

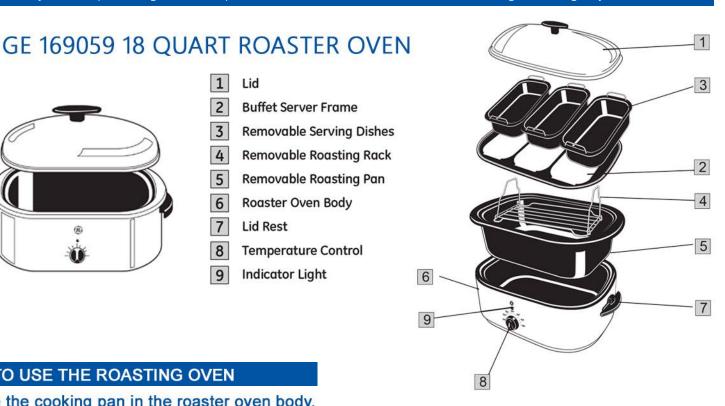
PRIME TIME PARTY RENTAL **5225 N SPRINGBORO PIKE** WEST CARROLLTON, OHIO 45439

(937) 296-9262

www.PrimeTimePartyRental.com

If you are experiencing difficulties, please refer to our instruction videos before calling the emergency line.

- 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**
- Indicator Light 9



## HOW TO USE THE ROASTING OVEN

- Place the cooking pan in the roaster oven body.
- 2. Make sure the temperature control is in the OFF position, then plug into a 120 volt AC outlet
- 3. Turn the roaster on by turning the temperature control to the desired temperature.
- Preheat for 15 to 20 minutes. (indicator light will turn off when ready).
- 5. Place the roasting rack into the cooking pan, place the food on the rack and place the lid on the oven. (Note: not all foods or recipes require the roasting rack).
- 6. When finished, turn the temperature control switch to OFF and unplug the roaster.
- 7. Remove the roaster lid with oven mitts.

## HOW TO USE THE BUFFET SERVER

- 1. Fill the removable roasting pan 1/2 3/4 full with water and place inside the oven body.
- 2. Place the buffet server frame on top of the cooking pan and add empty serving dishes.
- Cover the roaster oven with the lid and plug the roaster into a 120 volt AC outlet.
- 4. Preheat roaster on 350 degree for 30 minutes.
- Lift lid with oven mitt and carefully add already cooked, hot food into serving dishes.
- 6. Replace lid and turn control to 250 degreens to keep foods warm.
- 7. Periodically check and carefully add more hot water if necessary.