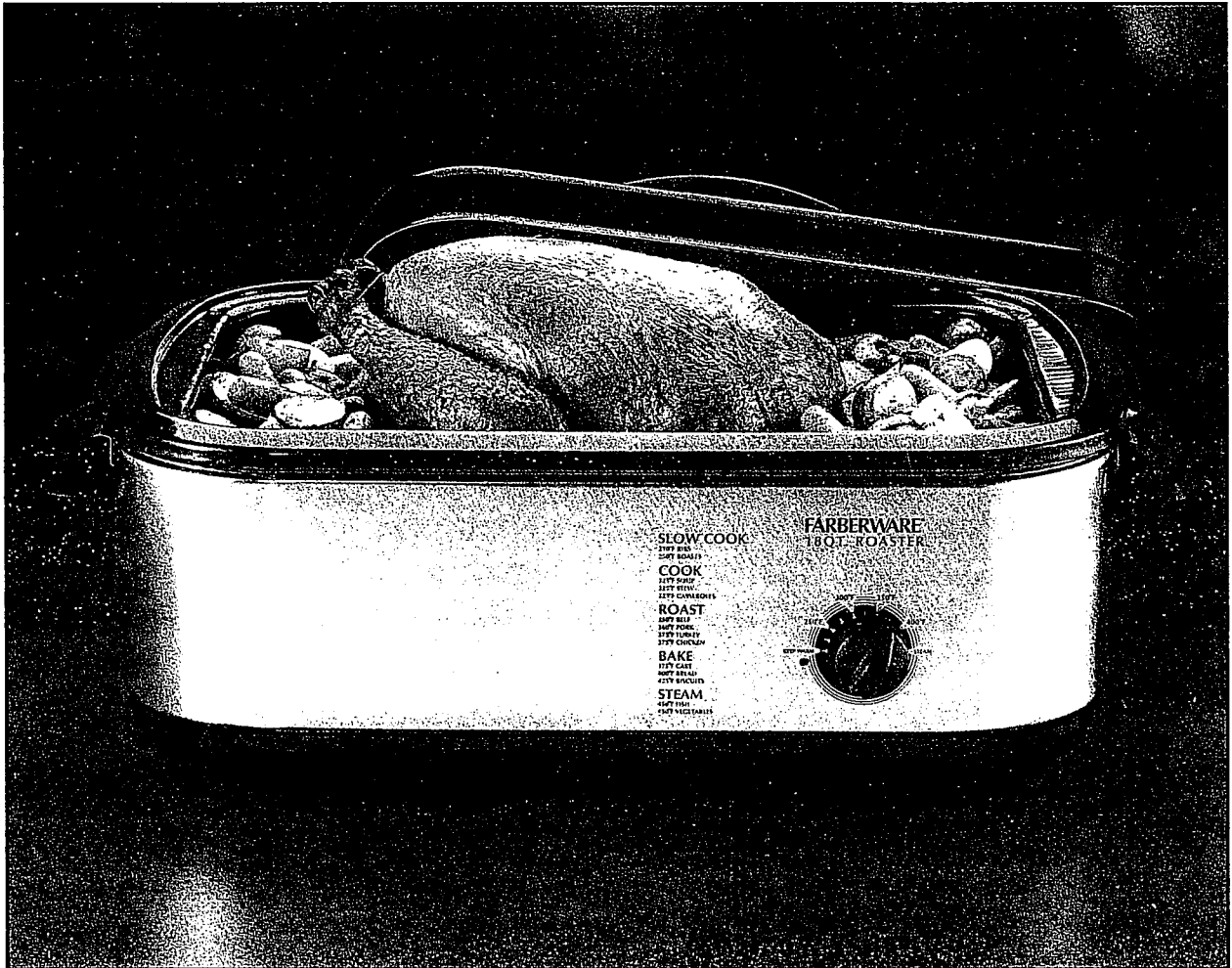


# FARBERWARE® MILLENNIUM®



## USE & CARE INSTRUCTIONS 18 QT. ROASTER OVEN FSR180

# IMPORTANT SAFEGUARDS

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:

1. Read all instructions before using appliance.
2. Do not touch hot surfaces. Use handles or knobs and oven mitts.
3. To disconnect, turn Control Knob to **KEEP WARM** position, then remove plug from wall outlet.
4. Do not immerse the Base, cord or plug, in water or other liquid. See instructions for cleaning.
5. This appliance is not for use by children.
6. Close supervision is necessary when any appliance is used near children.
7. Unplug appliance from outlet when not in use. Unplug and allow to cool completely before putting on or taking off parts, and before cleaning.
8. Do not operate any damaged appliance. Do not operate with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Contact Consumer Service.
9. Use attachments only if recommended by the manufacturer.
10. Do not use outdoors or while standing in a damp area.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. Use appliance only as indicated in these instructions.
15. Do not use metal scouring pads on the exterior surface of the Roaster Oven. Pieces of the pad may break off and touch electrical parts.
16. Always place the Roaster Oven on a non-flammable, non-burnable, heat-resistant surface when cooking. Never place it on carpet, furniture, or other combustible materials. Operate Oven in a well-ventilated area, away from walls and other combustible materials.

**SAVE THESE INSTRUCTIONS**  
**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.**

## **ADDITIONAL IMPORTANT SAFEGUARDS**

1. **CAUTION:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.
2. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not attempt to repair the malfunctioning appliance! Call Consumer Service.
4. When operating this appliance, always cook with the Liner set into the Base.

## **SHORT CORD INSTRUCTIONS**

**CAUTION:** A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V and at least 15A., 1875 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

## **POLARIZED PLUG**

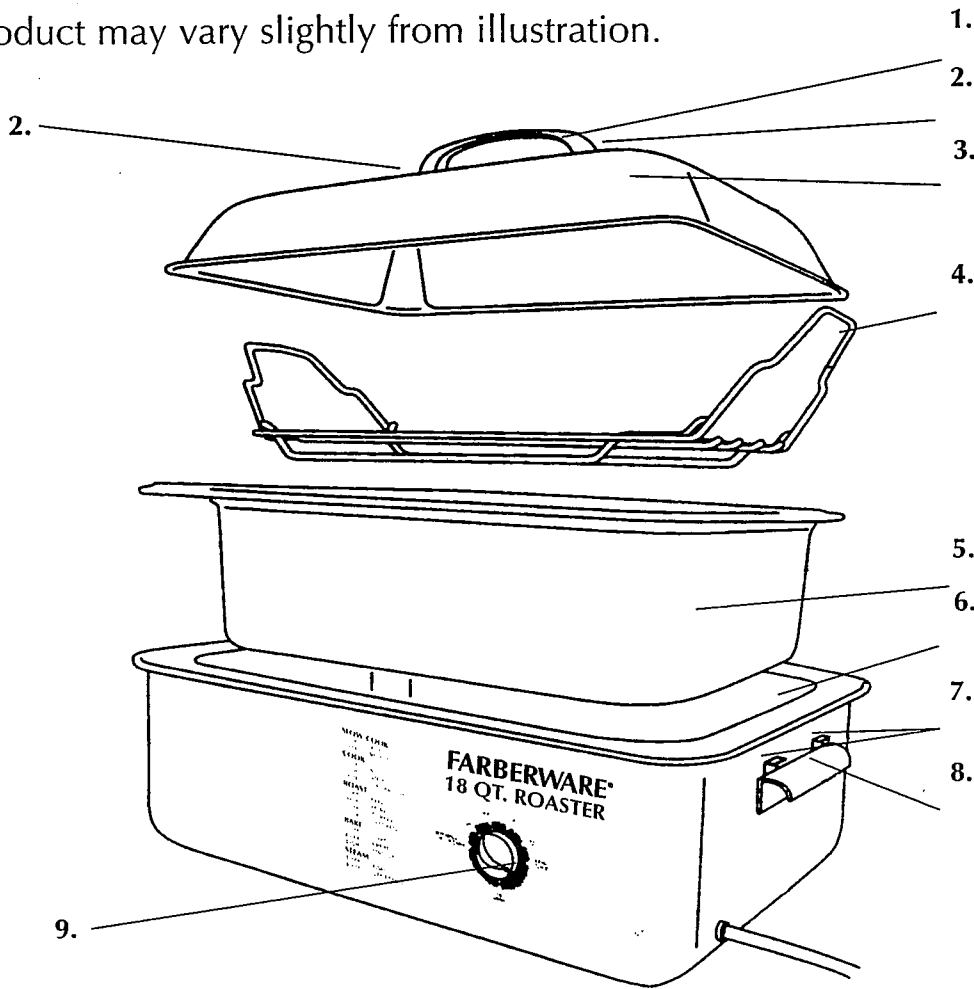
This appliance has a polarized plug, (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## **ELECTRIC POWER**

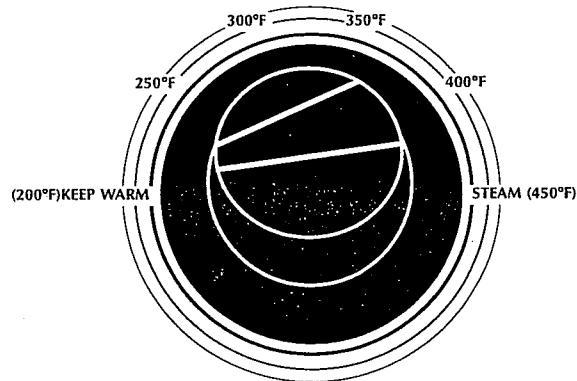
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

# GETTING TO KNOW YOUR FARBERWARE® 18 QT. ROASTER OVEN

Product may vary slightly from illustration.



1. Lid Handle (P/N 21176)
2. Steam Vent Holes
3. Lid (P/N 21177)
4. Rack with Handles  
(P/N 21178)
5. Liner (P/N 21179)
6. Base
7. Lid Rest Supports
8. Handles (P/N 21180)
9. Control Knob (P/N 21181)



# OPERATING INSTRUCTIONS

## BEFORE USING YOUR ROASTER OVEN

1. Carefully unpack your Roaster Oven and clean. See **CLEANING YOUR ROASTER OVEN**.
2. It is necessary to operate the Roaster Oven empty one time to burn off excess manufacturing oils. Plug into 120V ~ 60 Hz. outlet in a well-ventilated area. Place Liner into Base and Lid on Roaster Oven.
3. Turn the Control Knob to the **STEAM** temperature setting. The Indicator Light will illuminate to let you know the unit is heating. Allow to heat for two to three hours or until any odor or smoke disappears. This process is necessary as a part of the initial seasoning of the Heating Element.

**CAUTION: THE ROASTER OVEN WILL BECOME HOT WITH USE.**

**CAUTION: BASE, LINER, HANDLES AND LID WILL GET HOT DURING USE. IF NECESSARY TO HANDLE, USE POT HOLDERS OR OVEN MITTS.**

4. When time is complete, turn Control Knob to **KEEP WARM** position and unplug from outlet. Allow to cool before moving.
5. Clean the Lid and Liner. See **CLEANING YOUR ROASTER OVEN**.

## USING YOUR ROASTER OVEN

1. Plug into a 120V ~ 60 Hz outlet. Place Liner into Base and place Lid on Roaster Oven.
2. Turn Control Knob **STEAM** temperature setting and allow to preheat for 20 minutes.

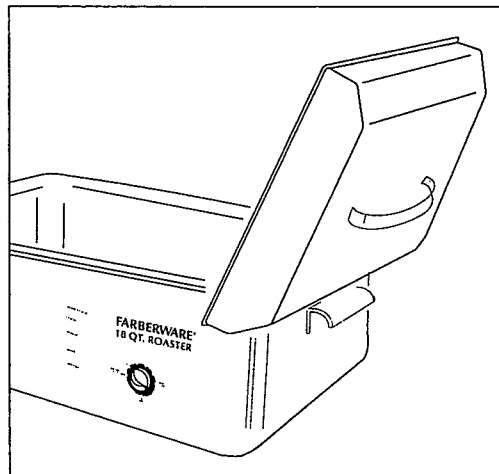
**CAUTION: THE ROASTER OVEN WILL BECOME HOT WITH USE AND PRODUCE STEAM. CAUTION SHOULD BE USED TO AVOID COVERING STEAM VENT HOLES OR COMING IN CONTACT WITH HOT STEAM FROM STEAM VENT HOLES.**

**CAUTION: NEVER PLACE FOOD OR WATER DIRECTLY INTO THE BASE. ALWAYS PLACE FOOD OR WATER INTO LINER FIRST AND THEN PLACE LINER INTO THE BASE.**

**CAUTION: BASE, LINER, HANDLES AND LID WILL GET HOT DURING USE. IF NECESSARY TO HANDLE, USE POT HOLDERS OR OVEN MITTS.**

## USING YOUR ROASTER OVEN *(Continued)*

3. Prepare recipe according to instructions and carefully add to the preheated Liner using hot pads. Place Lid on Roaster Oven. Always leave at least one inch between the top of the food and the brim of the Liner. **DO NOT FILL THE LINER TO THE BRIM WITH FOOD.**
4. Always cook with the Liner set into the Base and with the Lid on the Liner. Remember that frequent lifting of the Lid during cooking delays total cooking time.
5. Use the Rack with Handles for baking.
6. Use the Rack with Handles when roasting meats, baking, steaming vegetables or fish. Use the Liner without the Rack for soups, stews, casseroles, slow cooked meals. Follow recipes as a guide.
7. Turn the Control Knob to the desired temperature.
8. Using oven mitts, carefully remove the Lid by grasping the Handle and lifting the Lid away from you, so that the steam will escape and moisture will drip back into the food before removing the Lid completely. The Lid may be placed on the Lid Rest Support for temporary holding during serving or stirring.
9. Use the cooking times listed in the charts as a preliminary guide. Check food for desired doneness. When cooking time is complete, turn Control Knob to **KEEP WARM** position and unplug from outlet.
10. Allow Roaster Oven to cool completely before cleaning, see **CLEANING YOUR ROASTER OVEN.**



The Lid may be placed on the Lid Rest Support for temporary holding during serving or stirring.

# CLEANING YOUR ROASTER OVEN

**CAUTION: NEVER IMMERSE THE BASE OR CORD IN WATER OR OTHER LIQUID.**

1. Turn Control Knob to the **KEEP WARM** temperature setting and unplug the Roaster Oven. Allow to cool completely before cleaning.
2. Wash Lid, Liner, and Rack in warm, soapy water. Use a non-abrasive cleaning pad and cleaner. Rinse and dry thoroughly. Never use abrasive cleaners or scouring pads to clean the Liner, Rack or Lid, as they may damage the surface. If food sticks to the Liner, place Liner in Base and fill with water. Cover and turn Control Knob to the **STEAM** temperature setting for 30 minutes. When time is complete, turn Control Knob to **KEEP WARM** position, unplug and allow to cool completely before cleaning again.
3. Wipe interior and exterior of the Base with a soft, slightly damp cloth or sponge. Never use abrasive cleaners or scouring pads to clean the Base, as they may damage the surface.
4. Allow to dry thoroughly before storing.

**Any servicing requiring disassembly other than the above cleaning must be performed by a qualified electrician.**

## HINTS FOR KEEP WARM

- Use for short periods of time after food is cooked.

## HINTS FOR SLOW COOK

- When slow cooking, remember that liquids do not boil away like they do in conventional cooking. Reduce the amount of liquid in any recipe that is not designed for a Roaster Oven. The exceptions to this rule would be rice and soups. Remember, liquids can always be added at a later time if necessary.
- If a recipe results in too much liquid at the end of the cooking time, remove the Lid and turn the Control Knob to the **STEAM** temperature setting. After about 30-45 minutes, the amount of liquid should be less.
- It is not necessary to use the Rack when cooking meats and poultry on **SLOW COOK (250°F)**.
- Vegetables such as carrots and potatoes require longer cooking times than most meats. Place them on the bottom of the Liner and cover them with liquid.
- If adding fresh milk or yogurt, it should be done in the last 2 hours. Evaporated milk may be added at the start of cooking. If possible, substitute condensed soups for fresh milk or yogurt.
- Rice and pasta are not recommended for long cooking periods. Cook them separately and then add to the recipe during the last 30 minutes.
- For every 30 minutes called for in a standard recipe, cook for 1-1/2 hours on **SLOW COOK (250°F)**.

## HINTS FOR COOK

- Meats will not brown during the cooking process. If you desire browning, heat a small amount of oil in a skillet and brown meats prior to starting the cooking process.
- Whole herbs and spices flavor better in slow cooking than when they are crushed or ground.
- Foods such as roast or poultry, when cut into uniform pieces, will cook faster and more evenly than when left whole.



## HINTS FOR ROAST

- One teaspoon of browning sauce, such as Kitchen Bouquet®, may be added to 1/4 cup of melted butter and brushed onto meat for additional browning.

## HINTS FOR BAKE

- To obtain more evenly baked foods, place the Rack inside the Liner and place baking pans and casserole dishes on top of the Rack during cooking.
- The Liner and Rack will hold the following sized pans for BAKING: most 1 & 2 quart casserole dishes, 8 & 9 inch pie pans. Check pan for fit before filling.
- Cover Rack with heavy duty aluminum foil and use as a baking sheet.

## HINTS FOR STEAM

- Foods cut into uniform pieces will cook faster and more evenly.
- If you wish your vegetables to be more tender, add more water and turn Roaster Oven back on to **STEAM**, checking every couple minutes, until done to your liking.

# ROAST

## GENERAL INSTRUCTIONS

1. Place Rack into Liner and place Liner into Base. When cooking less tender cuts of beef and pork, add the amount of hot water indicated in the Roast Chart on page 10: otherwise, do not add water. The water will help to tenderize less tender cuts of meat.
2. Cover and preheat Roaster Oven on the **STEAM** temperature setting for 20 minutes. Insert oven-safe meat thermometer into thickest part of meat, not touching bone or fat.

**CAUTION: THE ROASTER OVEN WILL BECOME HOT WITH USE AND PRODUCE STEAM. USE OVEN MITTS TO REMOVE COVER ONCE ROASTER OVEN IS PREHEATED. CAUTION SHOULD BE USED TO AVOID COMING IN CONTACT WITH HOT STEAM ONCE LID IS REMOVED WHEN ADDING FOOD TO BE COOKED.**

3. Season meat before or after cooking. Place meat fat side up, on the Rack in the Liner. Always leave at least one inch between the top of the food and the brim of the Liner. **DO NOT FILL THE LINER TO THE BRIM WITH FOOD.**
4. Place Lid on Roaster Oven. Turn the Control Knob to **ROAST (350°F)** until done and meat is tender. Roast times may vary.

**NOTE: Foods are properly cooked when they are heated for a long enough time and at a high enough temperature to kill harmful bacteria.** For combination dishes, insert food thermometer for a few minutes to check temperature towards the end of the cooking time.

ROAST until meat and poultry temperature is at least:

Poultry - white meat: 170°F

Poultry - dark meat: 180°F

Beef, Lamb and Veal: 145°F, higher temperature for well done

Ham: 160°F, or follow package directions

Pork: 160°F, higher temperature for well done

Ground Meat: 160°F, higher temperature for well done

Ground Poultry: 160°F, higher temperature for well done

Casseroles and other combination dishes: 165°F

5. Allow meat to stand 15 -20 minutes before serving. Temperature will continue to rise to desired doneness. Meat will also be easier to carve.

### ROAST: APPROXIMATE COOKING TIMES AT 350°F

Cut of Meat or Poultry	Weight	Water Added Before Preheat	Approx. Cook Time
<b>POULTRY</b>			
Chicken	5 lbs.		1-1/4 - 1-3/4 hrs.
Turkey Breast	6 lbs.		1-3/4 - 2-1/4 hrs.
Turkey (1st hr. on 450°F)	21lbs.		3-1/2 - 4 hrs.
<b>BEEF</b>			
Round Rump Roast	(2) 3 lbs.		2-1/2 - 3 hrs.
Boneless Chuck	(2) 2 lbs.	4 cups	2 - 2-1/2 hrs.
Boneless Chuck	24 lbs.	4 cups	5-1/2 - 6 hrs.
Boneless Roll Center Roast	(2) 8 lbs.	4 cups	4-1/2 - 5 hrs.
Sirloin Tip Roast	10 lbs.	4 cups	4-1/2 - 5-1/2 hrs.
Eye of Round Roast	4 lbs.		1-1/2 - 2 hrs.
<b>PORK</b>			
Bone-in Ham	6 lbs.		1-1/4 - 1-3/4 hrs.
Bone-in Ham	21 lbs.		4 - 4-1/2 hrs.
Fresh Picnic Ham	9 lbs.	4 cups	3-1/2 - 4-1/2 hrs.
Cured Ham	15 lbs.	per directions	5 - 5-1/2 hrs.
Pork Shoulder/Butt Roast	(2) 14 lbs.	4 cups	3-1/2 - 4 hrs.
Spare Ribs (Bake at 300°F)	20 lbs.	4 cups	4-1/2 - 5 hrs.

**NOTE:** You may buy several small pieces of meat or ask the butcher for a larger cut.

# BAKE

## GENERAL INSTRUCTIONS

1. Place Liner into Base. Cover and preheat Roaster Oven on the **STEAM** temperature setting for 20 minutes.

**CAUTION: THE ROASTER OVEN WILL BECOME HOT WITH USE AND PRODUCE STEAM. USE OVEN MITTS TO REMOVE COVER ONCE ROASTER OVEN IS PREHEATED. CAUTION SHOULD BE USED TO AVOID COMING IN CONTACT WITH HOT STEAM ONCE LID IS REMOVED WHEN ADDING FOOD TO BE COOKED.**

2. Place food in a baking pan and place on the Rack. Always leave at least one inch between the top of the food and the brim of the Liner. **DO NOT FILL THE LINER TO THE BRIM WITH FOOD.**
3. Place Rack and food into preheated Roaster Oven. Place Lid on Roaster Oven. Turn the Control Knob to the desired temperature setting.
4. **BAKE** according to chart or until done. Baking times may vary.

## BAKE: APPROXIMATE COOKING TIMES

FOOD	Preheat/Bake Temperature (°F)	Approx. Cooking Time (minutes)
Baking Potatoes	STEAM (450)	60 - 90
Biscuits	STEAM (450)	10 - 15
Brownies	400	25 - 35
Cake Mix	425	30 - 40
Cookies	425	10 - 15
Frozen Pizza (cut to fit on Rack)	STEAM (450)	10 - 15
Sweet Potatoes	STEAM (450)	60 - 75

# STEAM

## GENERAL INSTRUCTIONS

1. Trim and clean all vegetables.
2. Place Liner into Base. Place Rack into Liner.
3. Add 4 cups of hot water to Liner and place Lid on Roaster Oven.
4. Preheat Roaster Oven on the **STEAM** temperature setting for 20 minutes.

**CAUTION: THE ROASTER OVEN WILL BECOME HOT WITH USE AND PRODUCE STEAM. USE OVEN MITTS TO REMOVE COVER ONCE ROASTER OVEN IS PREHEATED. CAUTION SHOULD BE USED TO AVOID COMING IN CONTACT WITH HOT STEAM ONCE LID IS REMOVED WHEN ADDING FOOD TO BE COOKED.**

5. Place food on the Rack in the Liner and replace Lid on Roaster Oven.
6. **STEAM** according to chart or until done. Steam times may vary.

**NOTE:** Cooking times represent a full load of food.

## STEAM: APPROXIMATE COOKING TIMES

USE ALL FRESH FOOD	Amount of Hot Water (Cups)	Approx. Cooking Time (minutes)
Broccoli, stalks	4	45 - 60
Cabbage, wedges	4	60 - 75
Carrots, whole	4	60 - 75
Cauliflower, whole	4	45 - 60
Fish Fillets	4	15 - 25
Fish Steaks	4	15 - 25
Potatoes, whole, new	4	60 - 75
Squash: Acorn or Butternut, halved	4	35 - 45

# RECIPES

## ***Brisket of Beef***

- 1 - 14 lb. whole untrimmed brisket
- 4 envelopes dry onion soup mix
- 1 - 6 lb. 4 oz. can tomatoes, diced or crushed
- 2 green peppers, chopped
- 2 tablespoons fresh minced garlic

Preheat Roster Oven 20 minutes on **STEAM** temperature setting. Spray Liner with non-stick cooking oil. Place brisket into Liner. Combine remaining ingredients and pour over brisket. Cover and turn Control Knob to 300°F. Cook 10 to 12 hours or until tender, basting occasionally.

Makes 9 - 10 lbs. meat

## ***Sloppy Joes***

- 10 lbs. ground beef
- 4 cups chopped onions
- 4 cups chopped celery
- 1-1/2 tablespoons salt
- 3 - 15 oz. cans tomato sauce
- 2 - 50 oz. bottles catsup
- 2 tablespoons chili powder
- 2 tablespoons dry mustard
- 1/2 tablespoon paprika
- 1/2 tablespoon garlic powder
- 6 tablespoons brown sugar
- 1/4 cup vinegar
- 4 oz. dry minute tapioca

Preheat Roaster Oven for 20 minutes on **STEAM** temperature setting. Spray Liner with non-stick spray. Add ground beef, onions and celery to Liner. Cover and cook 30 to 45 minutes or until meat is cooked thoroughly. Stir occasionally. Stir in salt, tomato sauce, catsup, chili powder, dry mustard, paprika, garlic powder, brown sugar and vinegar. Cover and turn Control Knob to 325°F and cook an additional 2 to 3 hours or until hot and flavors are blended, stirring occasionally. Stir in dry tapioca. Cover and cook an additional 30 to 45 minutes or until thick. Stir occasionally.

Serve on hamburger buns.

Makes 40 cups

## ***Chili***

5 lbs. ground beef  
4 cups onions  
5 green peppers  
1/4 cup fresh minced garlic  
1 - 6 lb. 7 oz. can tomato sauce  
1 - 6 lb. 4 oz. can tomatoes, diced or crushed  
1 - 7 lb. can spicy chili beans  
6 tablespoons chili powder  
1-1/2 tablespoons salt  
1 cup dill pickle juice

Preheat Roaster Oven 20 minutes on **STEAM** temperature setting. Spray Liner with non-stick cooking oil. Add ground beef, onions, peppers and garlic to Liner. Cover and cook 30 to 45, or until meat is cooked thoroughly, stirring occasionally. Stir in remaining ingredients. Cover and turn Control Knob to 325°F. Cook an additional 2 to 3 hours or until hot and flavors have blended, stirring occasionally.

Makes 36 cups

## ***Hearty Vegetable Beef Soup***

5 lbs. stew meat, cut into 1 inch cubes  
8 cups chopped onions  
8 beef bouillon cubes  
8 cups boiling water  
5 pounds potatoes, diced  
5 pounds carrots, sliced  
1 tablespoon salt  
2 tablespoons fresh minced garlic  
2 tablespoons dried thyme leaves  
2 tablespoons dried oregano  
1 teaspoon pepper  
1 - 6 lb. 4 oz. can tomatoes, diced or crushed

Preheat Roaster Oven 20 minutes on **STEAM** temperature setting. Spray Liner with non-stick cooking oil. Add meat and onions to Liner. Cover and cook 30 to 45 minutes or until meat is partially cooked. Stir occasionally. Dissolve bouillon cubes in boiling water. Add broth to meat and stir in remaining ingredients. Cover and turn Control Knob to 325°F. Cook an additional 3 to 4 hours or until meat and vegetables are tender and soup is hot. Stir occasionally.

Makes 40 cups

# **FARBERWARE®**

## **ONE-YEAR LIMITED WARRANTY**

This FARBERWARE® product warranty extends to the original consumer purchaser of the product.

**Warranty Duration:** This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

**Warranty Coverage:** This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished, or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Warranty Disclaimers:** This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a comparable model (at Salton, Inc.'s option) when the product is returned. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

### **Important Notice**

If any parts are missing or defective, return this product to the place of purchase or contact our Consumer Service Department for assistance.

### **Consumer Service**

This FARBERWARE® product is distributed by:

Salton, Inc.

708 SOUTH MISSOURI ST.

MACON, MO 63552

E-mail: farberware-electric@saltonusa.com

Any questions or comments can be directed to Salton, Inc.'s address or call the Consumer Service Department:

**1-800-233-9054, Monday - Friday, 9 a.m. - 5 p.m. CST**

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