

# 40cm Electric Roaster

premium polished stainless steel exterior



Bellini

**BTSER10**

# Important Safeguards

**When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury, these basic safety precautions should always be followed:**

## For Your Safety

***Read all instructions carefully, even if you are familiar with the appliance.***

- This appliance is not intended for use by persons (including children) with reduced physical, sensory and mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Never leave the appliance unattended when in use.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate the appliance when empty.
- The temperature control probe must be removed before the appliance is cleaned and the appliance power inlet must be completely dried before the appliance is used again. Do not immerse the probe in water or any other liquid.
- Switch off and remove the plug from the power outlet before cleaning or when not in use. To unplug, grasp the plug and pull from the power outlet. Never pull the power cord. Never carry the appliance by the power cord.
- Do not operate any appliance with a damaged power cord or plug, after the appliance malfunctions, or is dropped or damaged in any manner.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- The use of attachments or accessories not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Operate on a dry, level surface. Operating on sinks, drainboards or uneven surfaces must be avoided.

- Do not touch hot surfaces. Severe burns may result from misuse.
- Do not use any appliance for anything other than its intended use. This product is intended for household use only.
- Do not use this appliance with an extension lead.
- Caution should be taken when handling this appliance as some surfaces may be hot during and immediately after cooking.
- Do not place any part of this appliance on or near a hot gas or electric burner or in a heated oven.
- Allow to cool before cleaning.
- Never move the appliance when cooking.
- Do not use outdoors.
- Store unit in a dry location, indoors.
- Do not attempt to repair or disassemble the appliance. There are no user-serviceable parts.
- Do not operate underneath or near flammable materials, such as curtains or drapes or any other combustible material.
- Only the temperature control probe supplied is to be used with this appliance.
- Attach temperature control probe to roaster. BEFORE connecting to power outlet.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

## Warning

If the supply power cord is damaged, the power cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

## Save These Instructions

# Features of Your Electric Roaster



# Getting to Know Your Electric Roaster

Congratulations on the purchase of your new Electric Roaster.

Before first using your new Electric Roaster, it is most important that you read and follow the instructions in this booklet, even if you feel you are quite familiar with this type of appliance. Find a place and keep this booklet handy for future reference. Attention is particularly drawn to the section "Important Safeguards".

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

## Before First Use

- Unplug the temperature control from the Electric Roaster before cleaning. Never immerse the temperature control or its power cord or plug into water or any other liquid.
- Wash the Electric Roaster and lid in warm soapy water, rinse with clean water. Dry thoroughly, ensuring the power inlet where the probe attaches is completely dry before use.
- Your Electric Roaster is now ready for use.

# Using Your Electric Roaster

For ease of cleaning and safety, your Electric Roaster has a removable temperature control.

To attach the control to the Electric Roaster body, simply steady the body by holding the handle adjacent to the socket with one hand, locate the control with the other hand and push it firmly into place as far as it will go. Reverse this procedure to remove the control, taking great care not to spill any hot liquids that may be in the Electric Roaster.

Once the temperature control is connected to the Electric Roaster, plug into a standard domestic power outlet and turn the control knob to the required temperature. A signal light on the control will indicate that the power is ON. During the cooking time, the light will go ON and OFF, showing that the selected temperature is being maintained. However, this temperature setting may need to be varied slightly to suit your personal preference.

## Temperature Settings and Cooking Times

Please note that the temperature settings and times given throughout this booklet may need to be varied depending on individual tastes and requirements.

# How to Use Your Electric Roaster

1. Place your Electric Roaster on a clean, dry surface.
2. Make sure the control dial is facing upward and in the "OFF" position. Insert temperature probe into the roaster.
3. Plug power cord into an electrical outlet.
4. Turn temperature control dial to desired setting, the indicator light will go on.
5. Your Electric Roaster will preheat for approximately 2-3 minutes, depending on the desired temperature setting. For faster heat-up, place glass lid on the roaster.
6. Once the indicator light goes off, you are ready to cook.
7. Place food in the Electric Roaster. Note: After preheating, do not leave Electric Roaster on without any food for a prolonged length of time, this can damage the pan.
8. Cook food as directed or until desired results are achieved.
9. After use, turn the temperature control dial to the "OFF" position and unplug your roaster.

# Care and Cleaning

## To Clean the Roaster

Turn temperature control to the "0" position. Switch power 'off' at power point and unplug power cord.

Then remove control from Electric Roaster. The control may be warm after use, so be careful when removing it.

If necessary, wipe control and power cord with a damp cloth and thoroughly dry. Let roaster cool before washing. NEVER PUT COLD WATER INTO A HOT Electric Roaster as this may cause it to go out of shape.

To clean Electric Roaster, first remove excess food and the oil with a clean cloth. Place glass cover on the top shelf of a dishwasher or wash with warm soapy water, using a non abrasive cloth.

Always dry the Electric Roaster power inlet completely before using again or storage.

**Note: Never immerse the control probe in water or any other liquid.**

## To Clean the Lid

Wash in warm soapy water, rinse with clean water and dry. Do not use steel wool or coarse scouring pads on the lid.

# The marking on the probe:

Marking	Uses	Temperature
90°C	Keep food warm	Low
120°C	Simmering slow cooking	
150°C	Pan frying	Medium
180°C	Shallow frying baking	
210°C	Searing and sealing, roasting	High

## Recipes

### Quick Savory Cranberry Glazed Pork Loin Roast

Serves: 4

#### Ingredients:

- 1 (14.5 ounce) can whole berry cranberry sauce
- 1 cup apple jelly
- 1 tablespoon Dijon mustard
- 4 cubes chicken bouillon, crushed
- 1 teaspoon prepared horseradish
- 2 teaspoons garlic powder
- 2 tablespoons chopped fresh thyme
- 1 (4-6 pound) boneless pork loin roast
- 1 teaspoon salt
- 1 teaspoon ground black pepper

#### Method:

1. Preheat the Roaster to 210°C.
2. Combine the cranberry sauce, apple jelly, mustard, crushed bouillon, horseradish, garlic powder, and thyme in a saucepan; bring to a boil.
3. Place pork loin in Roaster, fat side up. Sprinkle evenly with salt and pepper. Use a pastry brush and a small spoon to completely coat the pork with sauce.
4. Cook until the pork is no longer pink in the center, about 45 minutes, basting every 10 minutes with remaining sauce. An instant-read thermometer inserted into the center should read 70°C.

### Mom's Chicken Cacciatore

If desired, serve over hot spaghetti noodles. chaudes.

#### Ingredients:

- 2 cups all-purpose flour for coating
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 (4-6 pound) chicken, cut into pieces
- 2 tablespoons vegetable oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 green bell pepper, chopped
- 1 (14.5 ounce) can diced tomatoes
- 1/2 teaspoon dried oregano
- 1/2 cup white wine
- 2 cups fresh mushrooms, quartered
- salt and pepper to taste

#### Method:

1. Combine the flour, salt and pepper in a plastic bag. Shake the chicken pieces in flour until coated. Heat the oil in the unit at 210°C. Fry the chicken pieces until they are browned on both sides. Remove from Roaster.
2. Add the onion, garlic and bell pepper to the Roaster/skillet and saute until the onion is slightly browned. Return the chicken to the Roaster/skillet and add the tomatoes, oregano and wine. Cover and simmer for 30 minutes at 150°C.
3. Add the mushrooms and salt and pepper to taste. Simmer for 10 more minutes.

## Easy Beef Stroganoff

Easy to make. Reheats well. Total preparation time is 30 minutes!

Ingredients:

1 (12 ounce) package egg noodles, cooked and drained  
3-4 cups fresh mushrooms, sliced  
1 onion, chopped  
2 tablespoons butter  
4 pounds lean ground beef  
8 tablespoons all-purpose flour  
4 cups beef broth  
2 cup sour cream  
salt and black pepper to taste

Method:

1. Bring a large pot of water to a boil. Cook egg noodles in boiling water until done, about 8 minutes. Drain.
2. Meanwhile, prepare the sauce. In the Roaster, cook mushrooms and onions in 2 tablespoons of butter at 180°C until soft; remove from pan.
3. In Roaster (at 180°C), cook ground beef until browned –skim off fat. Mix in flour. Stir in beef broth, and cook until slightly thickened. Add mushroom and onion mixture; stir in sour cream. Season to taste with salt and pepper. Continue cooking until sauce is hot, but not boiling. Stir in cooked egg noodles –keep on warm until ready to serve.

## Poached Salmon

This dish is simple, moist and delicious. You may substitute lemon juice for the wine and omit the garlic if desired.

Ingredients:

1 cup dry white wine  
1 cup water  
4 pounds salmon fillets, cut into 4-6 pieces  
4 tablespoons butter, softened  
3 teaspoons dried parsley  
3 teaspoons chopped garlic  
salt and pepper to taste

Method:

1. Heat wine and water over medium at 180°C in Roaster/skillet for 5 minutes.
2. Slide salmon pieces into poaching liquid and dot with butter. Sprinkle with dried parsley, garlic, salt and pepper. Bring to a slow boil, reduce heat to 160°C and poach until salmon flesh is firm, about 10 to 15 minutes.

## Roasted Herb Chicken & Potatoes

Arrange the potatoes, onions, and whole chicken in a pan, season with a Soy Sauce mixture, and let the Roaster oven do the rest.

Ingredients:

1 1/2 pounds baking potatoes  
1 large onion, thinly sliced  
1/3 cup Kikkoman Soy Sauce  
3 tablespoons olive oil  
2 tablespoons red wine vinegar  
2 cloves garlic, pressed  
1 teaspoon dried oregano leaves, crumbled  
1 teaspoon dried rosemary, crushed  
3/4 teaspoon pepper  
1 (4-6 pound) whole roasting chicken

Method:

1. Cut potatoes in half lengthwise; cut each piece crosswise into 1/2-inch thick slices. Place with onion in Roaster/skillet. Combine next 7 ingredients; drizzle 1 Tbsp. mixture over potato mixture and toss until evenly coated.
2. Discard giblets and neck from chicken. Rinse chicken under cold running water; drain and pat dry. Place chicken, breast side up, in center of pan, moving potatoes aside. Brush chicken, including cavity, thoroughly with soy sauce mixture.
3. Roast at 180°C for about 1 hour and 15 minutes, or until meat thermometer inserted into thickest part not touching bone registers 90°C, brushing chicken with soy sauce mixture every 30 minutes and stirring vegetables. Remove from oven; let chicken stand 10 minutes before carving. Serve with potatoes.

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GSM International Ltd has a policy of continual improvement throughout the product range.  
As such the unit contained within may differ slightly from the unit illustrated on the pack.

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