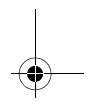
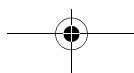
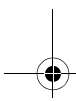
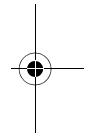
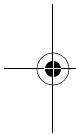




TABLE OF CONTENTS

Important Safeguards	2
Parts & Features	4
Parts Identification	4
Temperature Control	5
Roasting Rack	5
Before first use	6
Using your roaster oven	7
Cleaning your Roaster Oven	8
Recipes	9
Baked Eggs	9
Overnight Egg Casserole	10
Cinnamon Loaf	10
Roast Chicken with Honey Mustard Glaze	11
Oven Roasted Beef Stew	12
Technical data	12
Limited Warranty	13





IMPORTANT SAFEGUARDS



About these instructions

Read these instructions carefully before using the system; note the warnings on the unit and in the operating instructions and always keep the operating instructions close to hand. If you sell or give the device away, make sure you also hand over these instructions.



WARNING!

Do not let children use the appliance unattended.

DANGER FROM HOT SURFACES

Avoid touching the hot surfaces of the cooker – use the handles or knobs. Be careful of hot steam escaping from the vent in the lid.

Do not place any parts of this appliance on or near a hot gas or electric burner, or in a heated oven.

DANGER FROM SPILLING WATER AND FOREIGN BODIES

Keep the space between the inner bowl and the heating plate free from any foreign particles.

Extreme caution must be used when removing the lid during operation as the escaping steam is hot and may cause serious burns.

Extreme caution must be used when moving an appliance containing hot water or other liquids.

Make sure to use on a heat resistant and even surface. Keep at least 4" away from walls and other flammables in a well-ventilated area.

DANGER FROM ELECTRICITY

To protect against electrical hazards, do not allow water or other liquids to spill onto the plug or cord, or to enter the switch mechanism. Do not submerge these parts, or the body of the oven, in water or other liquids.

Turn OFF and unplug from outlet when not in use; allow to cool before disassembling parts and before cleaning.

Do not operate any appliance with a damaged cord. Do not operate the appliance if it has been dropped.

Under no circumstances attempt to open or repair the appliance yourself. There is danger of electric shock! Refer all servicing to our Customer Care or to another qualified workshop.

IMPORTANT SAFEGUARDS

The cord of this appliance was selected to reduce the possibility of tangling in or tripping over a longer cord. When using an extension cord, do not let it drape over the working area or dangle where someone could accidentally trip over it. Handle the cord carefully for longer life.

ELECTRICAL CORD

Do not use the appliance for other than intended use of food preparation and service. This appliance is intended for household use only.

Do not use outdoors.

The use of attachments not recommended or sold by the appliance manufacturer may cause hazards.

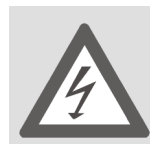
Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.

Never undertake your own repairs

If the plug, cable or unit is damaged pull the plug immediately from the socket.

Never try to open and/or repair the unit yourself. There is a risk of electric shock. If there is a defect contact our Customer Care or other suitable specialist workshop.

Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.



Storms

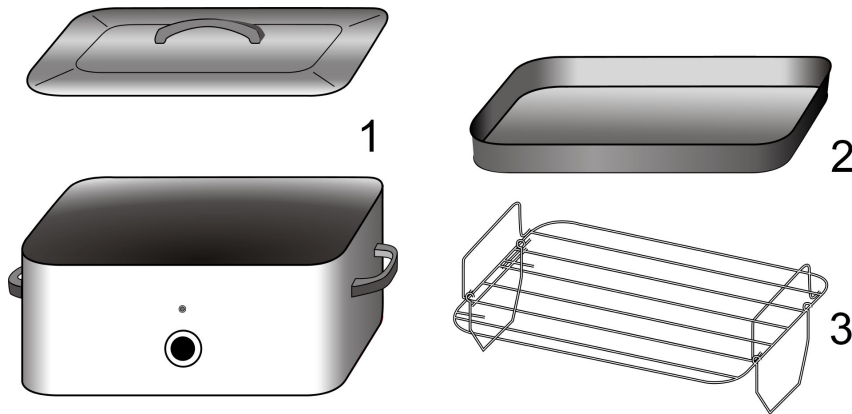
Disconnect if you are away for a long period of time or there is a storm.

SAVE THESE INSTRUCTIONS



PARTS & FEATURES

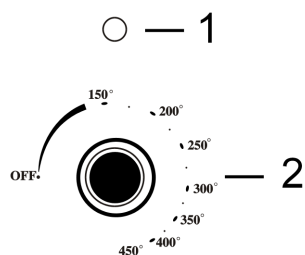
Parts Identification



1. Roaster Oven Body with Lid: The oven is heated with an electrical band heater surrounding the side wall to provide a "Ring of heat" for uniform heating of food inside the cooking pan. The lid has a cool-touch handle. When lifting or removing lid, try to tilt the lid away to divert the escaping steam.
2. Removable Insert Pan.
3. Removable Roasting Rack: The roasting rack can be used together with the roasting pan for two level cooking (such as baking a pork chop on the bottom rack and potatoes on the top).

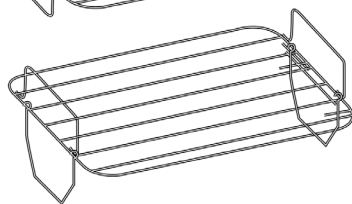
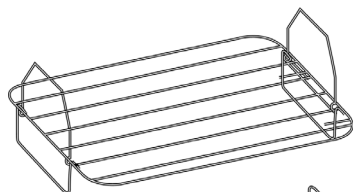
PARTS & FEATURES

Temperature Control



1. Indicator Light shows that the oven is heating and shuts off when the selected temperature is reached.
2. Temperature Control to set the cooking temperature.

Roasting Rack



Roasting Rack with handles: This rack is used for fat free roasting. It has a reversible feature.

When the rack is used for roasting, it should be placed in the removable insert pan as shown in Fig. 1.

Place the flat rack in the pan as shown in Fig. 2 for juicier foods.

Roaster Oven MD 42453



BEFORE FIRST USE

Place the roaster oven on a sturdy, level surface.

- ▶ Remove all packaging materials.



ATTENTION!

To avoid danger of suffocation, do not let young children play with plastic bags!

Always make sure that :

- ☐ there is adequate ventilation
- ☐ no sources of heat affect the unit
- ☐ you avoid contact with liquids or water

- ▶ Wash the Roasting Pan, Lid, and any accessories with warm soapy water using a sponge or dishcloth.
- ▶ Rinse and dry thoroughly to remove soap residue.
- ▶ Wipe body clean with a damp cloth.
- ▶ Do not use abrasive cleaners or scouring pads.
- ▶ Do not immerse the appliance in water at any time.



Note: You'll experience smoke and odors during your first pre-heating. This is considered normal, as it is part of "curing" the heating unit.

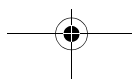
We recommend pre-heating the Roaster Oven to eliminate the smoke and odor.

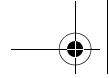
Note: The indicators light will shut-off when the oven has reached the selected temperature.



CAUTION!

Hot surface. Always use oven mitts when you remove food from the cooking pan!





USING YOUR ROASTER OVEN

IMPORTANT NOTES:

- ☐ Never place food or liquid directly into the oven body.
- ☐ Always place food in the cooking pan.
- ☐ Do not overfill the roasting pan.
- ☐ When removing the lid, carefully lift lid so steam escapes away from you.
- ☐ Repeatedly removing the lid will result in heat loss and increase cooking time. Always cook with the lid in place.
- ☐ Be sure to use on a heat resistant and even surface. Keep at least 4 inches away from walls and flammables in a well-ventilated area.
- ☐ When in use, make sure the oven is the only appliance operating on the circuit.
- ☐ Never immerse the oven body and the cord in water or other liquid.



CAUTION!

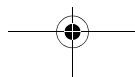
Hot surface. Always use oven mitts when you remove food from the cooking pan!

Always preheat the oven before use.

- ▶ Place the cooking pan into the oven body. Place the lid on the cooking pan.
- ▶ Set the temperature dial to the "OFF" position.
- ▶ Plug in the power cord into proper wall outlet.
- ▶ Set Roaster Oven to desired temperature.

The indicator light will shut-off when the oven has reached the selected temperature. During operation, the light will turn on and off indicating the proper temperature is being maintained.

- ▶ Place food into the cooking pan and replace lid.
- ▶ When finished, turn the temperature dial to the off position and unplug.





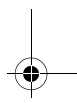
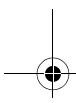
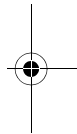
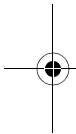
CLEANING YOUR ROASTER OVEN

- ☐ Unplug from the outlet before cleaning.
- ☐ Always clean the cooker thoroughly as soon as possible after each use.



CAUTION!
DO NOT IMMERSE THE APPLIANCE IN WATER
AT ANY TIME!

- ▶ Set the temperature to the OFF position
- ▶ Disconnect the plug from the wall outlet
- ▶ Allow the unit to completely cool
- ▶ Wash the cooking pan and lid with warm soapy water using a sponge or dishcloth
- ▶ Rinse thoroughly to remove soap residue
- ▶ Wipe body clean with a damp cloth.
DO NOT USE ABRASIVE CLEANERS OR SCOURING PADS





RECIPES

HELPFUL TIPS

The Roaster oven has been designed to utilize everyday recipes. Keep in mind that temperatures and times may vary. We recommend checking your meals two to three times during operation to ensure accurate cooking results. Always pre-heat the oven unless the recipe specifies otherwise.

Baked Eggs

1 & 1/2 cups milk
3 dozen eggs
1 teaspoon salt
1/2 teaspoon pepper
1/4 cup melted butter

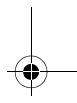
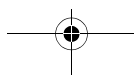
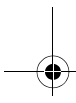
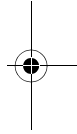
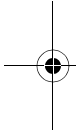
Preparation

- ▶ In a large bowl, beat milk, eggs, salt, and pepper with mixer.
- ▶ Pour melted butter into 9x13-inch baking pan and tilt pan to coat bottom and sides.
- ▶ Pour egg mixture into pan. Place in roaster oven and bake eggs at 400°F for 30 minutes, stirring and scraping sides of pan with a rubber spatula every 10 minutes to ensure even cooking.

Tip:

An easy way to heat the butter is to use a 1-cup glass measuring cup and heat in the microwave. Heat on medium (50%) power for 1 & 1/2 to 2 minutes.

Yield: 15 servings



RECIPES

Overnight Egg Casserole

3 cups soft bread cubes
3/4 cup grated Swiss cheese
1/2 cup grated Monterey Jack cheese
4 eggs
1 cup milk
1 tablespoon prepared mustard
1/8 teaspoon pepper
6 slices bacon, cooked and crumbled

Preparation

1. Grease a 9x5-inch loaf pan. Spread bread cubes in the pan. Sprinkle with cheeses.
2. Combine eggs, milk, mustard and pepper; mix until blended. Pour over bread and cheeses in pan.
3. Cover and refrigerate overnight. When ready to cook, sprinkle crumbled bacon over top of casserole. Bake at 375°F for 1 hour.

Yield: 3 cups

Cinnamon Loaf

1 can (8 oz.) refrigerated dinner crescent rolls
1/3 cup brown sugar
1/4 cup butter, softened
1 teaspoon cinnamon

Preparation

1. Unroll dough to form 4 rectangles.
2. In a small bowl combine sugar, butter, and cinnamon. Mix until smooth.
3. Spread each rectangle with the mixture then starting from the short end, roll up jelly-roll style.
4. Cut each jelly-roll into 4 pieces and place rolls, cut side up, in a greased 9x5-inch loaf pan. Bake at 375°F for 20 to 25 minutes or until golden. Invert onto plate and pull apart to serve.

Yield: 4 servings



RECIPES

Roast Chicken with Honey Mustard Glaze

6-7 pound roaster chicken
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 cup honey
3 tablespoons prepared mustard

Preparation

1. Remove rack. Preheat roaster oven to 350°F.
2. Remove giblets from roaster cavities and use for giblet gravy, if desired. Rinse chicken with cold water. Pat dry.
3. Sprinkle with salt and pepper. In a small bowl combine honey and mustard. Brush chicken with half of mixture.
4. Place on rack and put into roaster oven. Cook 1 hour. Brush with remaining glaze. Continue to cook another 45 minutes or until done.

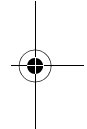
Tip:

Coat the inside of the measuring cup with vegetable oil before measuring the honey. This will allow the honey to slip right out of the cup.

Substitution:

Try using Dijon, Chinese or other types of prepared mustard for an interesting flavor variation.

Yield: 6-8 servings





TECHNICAL DATA

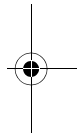
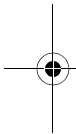
Oven Roasted Beef Stew

2 pounds boneless beef chuck roast
1 pound bag baby carrots
2 large potatoes, cubed
2 cans (10&3/4 oz. each) condensed cream of tomato soup
3 cups water
1.5 oz. envelope beef stew seasoning mix

Preparation

1. Place beef, carrots, and potatoes in insert pan.
2. In a bowl, whisk together the soup, water, and seasoning packet. Pour over beef and vegetables.
3. Cover and roast at 250°F for 3 hours or until beef is tender. Occasionally remove cover and stir.

Yield: 4-6 servings

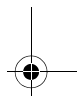
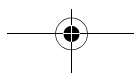
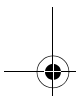


TECHNICAL DATA

Voltage supply: 120 V ~ 60 Hz

Power consumption: 1440 W

Subject to technical changes.



LIMITED WARRANTY

LIMITED WARRANTY

MEDION warrants to our customers that this product is free from defects in materials and workmanship as follows: for a period of one (1) year from the date of original purchase, defective parts or a defective product returned to a MEDION repair facility or a MEDION Authorized Service Facility ("ASF") for such product, as applicable, and proven to be defective upon inspection, will be exchanged for new or comparable rebuilt parts, or a refurbished product, as determined by the MEDION repair facility or the ASF. Limited warranty repair or replacement shall not extend the original limited warranty period of the defective product. This limited warranty does not cover any supplies or accessories, including but not limited to: software, blank media, user-installed drives, etc.

EXCLUSIONS: this limited warranty does not apply, and you will have no remedy hereunder with respect to (a) products that have been modified, opened, repaired or otherwise altered, except by MEDION or an ASF, (b) products that have been damaged or destroyed after delivery to the customer, (c) any third party software, interfaces, parts, supplies, peripherals or other products or any defects resulting from use of the product in connection with such third party products, (d) defects resulting from improper or inadequate maintenance, calibration or site preparation, (e) defects resulting from any misuse, abuse, accident, neglect, negligence or any use other than in accordance with the handling or operating instructions provided by MEDION, (f) defects resulting from exposure to unusual physical or electrical stress or from any operation other than in accordance with the published environmental specifications for the product. TO THE EXTENT ALLOWED UNDER APPLICABLE LAW, THE ABOVE WARRANTIES ARE EXCLUSIVE AND NO OTHER WARRANTY OR CONDITION, WHETHER WRITTEN OR ORAL, IS EXPRESSED OR IMPLIED AND MEDION SPECIFICALLY DISCLAIMS ANY IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE AND NO IMPLIED WARRANTY APPLIES TO THE PRODUCT AFTER THE APPLICABLE PE-



LIMITED WARRANTY

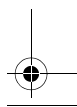
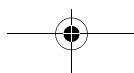
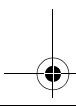
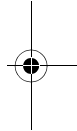
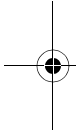


RIOD OF THE EXPRESS LIMITED WARRANTY STATED ABOVE. Some countries, states or provinces do not allow exclusions or limitations on the duration of an implied warranty, so the above limitation or exclusion might not apply to you. This limited warranty gives you specific legal rights and you might also have other rights that vary from country to country, state to state, or province to province.

MEDION's limited warranty is valid in any country or locality where MEDION has a support presence for this product and where MEDION has marketed this product. The level of warranty service you receive may vary according to local standards. MEDION will not alter form, fit or function of the product to make it operate in a country for which it was never intended to function.

TO THE EXTENT ALLOWED UNDER APPLICABLE LAW, THE REMEDIES IN THIS LIMITED WARRANTY STATEMENT ARE YOUR SOLE AND EXCLUSIVE REMEDIES. EXCEPT AS INDICATED ABOVE, IN NO EVENT WILL MEDION OR ITS SUPPLIERS BE LIABLE FOR LOSS OF DATA OR FOR INDIRECT, SPECIAL, INCIDENTAL, CONSEQUENTIAL (INCLUDING LOST PROFIT OR DATA), OR OTHER DAMAGE, WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE. IN NO EVENT SHALL RECOVERY OF ANY KIND AGAINST MEDION BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT SOLD BY MEDION WHICH CAUSED THE ALLEGED DAMAGE. WITHOUT LIMITING THE FOREGOING, YOU ASSUME ALL RISK AND LIABILITY FOR LOSS, DAMAGE OR INJURY TO YOU AND YOUR PROPERTY AND TO OTHERS AND THEIR PROPERTY ARISING OUT OF USE OR MISUSE OF, OR INABILITY TO USE THE PRODUCT NOT CAUSED DIRECTLY BY THE NEGLIGENCE OF MEDION. Some countries, states or provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

THE WARRANTY TERMS CONTAINED IN THIS STATEMENT, EXCEPT AS LAWFULLY PERMITTED, DO NOT EXCLUDE, RESTRICT OR MODIFY AND ARE IN ADDITION TO THE MANDATORY STATUTORY RIGHTS APPLICABLE TO THE SALE OF THIS PRODUCT TO YOU.





LIMITED WARRANTY

Please note the following:

Be sure to keep your purchase receipt in a safe place. MEDION, at its option, may require a copy of the receipt to validate the warranty period effective date (i.e. date of purchase). Warranty liability only applies to material or factory faults. It does not apply to damage due to breakage, for example, a crack in the housing. Our service includes unit exchange or send-in repair:

Unit Exchange

In locations where Unit Exchange is available, MEDION will send you a replacement unit. You must return the defective unit to MEDION (using the shipping carton that the new one came in.)

Send-In Repairs

In locations where Send-In Repair Service is available, repair service can be obtained by shipping your unit to the MEDION Repair Center. The unit will be repaired and returned to you.

For either Unit Exchange or Send-In Repairs, you must have an authorized RMA number from Medion support before shipping your defective product.

Replacement products may be either new or equivalent in performance to new. MEDION replacement or repaired products may contain remanufactured parts equivalent to new in performance or may have been subject to incidental use.

Out-of-Warranty Support

In addition to providing free technical support during the warranty period, MEDION is also available to support your product after the warranty period has ended. This out-of-warranty support will be provided on a fee basis.

Customer Service:

Medion Customer Care (Available 24 x 7)

Central Support: 866-633-4660