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Kiss the Water ZER006

Kiss the Water 8 QT Electric Roaster Oven Instruction Manual

Model: ZER006

Introduction

The Kiss the Water 8 QT Electric Roaster Oven is a versatile appliance designed for various cooking tasks, including roasting, baking, slow cooking, and warming. Its 8-quart capacity is suitable for preparing meals for families or small gatherings. This manual provides essential information for safe operation, proper use, and maintenance of your electric roaster oven.



Image: The Kiss the Water 8 QT Electric Roaster Oven, black in color, with a golden-brown roasted turkey inside. The lid is slightly ajar, revealing the cooked poultry.

Important Safety Instructions

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 operating the roaster oven.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or heating unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

- Do not use outdoors.
- 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.
- 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.
- Do not use appliance for other than intended household use.
- Ensure the inner pan and rack are properly seated before adding food or liquid.

Product Components

Your Kiss the Water Electric Roaster Oven comes with several key components designed for optimal cooking performance and ease of use.


KEEP WARM
150
200
250
DEFROST
300
350
400 °F
Min
CAUTION: HOT SURFACE

Image: An exploded view showing the separate components of the roaster oven: the outer heating unit, the removable inner cooking pan, the roasting rack, and the self-basting lid.

- **Main Unit:** The outer housing containing the heating element and temperature control knob.
- **Removable Inner Pan:** A non-stick or enamel-coated pan that holds the food. This pan is removable for easy cleaning.
- **Roasting Rack:** A wire rack designed to elevate food within the inner pan, allowing for even cooking and fat drainage.
- **Self-Basting Lid:** A specially designed lid that recirculates moisture back into the food, ensuring tender and juicy results.

Setup and First Use

Before using your roaster oven for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and any promotional labels from the roaster oven.
2. **Clean Components:** Wash the removable inner pan, roasting rack, and lid in warm, soapy water. Rinse thoroughly and dry completely. The main unit should be wiped with a damp cloth. Do not immerse the main unit in water.
3. **Assemble:** Place the removable inner pan into the main unit. Insert the roasting rack into the inner pan.
4. **Initial Burn-Off:** It is recommended to operate the roaster oven empty for 30 minutes on the highest setting (400°F) during first use. This will burn off any manufacturing residues. Ensure the area is well-ventilated during this process, as a slight odor or smoke may occur. Allow the unit to cool completely afterward.
5. **Placement:** Place the roaster oven on a stable, heat-resistant surface, away from walls and other appliances, ensuring adequate air circulation.

Operating Instructions

Temperature Control

The roaster oven features a full-range temperature control knob, allowing you to select temperatures from 150°F to 400°F, as well as 'Keep Warm' and 'Defrost' settings.

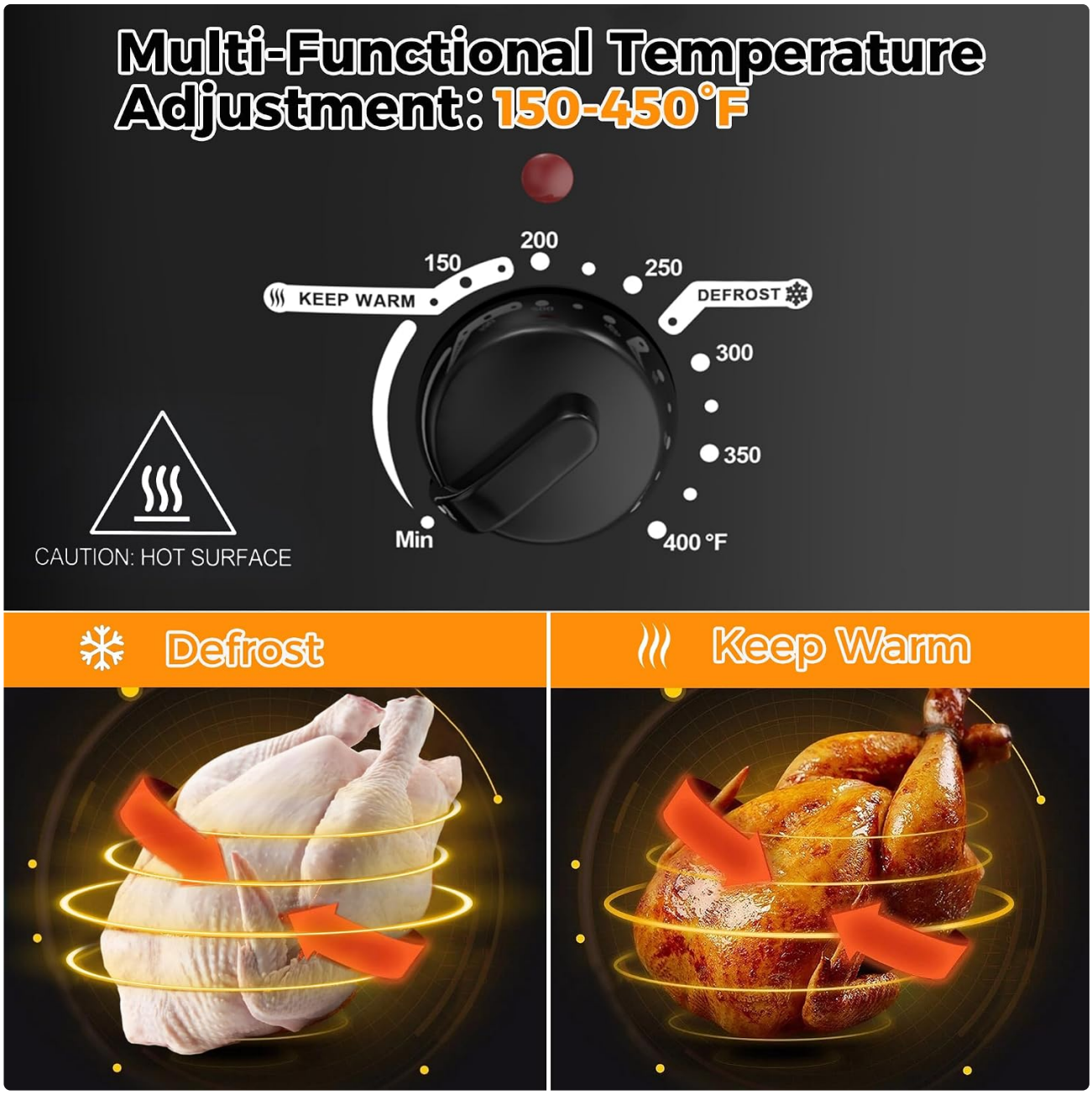

Image: A detailed view of the control panel, highlighting the temperature dial with settings for 'Keep Warm', 'Defrost', and numerical temperatures ranging from 150°F to 400°F. An indicator light is also visible.

- Turn the knob clockwise to increase the temperature.
- The indicator light will illuminate when the heating element is active and will cycle on and off to maintain the set temperature.

Roasting

1. Place the roasting rack inside the inner pan.
2. Place your food (e.g., turkey, chicken, roast) on the roasting rack.
3. Cover with the self-basting lid.
4. Set the temperature knob to the desired roasting temperature (typically between 325°F and 375°F for most meats).
5. Monitor cooking progress and use a meat thermometer to ensure food reaches a safe internal temperature.

Baking and Slow Cooking

The roaster oven can also be used for baking casseroles, breads, or slow cooking stews and soups.

- For baking, preheat the roaster to the desired temperature. You may place oven-safe bakeware directly into the inner pan.
- For slow cooking, set the temperature to a lower setting (e.g., 200-250°F) and allow for longer cooking times.

Defrost Function

The unique Defrost setting allows you to thaw frozen items efficiently before cooking.

- Place the frozen item in the inner pan, preferably on the roasting rack.
- Set the temperature knob to 'Defrost'.
- Monitor the defrosting process. Once thawed, proceed with cooking or refrigerate immediately.

Keep Warm Function

After cooking, the 'Keep Warm' setting maintains food at an ideal serving temperature without overcooking.

- Once cooking is complete, turn the temperature knob to 'Keep Warm'.
- Ensure the lid remains on to retain heat and moisture.

Self-Basting Lid

The self-basting lid is designed with internal condensation ridges that collect moisture and recirculate it back onto the food. This continuous basting process helps to keep meats tender and juicy, reducing the need for manual basting.



Image: A cutaway view of the roaster oven with a roasted turkey, illustrating how the self-basting lid collects steam and drips it back onto the food, ensuring moisture retention.

Care and Maintenance

Proper cleaning and maintenance will extend the life of your roaster oven.



Image: A person wearing an apron is shown cleaning the large, black removable inner pan of the roaster oven under a kitchen faucet.

1. **Always Unplug:** Before cleaning, ensure the roaster oven is unplugged from the electrical outlet and has cooled completely.
2. **Removable Parts:** The inner pan, roasting rack, and lid are removable and can be washed by hand in warm, soapy water or placed in a dishwasher. For stubborn food residue, soak the pan before cleaning.
3. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish. Never immerse the main unit in water or any other liquid.
4. **Storage:** Ensure all parts are thoroughly dry before storing. Store the roaster oven in a cool, dry place.

Troubleshooting

If you encounter issues with your roaster oven, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Roaster does not heat up.	Not plugged in; power outlet malfunction; temperature knob set to 'OFF' or 'Min'.	Ensure the unit is securely plugged into a working outlet. Check the circuit breaker. Turn the temperature knob to a desired setting.
Food is cooking too slowly or unevenly.	Temperature setting too low; lid not properly sealed; too much food in the pan.	Increase the temperature setting. Ensure the lid is seated correctly. Reduce the amount of food or extend cooking time.
Smoke or odor during first use.	Manufacturing residues burning off.	This is normal for initial use. Ensure adequate ventilation. If it persists after initial burn-off, contact customer service.
Lid appears to be crooked or not sealing properly.	Lid not aligned correctly; debris on rim.	Adjust the lid to ensure it sits evenly on the inner pan. Check for any food particles or debris on the rim of the pan or lid.

Specifications

Technical details for the Kiss the Water 8 QT Electric Roaster Oven (Model ZER006).

Feature	Detail
Model Name	8 qt electric roaster
Model Number	ZER006BK-11-SV
Capacity	8 Quarts (8QT)
Power	1450W
Temperature Range	150-400°F (Full-Range), plus Defrost and Keep Warm
Material	Reinforced Stainless Steel (exterior), Non-stick/Enamel (inner pan)
Control Type	Knob
Product Dimensions	17.5"D x 24.1"W x 8.2"H
Item Weight	9.72 pounds
Included Components	Lid, Removable Pan, Roasting Rack

Warranty and Support

Kiss the Water provides a one-year warranty service for this electric roaster oven. If you have any questions, concerns, or require assistance with your product, please do not hesitate to contact our customer service team. We are committed to solving your problems quickly and efficiently.

For customer support, please refer to the contact information provided with your purchase documentation or visit the official Kiss the Water website.

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