



Oval Roaster/Grill Pan

Model RO27

Instructions and Warranty

MAXIM®

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. Always use oven mitts when handling hot materials and allow the unit to cool completely before cleaning.
3. To protect against electrical hazards, do not immerse cord, plug, or base of the unit in water or other liquid.
4. Close supervision is always necessary when this or any appliance is used by or near children.
5. Unplug product from wall outlet when not in use and before cleaning. Allow to cool thoroughly before putting on or taking off parts and before cleaning.
6. Do not operate this or any appliance with a frayed or damaged cord, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service center for examination, repair or adjustment.
7. Do not use attachments not recommended by the manufacturer; they may damage the appliance and/or cause personal injury.
8. This appliance is intended for household use only. Do not use outdoors or for commercial purposes.
9. Do not allow cord to hang over the edge of a table or counter, or allow it to touch hot surfaces.
10. Do not place the appliance near a hot gas or electric burner or in a heated oven.
11. DO NOT attempt to move an appliance containing hot liquids. Allow appliance to cool completely before moving.
12. Always attach Temperature Control 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 its intended use.

SAVE THESE INSTRUCTIONS

This appliance is for household use only.

Additional Important Safeguards

WARNING: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
2. To reduce the risk of fire, do not leave this appliance unattended during use.
3. Do not use this Oval Roaster/Grill Pan on an unstable surface or on top of flammable materials (i.e. newspapers, cloth, carpeting, etc.).
4. Provide adequate space around all sides of the appliance during use. Do not allow Heating Elements or any other parts of this Oval Roaster/Grill Pan to come into contact with curtains, wall coverings, clothing, dish towels, or other flammable materials.
5. Do not use this appliance if any part is cracked or damaged, or if the handles are loose, weakened, or broken. Return it to the nearest authorized service facility for examination, repair, or adjustment.
6. Use only the Temperature Control supplied with this Oval Roaster/Grill Pan. Never use any other type of temperature controller.
7. The Temperature Control is a sensitive device; use care not to drop, hit or impact the Temperature Control against hard surfaces, as it could affect the temperature reading. Do not use the Temperature Control if it overheats or is damaged in any other way.
8. Be sure Temperature Dial is in the "Off" position before inserting into or removing from Control Socket. Failure to do so could cause product failure or overheating.
9. Be sure to insert the Temperature Control fully into the Control Socket in the Base. If the Temperature Control is not inserted properly, it can cause product damage. Do not push or pull on power cord to insert or remove Temperature Control—grasp by Temperature Control only.
10. Do not force Temperature Dial past its built-in stops ("Off" and 425° F).

Additional Important Safeguards (Cont.)

11. The surfaces of the Ribbed Grill Pan and flat All-Purpose Pan are made of non-stick Teflon. For this reason, do not use sharp or metal utensils; use plastic or wooden utensils only. Do not place Temperature Control onto either pan as it may scratch or damage the surface. Do not use harsh or abrasive cleaners to clean pan surface.
12. Plug this appliance into a 120V AC electrical wall outlet only. DO NOT plug into any outlet which is currently supplying power to any other equipment.

Polarized Plug

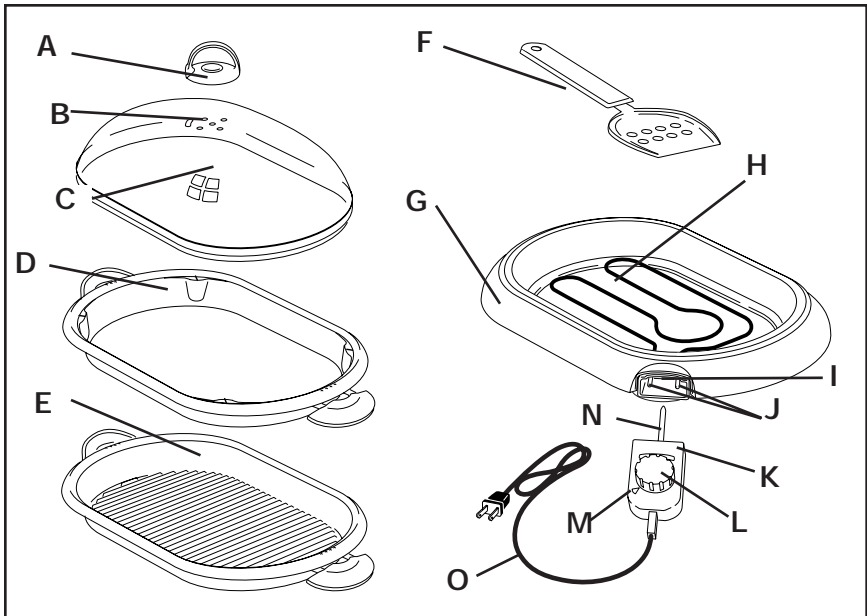
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.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

Short Cord Instructions

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If a longer extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Getting to Know Your MAXIM® RO27 Oval Roaster/Grill Pan

Your MAXIM® Oval Roaster/Grill Pan is designed to roast, grill, sauté, and cook many types of foods including beef, chicken, pork, seafood, grilled sandwiches, pancakes, and popped corn. The temperature is thermostatically controlled and adjustable from "Warm" to "425° F" for precise cooking every time. The heavy-duty, non-stick Ribbed Grill and All-Purpose Pans enable food to be cooked without sticking and make clean-up fast and easy. A smoked, high-impact plastic Lid with venting Lid Knob allows you to watch as foods deliciously roast and cook. The Lid is loose fitting to allow steam to escape during cooking. Also, the Lid Knob can be rotated to increase or decrease the amount of steam filtering through the Steam Vent in the top of the Lid.



- | | | | |
|-----|------------------|----|---------------------------|
| A. | Lid Knob | I. | Control Socket |
| B. | Steam Vent | J. | Socket Pins |
| C. | Lid | K. | Temperature Control |
| D. | All-Purpose Pan | L. | Temperature Dial |
| E. | Ribbed Grill Pan | M. | Temperature "Ready" Light |
| F. | Plastic Spatula | N. | Temperature Sensor |
| G. | Base | O. | Power Cord |
| H.. | Heating Element | | |

Before Using for the First Time

Before using your MAXIM® Oval Roaster/Grill Pan for the first time, carefully wash Ribbed Grill Pan, All-Purpose Pan, Lid, and Spatula in hot, soapy water. Dry all parts thoroughly. If desired, apply a thin coat of cooking oil to Ribbed Grill Pan and All-Purpose Pan to ease in cooking and clean-up during next use.

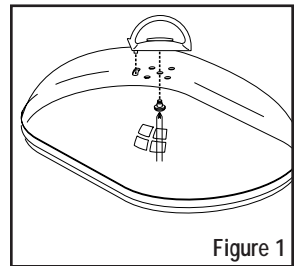
If necessary, wipe the exterior of the Base with a damp cloth. Dry thoroughly. Be sure Socket Pins in Control Socket remain dry.

CAUTION: Do not immerse or rinse cord, plug, Base, or Temperature Control in water or any other liquid.

For shipping purposes, the Lid Knob is packaged separately from the Lid. Before using this product, you must attach the Lid Knob to the Lid.

Lid Knob Assembly

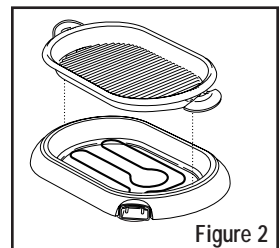
1. Locate Lid Knob assembly. Remove screw from center post in Lid Knob.
2. While holding center post in place on Lid Knob, align tab on underside of Lid Knob with slot in top of Lid. See Figure 1.
3. From underside of Lid, align hole in center post with hole in lid. Hand-tighten Lid Knob to Lid with screw. Do not overtighten screw; this could crack the Lid.



Instructions for Use

Preparing for Use

1. Place Base on flat, level surface where it will not contact any type of cloth or other flammable objects.
2. Place Ribbed Grill Pan or All-Purpose Pan into opening in Base. See Figure 2. Be sure Pan is seated properly in Base. For best performance and to ease in cleaning, lightly coat interior of Pans with a vegetable oil spray before use.

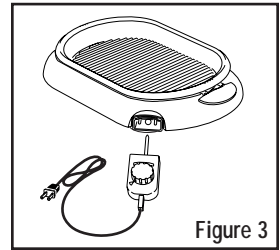


Instructions for Use (Cont.)

CAUTION: Do not insert Temperature Control into Control Socket without first setting Pan onto Base.

CAUTION: The Temperature Control is a sensitive device; use care not to drop, hit or impact the Temperature Control against hard surfaces, as it could affect the temperature reading. Do not use the Temperature Control if it overheats or is damaged in any other way.

3. Locate Control Socket. Align probe on Temperature Control with center hole in Control Socket. Push Temperature Control firmly into Control Socket until the ridge above the Temperature Dial is flush with the Base. See Figure 3.
4. Turn Temperature Dial to "Off" (unit is off when "Off" aligns with point on arrow).
5. Plug the Cord into a standard 120V AC electrical outlet.
6. Turn the Dial to desired setting (200°F - 425°F). The Temperature Ready Light will turn on as the dial turns past different temperature settings. This indicates the unit is receiving power.
7. The Oval Roaster/Grill Pan takes approximately 4 to 8 minutes to preheat, depending on the temperature setting. The unit may make a "creaking" noise during preheat and at different times as it maintains the set temperature. This is normal and is due to the expansion of the parts during the heating process. The Temperature Ready Light will turn off when the unit has reached the temperature indicated on the Dial.



Cooking with your Oval Roaster/Grill Pan

WARNING: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: Do not use metal or sharp utensils as these can damage the non-stick surface of the Pan. Do not leave plastic utensils on the Pan while it is hot.

Instructions for Use (Cont.)

1. Turn Temperature Dial to desired cooking temperature and allow unit to preheat. See "Cooking Guide" or "Recipe Guide" for suggested cooking times or recipes. Use the Plastic Spatula or any plastic utensil to place food on center of Ribbed Grill Pan or All-Purpose Pan.

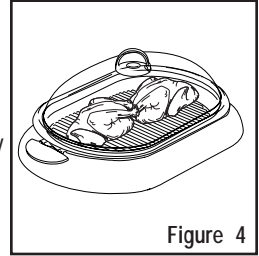


Figure 4

2. For roasting or frying foods, place Lid on rim of Pan. See Figure 4. The Lid fits loosely on the rim of the Pan; this allows steam to escape during cooking. Turn the Lid Knob to allow more or less steam to escape through the top steam vent during cooking. Do not force the Lid Knob past its built-in stop. Use the Lid Knob to remove Lid and turn foods as necessary to allow even cooking.
3. When cooking is complete, turn Temperature Dial to **"Warm"** or **"Off."** For best results, leave the Lid on or place the Lid on the Pan. By turning the Temperature Dial to "Warm," foods can be kept warm inside the Oval Roaster/Grill Pan until serving time. Do not leave foods to be warmed for long periods of time—this can reduce the food's flavor.

Remove Lid and use the Plastic Spatula or other plastic utensil to remove food from Pan.

4. Be sure Temperature Dial is set to **"Off."** Unplug from outlet and allow to cool thoroughly before cleaning or removing any parts.
5. Once appliance has cooled completely, grasp the head of the Temperature Control and firmly pull it out of Control Socket. ***DO NOT pull Temperature Control by the Cord to remove from Socket.*** Use Handles to lift Ribbed Grill Pan or All-Purpose Pan from Base. Clean the unit as instructed in **"User Maintenance Instructions."**

Cooking Guide

Temperature Dial Setting	Type of Food
425° F	Steak
375° - 425° F	Chicken, Marinated Meats
200°-300° F	Pancakes, eggs, bacon, ham, sausages
Warm	Any cooked food

PLEASE NOTE: The USDA recommends that meats such as beef, pork, etc. should be cooked to an internal temperature of 160°F and poultry products should be cooked to an internal temperature of 165°F to be sure any harmful bacteria has been killed. When re-heating meat/poultry products, they should also be cooked to an internal temperature of 160-165°F.

Roasting

For slowly cooking large or whole pieces of meat, poultry, or vegetables on the Ribbed Grill Pan with little or no oil over moderate to high heat (375°-425°F), covered with the Lid.

Grill

Cooking meat, poultry, seafood, and vegetables on the Ribbed Grill Pan with little or no oil over high heat (425°F). Food can be marinated before grilling and is generally cooked without the Lid. Food is usually turned once to brown evenly on both sides.

Braising

Searing food in a small amount of hot oil over moderate to high heat (375°-425° F) on the All-Purpose Pan until browned on all sides. Food is then slowly cooked in at least 2 cups (16-ounces) of liquid such as broth, vegetable puree, wine, or water over low heat (200°-300° F), covered with the Lid, until fork tender. Check during cooking and add more liquid as necessary. **DO NOT LET PAN BOIL DRY.**

Cooking Guide (Cont.)

Fry/Sauté

Food is cooked quickly in the All-Purpose Pan in hot oil over moderately high heat (375°-425° F) until evenly browned on all sides. Cover with Lid (Lid Knob open) to reduce splattering.

Griddle Cooking

Foods such as pancakes, eggs, bacon, and sausages are cooked over medium heat (300° F) until cooked as desired. Use All-Purpose Pan for pancakes and eggs; bacon and sausages can be either cooked on All-Purpose Pan or Ribbed Grill Pan which will allow excess fat to run down into sides of Pan.

Steaming

Cooking food by exposing it to steam in a covered pan. Place at least 2 cups (16-ounces) of water in the Ribbed Grill Pan. Add vegetables or other food. Cover with Lid. Turn Temperature Dial to 375° F. When water begins to boil, lower Temperature Dial to 300° F and cook until food is done. Check often, adding more water if necessary.

DO NOT LET PAN BOIL DRY.

Re-heat

Gradually bring cooked and cooled food back up to serving temperature. Preheat Oval Roaster/Grill Pan with Temperature Dial set to 200°F. Place food to be re-heated in Ribbed Grill or All-Purpose Pan. Cover with Lid and heat until food is warm, turning or stirring occasionally with the Plastic Spatula or other plastic utensils. **DO NOT LET PAN BOIL DRY.**

Warm

Keeping food at serving temperature with little or no additional cooking taking place. Once food has been prepared or reheated to the correct serving temperature, turn Temperature Dial down to "Warm." Stir food occasionally or as necessary. **DO NOT LET PAN BOIL DRY.**

User Maintenance Instructions

This Maxim[®] Oval Roaster/Grill Pan requires little maintenance. It contains no user-serviceable parts inside the Base. Contact qualified personnel if the product requires servicing.

Cleaning

Clean this appliance after each use. Do not use harsh chemicals, steel wool, scouring pads, or abrasive cleansers to clean any part of this appliance. Doing so could damage the surface of the non-stick Pans and scratch the Lid.

WARNING: To prevent electric shock, unplug from outlet when not in use and before cleaning. Use care not to allow any moisture to contact the Control Socket during cleaning.

1. Turn the Temperature Dial to the "Off" position. Unplug the Oval Roaster/Grill Pan from the outlet and allow to cool completely.
2. Grasp the Temperature Control and firmly pull it out of Control Socket. ***NEVER IMMERSE OR RINSE THE TEMPERATURE CONTROL IN WATER OR ANY OTHER LIQUID!*** Clean the Temperature Control with a damp cloth and wipe dry with a dry, soft cloth.
3. Wash the Ribbed Grill Pan, All-Purpose Pan, Lid, and Spatula in hot, soapy water. Dry with a soft cloth.
NOTE: To prevent chipping or breakage, handle Lid with care. It can become slippery during cleaning.
4. Clean the outside of the Base with a soft sponge or cloth dampened with water and a mild detergent. ***NEVER IMMERSE OR RINSE THE BASE IN WATER OR ANY OTHER LIQUID.*** Take care not to allow any moisture to contact the Control Socket. Dry with a soft cloth. ***Be sure to dry all parts of the base thoroughly, including the Socket Pins.***
5. Store Oval Roaster/Grill Pan in its original box. Do not stack Pans or store Temperature Control inside one of the Pans, as this may scratch the surface.

Recipes

Oriental Stir-Fried Veggies

- 1/4 cup water
- 1 tablespoon soy sauce
- 2 teaspoons sesame oil
- 1 tablespoon dry sherry or white wine
- 1 teaspoon sugar
- 1/4 teaspoon salt
- 1 tablespoon cornstarch
- 4 tablespoons vegetable oil
- 1 large green pepper, cored, seeded and cut into thin strips
- 1 large onion, sliced thin
- 2 cloves minced garlic
- 2 teaspoons minced ginger root
- 2 large carrots, sliced diagonally into 1/2-inch thin pieces
- 2 stalks celery, sliced diagonally into 1/2-inch thin pieces
- 8 oz. white mushrooms, wiped clean and sliced thin
- 1 cup fresh bean sprouts, rinsed under cold water
- 1 can (8-oz.) bamboo shoots, drained and rinsed under cold water
- 1 can (8-oz.) sliced water chestnuts, drained and rinsed under cold water

Combine the first seven ingredients together in a small mixing bowl and set aside.

Place the All-Purpose Pan in the MAXIM® Oval Roaster/Grill Pan Base.

Turn the Temperature Dial to 425°F.

When the Temperature "Ready" Light turns off, pour 2 tablespoons of the vegetable oil in the center of the pan. Let warm 1 minute then add the green pepper, onion, garlic, and ginger. Stir-fry 1 minute, uncovered.

Add the carrots and celery and stir-fry 1 minute. Push the vegetables to the side add the remaining oil to the center of the pan and let warm 1 minute. Add the remaining vegetables and stir-fry 2 minutes. Pour the prepared sauce over the stir-fried vegetables. Toss until the sauce begins to coat the vegetables and becomes slightly thickened.

Makes 4 servings

O'Brien Potatoes

- 3 tablespoons vegetable oil
- 1 large green pepper, cored, seeded and cut into 1/2-inch dice
- 1 large red pepper, cored, seeded and cut into 1/2-inch dice
- 1 large onion, chopped
- 4 medium russet potatoes, peeled and cut into 1/2-inch dice
- Salt
- Black pepper

Place the All-Purpose Pan in the MAXIM® Oval Roaster/Grill Pan Base.

Turn the Temperature Dial to 375°F.

When the Temperature "Ready" Light turns off, pour the oil into the center of the pan. Let warm 1 minute. Add the vegetables and sauté, uncovered, until the potatoes are golden brown and tender. Season with salt and pepper to taste.

Makes 4 servings

Pineapple-Glazed Ham Steak

- 1/2 cup brown sugar
- 1-1/2 cups orange or pineapple juice
- 2 ham steaks, approximately 3/4-inch thick
- 4 canned pineapple slices

Combine brown sugar and juice together in a small bowl and set aside.

Place the All-Purpose Pan in the MAXIM® Oval Roaster /Grill Pan Base.

Turn the Temperature Dial to 375°F.

When the Temperature "Ready" Light turns off, cook the ham, uncovered, until lightly browned on both sides. Lower Temperature Dial to 300°F.

Place two pineapple slices on each piece of ham. Pour the sauce over the ham steaks. Cover with the Lid and let simmer 8 to 12 minutes, or until the ham is heated through.

Makes 4 servings

Chicken Cacciatore

- 3 tablespoons olive oil
- 3-4 pound chicken, cut into 8 pieces
- 1 large onion, chopped
- 2 cloves garlic, minced
- 8 oz. white mushrooms, sliced thin
- 1 teaspoon dried Italian herbs
- Pinch crushed hot red pepper
- 1/2 cup dry white wine
- 1 can (28-oz.) crushed tomatoes
- Salt
- Black pepper
- 1/4 cup fresh parsley, minced

Place the All-Purpose Pan in the MAXIM® Oval Roaster/Grill Pan Base.

Turn the Temperature Dial to 425°F.

When the Temperature "Ready" Light turns off, add the oil to the center of the pan. Let warm 1 minute then add the chicken pieces and brown evenly all-over. To avoid splattering, cover with the Lid and turn the Lid Knob to vent. Remove chicken and set aside.

Add the onion, garlic, and mushrooms. Sauté, uncovered, until onion is soft. Add the herbs and white wine and let cook 1 minute. Add the tomatoes and season with salt and pepper to taste. Add the chicken pieces to the pan. Lower Temperature Dial to 300°F and cook, covered, 45 to 55 minutes, or until the chicken tests done.

Taste and adjust for salt and pepper. Sprinkle with minced parsley before serving.

Makes 4 servings

Mexican Chicken

- 3-4 pound chicken, cut into 8 pieces
- Salt
- Black Pepper
- 1/2 cup all-purpose flour
- 1 tablespoons ground chili powder
- 1 teaspoon ground cumin
- 1/3 cup vegetable oil
- 1 large onion chopped
- 1 clove garlic, minced
- 1-1/2 cups uncooked rice
- 1 can (15-oz.) diced tomatoes
- 3 cups water
- 1 medium green pepper, cored, seeded and diced
- 1 medium red pepper, cored, seeded and diced
- 1 cup sliced, pitted ripe olives
- Dash hot red pepper sauce

Season chicken pieces with salt and black pepper.

Combine flour, chili powder, and cumin in a large plastic bag. Place chicken pieces, a couple at a time, in the bag and shake to coat well.

Place the All-Purpose Pan in the MAXIM® Oval Roaster/Grill Pan Base.

Add the oil to the pan and turn the Temperature Dial to 375°F.

When the Temperature "Ready" Light turns off, add the chicken pieces and brown 10 minutes on each side, or until golden brown. Remove chicken from oil and drain on paper towel.

Add onion and garlic to the pan and sauté 4 to 5 minutes, or until the onion is soft. Stir in the rice, tomatoes, and water. Arrange the chicken over the rice. Cover and cook at 300°F, 35 to 40 minutes, or until the rice tests done, adding additional water if necessary. Sprinkle peppers and olives over chicken and cook 5 minutes longer.

Makes 4 to 6 servings

Pepper Steak

- 1-1/2 pounds top round steak
- 1/3 cup vegetable oil
- 1 teaspoon salt
- 3 medium green peppers, cored, seeded and cut into 1-inch pieces
- 3 medium red peppers, cored, seeded and cut into 1-inch pieces
- 3 stalks celery, sliced thin
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1-1/2 cups beef broth
- 2 tablespoons cornstarch
- 1/3 cup water
- 1 tablespoon soy sauce

Slice steak diagonally into very thin slices, then cut slices into 2-inch pieces.

Place the All-Purpose Pan in the MAXIM® Oval Roaster/Grill Pan Base.

Add the oil to the pan and turn the Temperature Dial to 425°F.

When the Temperature "Ready" Light turns off, add the meat and brown 2 to 3 minutes. Sprinkle with salt. Add the peppers, celery, onion, and garlic and sauté 2 minutes. Add the beef broth. Cover with the Lid and cook at 300°F, 10 to 12 minutes, or until the vegetables are crisp tender.

Combine the cornstarch, water, and soy sauce in a small mixing bowl. Pour over the meat mixture. Toss until the sauce begins to coat the meat and vegetables and becomes slightly thickened. Serve over hot rice, if desired.

Makes 4 to 6 servings

Bavarian-Style Pork Chops

- 4 tablespoons vegetable oil
- 2 pounds thin sliced, center cut pork chops
- 1 can (27-oz.) sauerkraut
- 1 large onion, chopped
- 1/4 cup uncooked rice
- 1 teaspoon caraway seeds
- 1 can (12-oz.) beer

Place the All-Purpose Pan in the MAXIM® Oval Roaster/Grill Pan Base.

Add the oil to the pan and turn the Temperature Dial to 425°F.

When the Temperature "Ready" Light turns off, add the pork chops in two batches, browning evenly on each side. Remove to a large plate.

Add the sauerkraut, onion, rice, and caraway seeds to the pan. Mix well. Pour beer over mixture. Place pork chops on top of sauerkraut. Cover with the Lid and cook at 300°F, 30 to 40 minutes, or until the pork chops are fork tender.

Makes 4 to 6 servings

Popped Corn

- 1/2 cup popping corn
- 2 tablespoons vegetable oil
- Melted butter
- Salt

Place the All-Purpose Pan in the MAXIM® Oval Roaster/Grill Pan Base.

Combine the popping corn and oil in the pan. Cover with the Lid, turning the Lid Knob open.

Turn the Temperature Dial to 375°F.

Uncover only when popping stops. Immediately remove popped corn to a large bowl. Serve with melted butter and salt, if desired.

Makes 4 servings

Grilled Reubens

- 4 tablespoons butter or margarine, softened
- 8 slices rye bread
- 2/3 cup Thousand Island salad dressing
- 1 pound corned beef, thinly sliced
- 1 can (8.5-oz.) sauerkraut, drained
- 1 pound Swiss cheese, thinly sliced

Butter one side of each slice of rye bread. Spoon 2 tablespoons of Thousand Island dressing on the other side of each slice. Layer corned beef, sauerkraut, and Swiss cheese on four bread slices. Top with the remaining slices of bread, buttered side up.

Place the Ribbed Pan in the MAXIM® Oval Roaster/Grill Pan Base.

Turn the Temperature Dial to 375°F.

When the Temperature "Ready" Light turns off, place the sandwiches on the pan and grill about 5 minutes on each side, or until golden brown.

Makes 4 sandwiches

Savory Burgers

- 4 tablespoons butter or margarine, softened
- 1/2 teaspoon garlic powder
- 6 hamburger buns
- 1-1/2 pounds ground beef
- 1 cup finely shredded Cheddar cheese
- 1 small onion, minced
- 2 teaspoons Worcestershire sauce
- 1 teaspoon salt
- Pinch black pepper

In a small bowl, combine butter and garlic powder. Spread evenly on hamburger buns.

In a medium bowl, combine ground beef, cheese, onion, Worcestershire sauce, salt, and pepper. Shape into 6 patties, 1/2-inch thick.

Place the Ribbed Pan in the MAXIM® Oval Roaster/Grill Pan Base.

Savory Burgers (Cont.)

Turn the Temperature Dial to 375°F.

When the Temperature "Ready" Light turns off, toast the buns, buttered side down, until lightly golden. Remove and set aside. Raise Temperature Dial to 425°F.

When the Temperature "Ready" Light turns off, spray the Ribbed Pan with a light coating of vegetable oil spray and grill patties on each side to desired doneness. Serve on toasted buns.

Makes 6 hamburgers

Sirloin Sizzler

- 6 tablespoons balsamic vinegar
- 4 tablespoons olive oil
- 4 cloves garlic, minced
- 2 teaspoons crumbled dried rosemary
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 pound boneless sirloin steak or London broil, 1-inch thick

Combine balsamic vinegar, olive oil, garlic, rosemary, salt, and black pepper in a large, shallow dish. Add steak turning to coat.

Marinate at room temperature 15 minutes, turning once.

Place the Ribbed Grill Pan in the MAXIM® Oval Roaster/Grill Pan Base.

Turn the Temperature Dial to 425°F.

Remove steak from marinade and pat dry with paper towel.

Discard the marinade.

When the Temperature "Ready" Light turns off, add the steak and grill uncovered, turning once, until desired doneness, approximately 8 to 10 minutes on each side for medium-rare.

Makes 4 to 6 servings

Roasted Lemon Chicken with Potatoes

2 chickens, 3 to 4 pounds each
3 tablespoons herb chicken or poultry seasoning with salt
2 lemons, halved
1-1/2 pounds very small red or new potatoes
2 tablespoons olive oil
1 teaspoon salt
Pinch black pepper

Place the Ribbed Grill Pan in the MAXIM® Oval Roaster/Grill Pan Base.

Rinse chickens under cold water and pat dry with paper towel. Rub cavities with half of the seasoning mix. Place lemon halves inside the cavities. Tie legs together with kitchen string and tuck the wings back and under. Rub the remaining seasoning mix over the top, sides and bottoms of the chickens. Place breast-side down on the pan, with the legs pointing towards the center.

Peel the potatoes and toss with the olive oil, salt, and pepper in a medium-sized mixing bowl. Place the potatoes on the pan, around the chicken. Cover with the Lid, turning the Lid Knob open.

Turn the Temperature Dial to 425°F.

After roasting 45 minutes, turn the chickens over so that they now roast breast-side up. Also turn the potatoes. Continue roasting an additional 45 minutes, or until juices run clear when the leg is pricked with a fork.

Remove chicken and potatoes from pan. Pour any collected drippings into a small saucepan and spoon off any collected fat that rises to the top. Remove the lemons from the cavities and squeeze juice into the drippings. Warm over low heat and season with salt to taste. Pour over carved chicken.

Makes 4 to 6 servings

Grilled Chicken Caesar Salad

- 1-1/2 pounds boneless chicken breast, sliced thin
- 1-1/2 cups (12-oz.) bottled Caesar salad dressing
- 1 large head romaine lettuce, cut or torn into small pieces
- 1/2 cup croutons
- 1/4 cup finely shredded Parmesan cheese
- Coarsely ground black pepper

Combine chicken and 3/4 cup of the salad dressing in a medium-sized mixing bowl. Cover and marinate at room temperature, 30 minutes.

Place the Ribbed Grill Pan in the MAXIM® Oval Roaster/Grill Pan Base.

Turn the Temperature Dial to 425°F.

Remove chicken from marinade and pat dry with paper towel. Discard the marinade.

When the Temperature "Ready" Light turns off, add half of the chicken and grill uncovered, turning once, about 3 to 4 minutes on each side, or until lightly browned.

Toss the romaine lettuce with the remaining salad dressing and place on a large serving platter or dish. Place the sliced chicken on top of lettuce. Sprinkle with croutons, cheese, and black pepper.

Makes 4 to 6 servings

Grilled Whole Fish

- 1 whole red snapper, pompano, rockfish or grouper, at least 2 -3 pounds, gilled, gutted, and scaled fish
- Juice of 1 lemon or lime
- 1/4 cup dry white wine
- 2 tablespoons olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons fresh chopped herbs like rosemary, parsley, or thyme
- Lemon wedges

Use a sharp knife to make 3 to 4 diagonal slashes on each side of the cleaned fish, about 1/4- to 1/2-inch deep.

Combine lemon juice, olive oil, salt, and pepper in a large shallow dish. Add fish turning to coat. Marinate at room temperature 30 minutes.

Place the Ribbed Grill Pan in the MAXIM® Oval Roaster/Grill Pan Base.

Turn the Temperature Dial to 425°F.

Remove fish from marinade and pat dry with paper towel.

Discard the marinade.

When the Temperature "Ready" Light turns off, spray the pan with a light coating of vegetable oil spray. Place the fish on the pan. Sprinkle with half of the herbs and grill, covered, 8 to 10 minutes. Turn and sprinkle with the remaining herbs. Cook 8 to 10 minutes longer, checking for doneness; the fish should be white and flaky. Serve with lemon wedges.

Makes 2 to 4 servings

Molasses Marinated Pork with Roasted Root Vegetables and Plantains

- 2 cups boiling water
- 1/4 cup molasses
- 1/4 cup brown sugar
- 1 clove garlic, crushed
- 1/4 teaspoon ground cloves
- 3 teaspoons salt
- Pinch black pepper
- 2 pounds pork tenderloins, trimmed of all visible fat
- 2 large sweet potatoes, peeled and cut into 1-inch pieces
- 2 large russet potatoes, peeled and cut into 1-inch pieces
- 2 ripe plantains (heavily spotted yellow to brown), peeled and cut into 1-inch pieces
- 2 large carrots, peeled, quartered and cut into 1-inch pieces
- 1 large red onion, cut in half and sliced thin
- 5 tablespoons olive oil

The night before or early in the day, combine the boiling water, molasses, brown sugar, garlic, ground cloves, 2 teaspoons of the salt, and black pepper in a large, shallow dish. Cool to room temperature. Add the pork tenderloins, cover and refrigerate overnight or at least 3 hours (meat should be submerged in marinade).

Place the Ribbed Grill Pan in the MAXIM® Oval Roaster/Grill Pan Base.

Combine the vegetables in a large mixing bowl and toss with 4 tablespoons of the olive oil, the remaining teaspoon of salt, and pepper, to taste. Place in the pan, cover with the Lid and turn the Lid Knob to vent.

Turn the Temperature Dial to 425°F. Roast vegetables 30 minutes. Turn a couple of times so that they brown evenly on all sides.

Remove the tenderloins from the marinade and pat dry with paper towel. Brush with remaining tablespoon of olive oil. Season with salt and black pepper. Push the vegetables to sides of the pan and place the pork in the center. Cover with Lid. After 15 minutes, turn over and roast 10 to 15 minutes longer, or until meat is only slightly pink in the center. Cut into 1/4-inch slices.

Makes 4 to 6 servings

ONE-YEAR LIMITED WARRANTY

This Salton, Inc. 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 by Salton, Inc., 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 for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or 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 reconditioned comparable model (at Salton, Inc. option) when the product is returned to the Salton, Inc. facility. 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.

Service and Repair

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for **CONSUMER SERVICE** stating that you are a consumer with a problem. Please refer to Model #RO27 when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call Consumer Service at the above number for a pre-paid return-mailing label. (U.S. Customers Only.)

In-Warranty Service (Canada): For an appliance covered under the warranty period, no charge is made for service or postage. Please return the product insured, packaged with sufficient protection and postage, and insurance prepaid to the address below. **Customs duty/brokerage fee, if any, must be paid by the consumer.**

Out-of-Warranty Service: A flat rate charge by model is made for Out-of-Warranty service. Please include \$6.00 (U.S.) for return shipping and handling.

Salton, Inc. cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem; your full name and return address and daytime phone number; a note describing your problem, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

Return the appliance to:

ATTN: Repair Department
Salton, Inc.
708 South Missouri St. Macon, MO 63552

For more information on Salton, Inc. products visit our website:
<http://www.salton-maxim.com>, or you can E-Mail us at: maxim@saltonusa.com

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