



14QT COOKER
Instruction Manual
MODEL YORO-14N

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed as follows:

- Read all the instructions.
- Do not use the unit for anything other than intended use.
- Never immerse the unit fully into water or other liquid to avoid damage to the roaster.
- Do not leave the unit unattended during operation.
- Do not place the unit on or near gas or electric cooktops to avoid damages.
- Make sure the unit is unplugged before moving the unit.
- When disconnecting the unit, turn the temperature probe to “OFF”, then remove from wall outlet.
- Place the unit on a level surface away from walls and cupboards. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- Close supervision is necessary when any appliance is used by or near children.
- Do not move the appliance during cooking.
- If you are using plastic utensils, do not leave them inside the appliance when hot.
- Do not use sharp utensils in the unit to avoid damaging the coating.
- Do not touch hot surfaces. Use handles with dry pot holders or oven mitts to move the unit.
- Do not use the unit near or under surfaces that are heat sensitive or those that may be damaged by steam.
- Be cautious when handling the glass lid as it will be extremely hot. Always use the handle when removing the lid.
- Extreme caution must be used since the unit contains hot food, hot oils and liquids.

- Do not use the unit with an extension cord, always plug into a wall outlet.
- Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning.
- To prevent electrical shock do not immerse the cord or temperature probe in water or other liquid.
- Do not operate unit with a damaged cord or plug or after the unit malfunctions or has been damaged in any manner.
- Do not attempt to modify the plug in any way.
- Do not use outdoors.
- The cooking pan is designed for use with the unit only.
- **SAVE THESE INSTRUCTIONS.**

PARTS IDENTIFICATION



BEFORE FIRST USE

Solid surface countertops can be easily scratched, cracked, scorched, or damaged, especially when exposed to heat. To prevent damage, the following precautions should be observed when using this product.

- Always use a heat resistant trivet under the unit.
 - Do not place hot pans or pots on the countertop surface.
 - The cooking pan may have a rough bottom. To avoid scratching surfaces, always place the cooking pan on a heat resistant placemat or trivet.
1. Remove all packaging materials. Locate all included parts before discarding the box.
 2. Clean the unit and lid with hot water, dishwashing liquid, and a non-abrasive sponge.
 3. Wipe the inside and outside of the unit with a soft cloth.

USING THE APPLIANCE

1. Place unit on a level surface then place the cooking pan into the unit body.
2. Plug cord into an electrical outlet.
3. Turn the control knob to desired setting, the indicator light will illuminate. Preheat for 15 to 20 minutes.

Note: Do not preheat for more than the suggested time to avoid damage to the unit.

4. Place food in the cooking pan and place the lid on the unit. Cook recipe as desired.
5. Once cooking is complete turn the control knob to the “OFF” position and unplug the unit.
6. Remove the lid using oven mitts and remove food to serve.

KEEP WARM SETTING

The Keep Warm setting is convenient to hold foods until you are ready to serve. When your food is done cooking, simply switch the temperature dial to the Keep Warm setting and the unit will maintain a low heat to keep your food warm until you are ready to serve.

IMPORTANT TIPS

- CAUTION: To reduce the risk of electric shock, always use the cooking pan in the unit when cooking.
- Note: never place food or liquid into the body.
- Caution should be used the removing the lid so that the steam escapes away from you.
- Significant amounts of heat escape whenever the lid is removed; therefore the cooking time must be extended. Avoid frequent removal of the lid for checking cooking progress or stirring.
- The unit roasts and bakes at approximately the same temperatures and in the same time as a standard oven.
- Most heat resistant glass casserole dishes can be used in the unit. Before using a heat resistant casserole dish in the unit, make sure it will fit inside the cooking pan.
- For best circulation, baking pans or glass dishes should be placed on the wire rack. If necessary the rack can be removed to fit a larger dish.
- Foul oven roasting bags may be used in the unit. It is not recommended to use plastic oven roasting bags in the unit.
- Convenience foods can be baked in the unit. Place the container on the chrome roasting rack that is included. Follow package directions.
- Meats roasted in the unit will be moist and tender. For additional browning, brush oil or butter over the meat before cooking. To create a darker roasted, crispier skin on poultry, do not add liquids (with the exception of the basting butter or oil) until there are only 30 minutes left of cooking.

COOKING GUIDE

Determining whether meat is done:

It is recommended that you use a meat thermometer to determine doneness when cooking meat and poultry. Insert the thermometer into the center of the thickest portion of the meat. Cook until temperature for desired doneness is reached. It is recommended, when cooking that the meats should reach 155°F.

CAUTION: Never cook without a pan in place.

* Rare pork, ham or poultry is not recommended.

MEAT	RARE	MEDIUM	WELL DONE
Beef	145° F	160° F	170° F
Pork	*	160° F	170° F
Lamb	145° F	160° F	170° F
Smoked Ham Cook before eating Fully cooked	*		160° F 140° F
Poultry Roasting Chicken Turkey	*		180° F 180° F

Roasting Meats and Poultry

Tender cuts of meat are best suited for roasting. The time guide below is for use with tender cuts such as from the sirloin area. Less tender cuts of meat should be slow cooked in liquid. Times indicated below are approximate and should be used as a guideline only.

MEAT	TEMPERATURE	MIN./LB.
Beef Roasts		
Standing Rib	325° F	20-25
Sirloin Tip	350° F	20-25
Tenderloin	450° F	8-12
Pot Roast	300° F	30-40
Corned Beef	300° F	15-20
Lamb		
Leg	350° F	25
Shoulder, Boneless	350° F	25

Pork		
Loin Roast	350° F	25-30
Rolled Shoulder	350° F	35-40
Chops	325° F	15-20
Country-Style Ribs	450° F ...then decrease temp. to 250° F	to brown and ... 15-20
Smoked Ham		
Bone-in, Shankless	325° F	20-25
Boneless	325° F	15-20
Fully cooked	325° F	13-28
Veal		
Loin	325° F	30-35
Shoulder	325° F	30-35
Poultry		
Chicken, whole (3.5-5)lb.	350° F	15-17
Chicken, whole (6-8)lb.	350° F	18-20
Chicken, pieces	350° F	8-10
Turkey, prebasted (10-14)lb.	375° F	12-17
Turkey, prebasted (14-22)lb.	375° F	13-18
Turkey, fresh	350° F	15-20

Slow Cooking

Slow cooking is best for less tender cuts of meat. Heat is gradual with slow cooking. It is not necessary to stir when slow cooking. Avoid removing the cover during slow cooking, heat escapes during slow cooking and you may need to increase the cooking time. When using a standard recipe, slow cook 1 1/2 hours for every 30 minutes. Slow cook using the 250°F setting.

Baking

Metal pans are recommended for use in the unit as they provide better heat transfer and browning. CAUTION: Use hot pads or mitts when removing food from unit.

FOOD	TEMPERATURE	BAKING TIME (MIN)
Muffins	425° F	15-20
Quick Bread	375° F	65-75
Yeast Bread	400° F	40-45
Yeast Rolls	400° F	18-20
Cookies	350° F	11-13
Brownies	350° F	25-30
Cupcakes	350° F	25-30
Sheet Cake	350° F	40-45
Pound Cake	350° F	50-60

Bundt Cake	350° F	50-60
Cheesecake	325° F	50-60
Fruit Pie	425° F	45-50
Custard Pie	350° F	50-60
Pastry Shell	425° F	10-13
Pizza (9-inch)	425° F	20-25
Baked Potatoes	350-400° F	50-60
Sweet Potatoes	350-400° F	55-65
Scalloped Potatoes	350° F	75-90
Winter Squash	400° F	45-60
Baked Apples	350° F	35-45

CLEANING

Clean after every use.

1. Switch the control knob on the unit to the “OFF” position, unplug the unit and allow to cool completely.

CAUTION: To prevent injury or electric shock, always remove the temperature probe before cleaning. Do not immerse the cord or the unit in water or other liquid.

2. Remove excess food and oil with a clean cloth. Clean the unit and lid with hot water, dishwashing liquid, and a non-abrasive sponge. Do not use detergent or abrasives as these may scratch the coating.

STORAGE

1. Unplug the cord.
2. Make sure all parts are clean and dry.

LIMITED ONE YEAR WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts arising under normal use and care in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday- Friday 10:00AM-4:00PM CST), or send an email to customercare@alliedrich.net. Please provide the model number listed on the bottom of this page when contacting us.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Damages in transit.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

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