

Place rack in liner and preheat roaster oven 20 minutes on 400°F. Spray liner and rack with non-stick cooking spray and add meat, marinade and water.

Cover and turn control knob to 250°F and cook 4 to 5 hours or until tender.

Makes 6 to 8 servings

ROAST BEEF WITH VEGETABLES

- 1 3-4 pound beef roast
- 12 new potatoes
- 1 pound baby carrots
- 2 large onions, quartered
- 1 teaspoon salt
- ½ teaspoon pepper

Place rack in liner and preheat roaster oven 20 minutes on 400°F. Spray liner and rack with non-stick cooking spray. Place meat on rack, fat side up. Cover and turn temperature knob to 250°F for 1½ to 2 hours. Add vegetables and season with salt and pepper. Cover and cook 1 hour or until vegetables and meat are tender.

Makes 8 to 12 servings

PAPRIKA CHICKEN

- 4 chicken breast halves, boneless, skinless
- ½ cup chopped onion
- 1½ cups sliced mushrooms
- 1½ teaspoons paprika
- 2 10-ounce cans condensed cream of chicken soup
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 3 cups cooked rice

Preheat roaster oven 20 minutes on 400°F. Spray liner with non-stick cooking spray. Add chicken, onion and mushrooms to liner. Cover and cook 30 minutes, turning chicken halfway through cooking time. Mix remaining ingredients together and stir into chicken mixture. Cover and turn control knob to 250°F. Cook 25 to 30 minutes or until done.

Makes 4 servings

CHICKEN TETRAZZINI

- 4 chicken breast halves, boneless, skinless
- 1 onion, chopped
- 8 ounces fresh mushrooms, sliced
- 8 ounces linguini, cooked
- 2 10-ounce cans condensed cream of chicken soup
- 1 teaspoon salt
- ½ teaspoon dried Italian seasoning
- ⅛ teaspoon pepper
- 1 tablespoon dried parsley
- ½ cup white wine
- ½ cup grated Parmesan cheese

Preheat roaster oven for 20 minutes on 400°F. Spray liner with non-stick cooking spray. Add chicken, onion and mushrooms. Cover and cook for 30 minutes, turning after 15 minutes. Mix together linguini, soup, salt, Italian seasoning, pepper, parsley and wine. Pour over chicken mixture. Cover and turn control knob to 250°F and cook 30 to 45 minutes or until chicken is done. Sprinkle with cheese. Cover and cook 5 to 10 minutes.

Makes 4 servings

ITALIAN CHICKEN

- 1 3-pound whole chicken
- 2 tablespoons olive oil
- 1 tablespoon dried Italian seasoning
- 2 cloves garlic, minced
- 1 pound new potatoes
- 1 pound baby carrots

Preheat roaster oven 20 minutes on 400°F. Place chicken on rack. Using oven mitts, place rack into liner. Drizzle 1 tablespoon olive oil over chicken and sprinkle with ½ tablespoon of Italian seasoning and 1 clove of garlic. Cover, turn control knob to 325°F and roast 30 minutes. Add potatoes and carrots. Drizzle with the remaining olive oil, Italian seasoning and garlic. Cover and turn control knob to 375°F and roast for 1 hour or until done.

Makes 4 to 6 servings

PORK CHOPS AND SAUERKRAUT

- 4 boneless center cut pork chops
- 1 onion, chopped
- 4 strips bacon, chopped
- 1 27-ounce can sauerkraut, drained
- 1 cup chicken broth

Preheat roaster oven for 20 minutes on 400°F. Spray liner with non-stick cooking spray. Add pork chops, onion and bacon to liner. Cover and cook 15 minutes, turn meat and stir onion and bacon. Cover and cook 15 minutes. Add sauerkraut and broth. Cover and turn control knob to 300°F. Cook for 60 to 75 minutes or until meat is tender.

Makes 4 servings

PORK CHOPS AND POTATOES

- 6 center cut pork chops
- 2 10-ounce cans condensed cream of mushroom soup
- 1 cup water
- $\frac{3}{4}$ cup chopped onion
- $1\frac{1}{2}$ teaspoons celery salt
- $\frac{3}{4}$ teaspoon pepper
- 6 medium potatoes, peeled and sliced

Preheat roaster oven 20 minutes on 400°F. Spray liner with non-stick cooking spray. Combine all ingredients in liner and cover. Turn control knob to 250°F and cook $1\frac{1}{2}$ to 2 hours or until meat is tender.

Makes 6 servings

ORANGE ROUGHY

- 2 large Orange Roughy fillets or other white fish
- 2 tablespoons olive oil
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon fresh dill weed
- 1 lemon, sliced

Add 2 cups hot water to liner and preheat roaster oven for 20 minutes on 400°F. Place fish on rack. Brush top side of fish with oil, sprinkle with salt and dill weed. Top with lemon slices. Place rack in liner. Cover and cook at 400°F for 15 to 25 minutes or until fish is white and flaky.

Makes 4 servings

VEGETABLES

STUFFED BAKED POTATOES

- 4 large baking potatoes
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{4}$ cup butter, softened
- $\frac{1}{4}$ cup chopped chives
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon pepper

Place rack in roaster oven and preheat on 400°F for 20 minutes. Scrub potatoes and pierce with fork. Place potatoes on rack. Cover and bake 1 hour. Remove potatoes and cut a large oval opening in top of each potato skin and discard top. Spoon potatoes out of skins. Mix potatoes with the remaining ingredients and divide between the four potatoes. Return potatoes to rack. Cover and bake at 400°F for 30 minutes or until hot.

Makes 4 servings

GREEN BEANS AND HAM

- 2 pounds fresh green beans, cut into 1 inch pieces
- 3 cups cubed ham
- 1½ pounds new potatoes, quartered
- 1 large onion, chopped
- 1 tablespoon salt
- ¼ teaspoon pepper

Preheat roaster oven 20 minutes on 400°F. Spray liner with non-stick cooking spray. Combine all ingredients in liner and barely cover with water. Cover and cook on 400°F for 60 minutes. Then turn control knob to 200°F. Cook 1½ to 2 hours or until done.

Makes 6 to 8 servings

BAKED BEANS

- 2 30-ounce cans baked beans
- ¼ cup molasses
- ½ cup brown sugar
- ¼ cup chopped onions
- 1½ cups catsup
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 1 pound smoked sausage, sliced

Preheat roaster oven for 20 minutes on 400°F. Spray liner with non-stick cooking spray. Combine all ingredients and add to liner. Cover and turn control knob to 300°F. Cook 1½ to 2 hours or until hot. Stir occasionally.

Makes 10 to 12 servings

THREE VEGETABLE CHEESE BAKE

- 1 16-ounce package frozen broccoli florets, thawed
- 1 16-ounce package frozen cauliflower, thawed
- 1 16-ounce package frozen Brussels sprouts, thawed
- 2 10-ounce cans condensed cream of mushroom soup
- 1 pound Velveeta® cheese, cut into 16 pieces

Preheat roaster oven for 20 minutes on 350°F. Spray liner with non-stick cooking spray. Combine ingredients and pour into liner. Cover and turn control knob to 250°F. Bake 30 to 45 minutes or until hot and vegetables are done.

Makes 12 to 15 servings

SERVICE INFORMATION

Please refer to warranty statement to determine if in-warranty service applies. This appliance must be serviced by a Toastmaster authorized service center. Unauthorized service will void warranty. Consult your phone directory under "Appliances-Household-Small-Service and Repair," or call 1-800-947-3744 in the U.S. and Canada, 52-5-397-2848 in Mexico.

If an authorized service center is not available locally, your appliance may be returned postage prepaid to our National Service Center at the address shown on the back of this book.

Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a copy of your dated sales receipt and a note explaining the problem you have experienced. We recommend insuring your package. No CODs accepted.

ONE YEAR LIMITED WARRANTY

Toastmaster Inc. warrants this product, to original purchaser, for three years from purchase date to be free of defects in material and workmanship.

This warranty is the only written or express warranty given by Toastmaster Inc. This warranty gives you specific legal rights. You may have other rights which vary from state to state. ANY OTHER RIGHT WHICH YOU MAY HAVE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Defective product may be brought or sent (freight prepaid) to an authorized service center listed in the phone book, or to Service Department, Toastmaster Inc., 708 South Missouri St., Macon, MO 63552, for free repair or replacement at our option.

Your remedy does not include: cost of inconvenience, damage due to product failure, transportation damages, misuse, abuse, accident or the like, or commercial use. IN NO EVENT SHALL TOASTMASTER INC. BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

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

For information, write Consumer Claims Manager, at the Macon address. Send name, address, zip, telephone area code and daytime number, model, serial number, and purchase date.

KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom) _____