

Chefman 14 Quart Roaster Oven

Chefman 14 Quart Roaster Oven Cooker Instruction Manual

Model: 14 Quart Roaster Oven

1. IMPORTANT SAFEGUARDS

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

1. Read all instructions before use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, or the appliance body in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Chefman Customer Support for assistance.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "OFF", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord.
15. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

2. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Chefman 14 Quart Roaster Oven Cooker:

- High Dome, Self-Basting Lid with Viewing Window
- Stainless Steel Roasting Rack
- Removable Enamel on Steel Roasting Pan
- Handles with Lid Rest
- Variable Temperature Control Knob (with Keep Warm and Defrost settings)
- Indicator Light



Figure 2.1: Exploded view showing the high dome lid, stainless steel roasting rack, removable roasting pan, and the main unit with control knob.

3. BEFORE FIRST USE

1. Unpack the roaster oven and remove all packaging materials.
2. Wash the removable roasting pan and stainless steel roasting rack in warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the roaster oven with a damp cloth. Do not immerse the main unit in water.
4. Ensure all parts are dry before assembly and use.

4. OPERATING INSTRUCTIONS

The Chefman 14 Quart Roaster Oven is designed for roasting, slow cooking, baking, and serving. It can accommodate up to a 20 lb turkey.

General Operation

1. Place the roaster oven on a stable, heat-resistant surface.
2. Insert the removable roasting pan into the main unit.
3. Place the stainless steel roasting rack inside the roasting pan if needed for your recipe.
4. Add food to the roasting pan.
5. Cover with the high dome, self-basting lid. The viewing window allows monitoring without opening the lid, helping to retain moisture and heat.
6. Plug the power cord into a standard electrical outlet.
7. Turn the variable temperature control knob to the desired setting. The indicator light will illuminate when the unit is heating.

Functions

- **Roasting:** Set the temperature knob to the desired roasting temperature, up to 450°F. The roaster oven heats up to 30% faster than traditional ovens.
- **Slow Cooking:** Use lower temperature settings for slow cooking. The self-basting lid recirculates moisture, contributing to tender and flavorful results.
- **Baking:** The roaster can also be used for baking various dishes. Adjust temperature according to your recipe.
- **Keep Warm Setting:** Once cooking is complete, switch the temperature control knob to the "KEEP WARM" setting to maintain food temperature until serving.
- **Defrost Setting:** The defrost setting allows for efficient thawing of frozen items, transitioning from frozen to roasted in a few hours.

DOUBLE YOUR COOKING EFFICIENCY.

Perfect for weekly meal planning, family gatherings, game day, holidays, parties and large events, and more. **Cooking large meals has never been this easy!**



Self-basting lid for more flavorful food



Included lift-out rack for large items



High dome lid accommodates 20 lb turkey



Convenient Keep Warm setting



Adjustable heat up to 450°F



Removable enamel on steel insert for easy cleaning



Figure 4.1: The roaster oven in use, demonstrating its capacity for large roasts and accompanying vegetables.

5. CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and performance of your roaster oven.

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. **Removable Roasting Pan and Lid:** These parts are removable for easy hand washing. Wash them in warm, soapy water. Rinse thoroughly and dry completely.
3. **Stainless Steel Roasting Rack:** The roasting rack is dishwasher safe for convenient cleaning.
4. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
5. Do not use abrasive cleaners or scouring pads, as they may damage the surfaces.
6. Ensure all parts are dry before storing.

6. TROUBLESHOOTING

If you encounter issues with your Chefman Roaster Oven, refer to the following common problems and solutions:

- **Appliance does not turn on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the temperature control knob is set to an active temperature (not OFF).
 - Verify that the electrical outlet is functioning by plugging in another appliance.
- **Food is not cooking evenly:**
 - Ensure the lid is properly seated to maintain consistent heat.
 - Avoid opening the lid frequently, as this releases heat and moisture. Use the viewing window to monitor.
 - Preheat the roaster oven to the desired temperature before adding food.
- **Food is drying out:**
 - The self-basting lid is designed to recirculate moisture. Ensure it is closed properly.
 - Reduce cooking time or temperature if food consistently dries out.
 - Consider adding a small amount of liquid to the bottom of the roasting pan for certain recipes.
- **Indicator light is not on:**
 - The indicator light illuminates when the heating element is active. If the light is off, the unit may have reached the set temperature, or there might be a power issue (refer to "Appliance does not turn on").

If the problem persists, contact Chefman Customer Support.

7. SPECIFICATIONS

Specification	Detail
Brand	Chefman
Model Number	14 Quart Roaster Oven
Capacity	14 quarts (fits up to 20 lb turkey)
Color	Black
Material	Stainless Steel (rack), Enamel on Steel (roasting pan)
Control Type	Knob Control
Power Source	Electric
Maximum Temperature	450°F
Special Features	Self-basting lid, Viewing window, Keep Warm setting, Defrost setting, Removable dishwasher-safe rack

8. WARRANTY AND SUPPORT

The Chefman 14 Quart Roaster Oven Cooker comes with a 1-year warranty provided by Chefman, ensuring long-lasting durability and peace of mind.

For product support, warranty claims, or additional information, please visit the official Chefman website or contact their customer service department.

Please retain your proof of purchase for warranty purposes.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question