

This Owner's Manual is provided and hosted by [Appliance Factory Parts](#).



# HAMILTON BEACH 32229 Owner's Manual

[Shop genuine replacement parts for HAMILTON  
BEACH 32229](#)



[Find Your HAMILTON BEACH Small Appliance Parts - Select From 252 Models](#)

----- Manual continues below -----

# Hamilton Beach®

## *Roaster Oven*

**READ BEFORE USE**

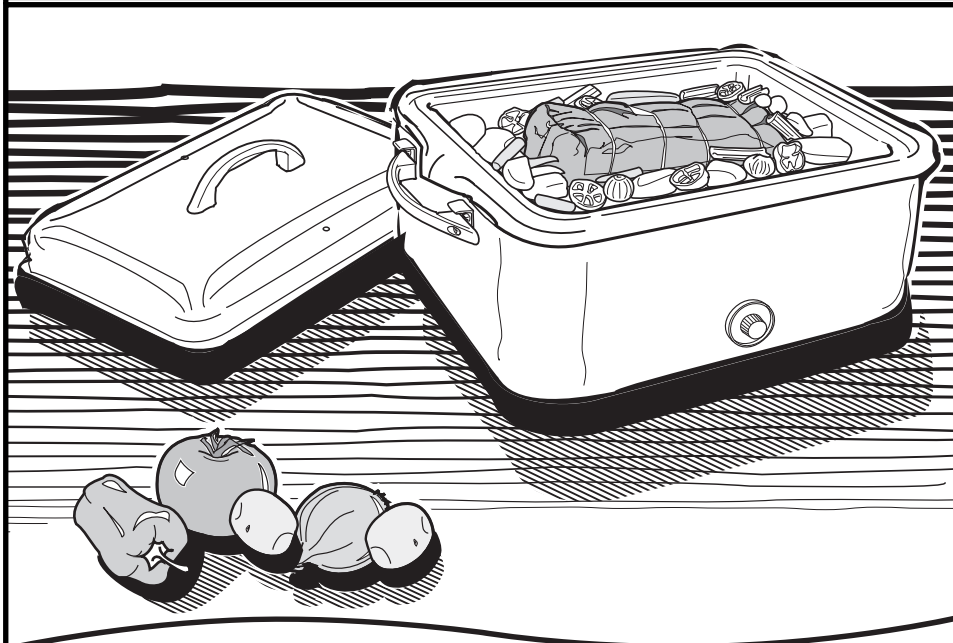
## *Rôtissoire*

**LIRE AVANT UTILISATION**

## *Horno Asador*

**LEA ANTES DE USAR**

Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.



<b>English.....</b>	<b>2</b>
<b>USA: 1-800-851-8900</b>	
<b>Visit <a href="http://hamiltonbeach.com">hamiltonbeach.com</a> for delicious recipes, tips, and to register your product online!</b>	
<b>Français .....</b>	<b>11</b>
<b>Canada : 1-800-267-2826</b>	
<b>Consultez <a href="http://hamiltonbeach.ca">hamiltonbeach.ca</a> pour de délicieuses recettes, des conseils pratiques et pour enregistrer votre produit !</b>	
<b>Español .....</b>	<b>20</b>
<b>México: 01 800 71 16 100</b>	
<b>¡Visite <a href="http://hamiltonbeach.com.mx">hamiltonbeach.com.mx</a> para recetas deliciosas, consejos, y para registrar su producto en línea!</b>	

## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. Use oven mitts to remove the Insert Pan or Rack from the roaster oven, or to remove a baking pan or cooked food from the insert pan.
4. To protect against electrical shock do not immerse roaster base, cord, or plug in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
11. To disconnect, turn any control to "Off" and then remove plug from wall outlet.
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. Steam escaping from under lid is hot and can burn.
15. Do not use without the insert pan specifically designed for this model.
16. Do not use appliance to melt wax or any other nonfood use.
17. Do not allow flammable materials such as curtains, draperies, walls, cabinets, backsplashes and the like to touch any part of the roaster oven while it is in operation.
18. Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS!

### Other Consumer Safety Information

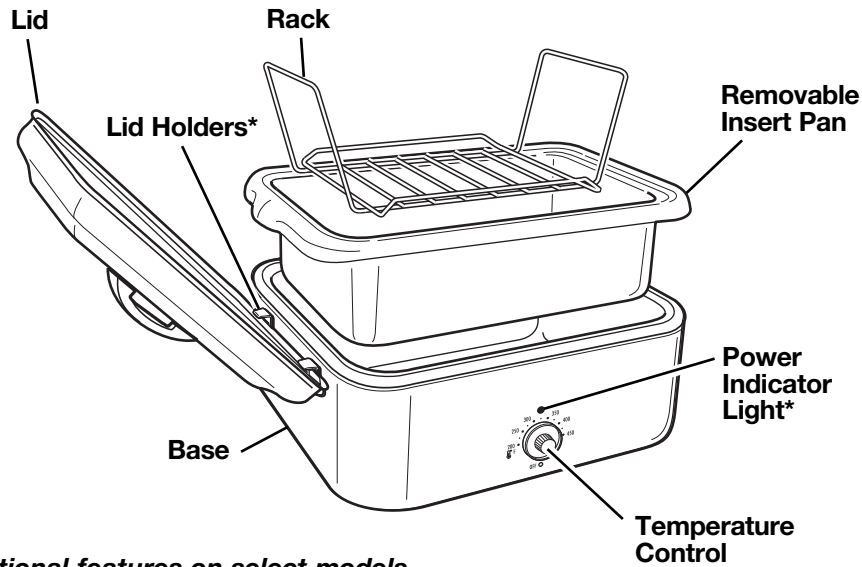
**This roaster oven is not intended for commercial, professional, or industrial-type usage. This roaster oven is designed only for cooking food. It should not be used for heating nonfood products such as melting wax. This appliance is designed, built, and intended for household use only.**

**WARNING!** Shock Hazard: This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

# Parts & Features

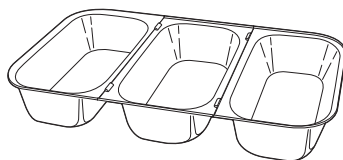
IMPORTANT! PLEASE READ THIS BOOK! THE ROASTER OVEN COOKS SOME FOODS FASTER THAN A CONVENTIONAL OVEN.



*\*optional features on select models*

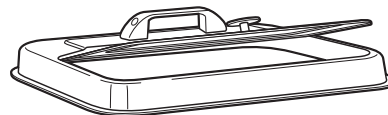
## Optional Accessories (on select models only)

### Buffet Pans



### Buffet Lid

(If your model comes with a buffet lid, it is the only lid provided with that model.)



## Turn Your Roaster Oven into a Buffet Warmer/Server

### Buffet Pans

- 3 serving pans keep food warm
- 2-quart (2 L) capacity each
- Enamel-coated, dishwasher-safe
- Compact storage

### Buffet Lid

- Provides easy access to food when basting or serving

To order in the U.S.:

Call 1-800-455-7213

To order in Canada:

Call 1-800-267-2826

## Tips for Using Your Roaster Oven

**BEFORE FIRST USE:** Wash the insert pan, rack, and lid before using. During the first use of the roaster oven, some smoke and odor may be noticed. The smoke and odor should not occur after this first heating of the oven.

- Before baking or roasting in the roaster oven, make sure the pan or dish you plan to use will fit by placing it in the insert pan. Most heat-resistant glass casserole dishes fit in the roaster oven.
- The insert pan must always be used when cooking in the roaster oven (except when using buffet pans). If cooking large quantities of soups or stews, the insert pan may be used as the cooking pan in the roaster base. It may also be used as a large roasting pan in the roaster base.
- Do not use the insert pan as a baking pan or casserole dish for cakes, breads, or casseroles. A separate pan must be placed in the insert pan when cooking these foods.
- Baking pans and casserole dishes should be placed on the rack for best heat circulation. If necessary, the rack can be removed to fit a large roasting pan or two casseroles in roaster oven.
- Foil oven roasting bags can be used in the roaster oven. We do not recommend using plastic oven roasting bags in the roaster oven.
- Do not remove the lid of the roaster oven unless necessary. Removing the lid allows heat to escape and affects the temperature of the roaster oven.
- Unless otherwise instructed, preheat roaster oven for 15 minutes to the temperature stated in recipes.
- If a recipe calls for the use of a baking pan or dish, take the rack out of the roaster oven. Preheat oven to desired temperature. Then place pan on the rack and then place both into the roaster oven. Bake as instructed in recipe. The rack makes it easier to place or remove pans or dishes in the hot roaster oven.

**NOTE:** To use the buffet pans (on select models) for serving, all recipes must be cooked in the roaster oven, then placed in the buffet pans to keep warm and serve.

### *Pan Sizes!*

**Following are pan sizes which will fit in the roaster oven:**

- One 9- x 13-inch (23 x 33 cm) baking or 10- x 14-inch (25 x 36 cm) roasting pan
- Two 9- x 5-inch (23 x 13 cm) or 8- x 4-inch (20 x 10 cm) loaf pans
- One tube or bundt pan

## Using Your Roaster Oven

---

**⚠ WARNING Burn Hazard.** Escaping steam may cause burns. Use oven mitts to protect hands when removing insert pan, rack, baking pan, or cooked food.

1. Make sure temperature control is turned to OFF. Plug cord into 120-volt AC outlet.
2. Remove rack. Leave insert pan in roaster oven.
3. Set temperature control to desired setting and let preheat 15 minutes with lid on.
4. Place food to be cooked in a pan on the rack (or directly in the insert pan). Then place rack in oven and replace the lid.
5. When finished cooking, remove lid. Wearing oven mitts, remove food by using the rack.
6. Turn temperature control to OFF and unplug roaster oven.

**NOTE:** The insert pan should always be placed in the roaster base when cooking (except when using buffet pans).

## Using Your Roaster Oven Buffet Lid (optional feature on select models)

---

The buffet lid is designed to provide easy access to food when basting or serving.

1. Rotate the buffet lid knob clockwise to unlock and lift up on the handle to open.
2. Rotate the buffet lid knob counter-clockwise to lock the access door on the lid.

**NOTE:** Always ensure the access door is in the locked position on the lid before lifting the entire lid. Locking the access door will prevent it from opening against your hand or arm when lifting the entire lid.

## To Use Your Roaster Oven Buffet Pans

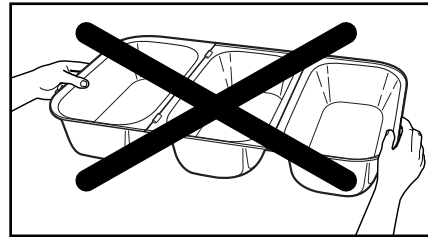
(on select models – or see purchase information on page 3)

**⚠ WARNING Burn Hazard.** Escaping steam may cause burns. Use oven mitts to protect hands when removing insert pan, rack, baking pan, or cooked food. Buffet pans are hot. Handle carefully.

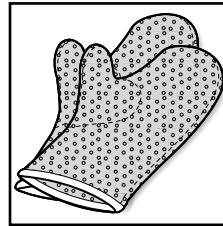
1. Wash all pans with warm, soapy water.
2. Remove the roaster oven's insert pan from the oven base (if present). Fill the roaster oven base with 2 gallons (8 L) of water.
3. Spray inside the buffet pans with a nonstick cooking spray before each use. Place the empty buffet pans on base edge. Ensure that pans are secure. The pans should not float.
4. Cover with roaster oven lid and plug roaster oven into outlet. Preheat on 350°F (180°C) for 30 minutes or until water is very hot.
5. Uncover and carefully place hot, cooked food in buffet pans.
6. Cover and reduce heat setting to 200°F (90°C) to keep foods warm. Adjust temperature as needed.
7. Stir food occasionally and keep food covered to maintain temperature.
8. Carefully add more hot water if necessary.

### NOTES:

- Do not attempt to carry the three roaster oven buffet pans while they are interlocked.



- Do not carry the roaster oven buffet pans without oven mitts.



## Tips for Best Results

**CAUTION:** Please see the Roasting Chart for cooking guidelines.

Visit [www.foodsafety.org](http://www.foodsafety.org) for more information on safe internal cooking temperatures.

- All buffet pans must be in place when using the roaster oven buffet pans.
- Only use buffet pans to keep cooked foods warm.
- Buffet pans must not be used on a cooktop or in a microwave oven. Buffet pans may be used in a conventional oven.
- When filling buffet pans with foods that may stick, spray the inside of the buffet pans with nonstick cooking spray.
- If food is too dry, add broth or juice to help keep food moist while warming.

## Roasting Meats and Poultry

- We recommend the use of a meat thermometer to ensure perfectly cooked roasts and poultry every time. If using a meat thermometer, the meat or poultry should be removed from the roaster oven when the thermometer reading is 5 to 10 degrees below the desired temperature. The internal temperature will continue to rise after the meat has been removed from the roaster oven.
- The roaster oven cooks turkeys in less time than conventional ovens. A 14- to 18-pound (6.3–8.2 kg) unstuffed turkey will cook in approximately 2½ hours.  
**A turkey cooked in the roaster oven is moist and juicy, but does not brown.**
- The Roasting Chart lists cooking times for tender cuts of meat that are usually dry-roasted. These roasts are from the rib or sirloin area. To tenderize cuts from the leg (ham) or shoulder/chuck area, cook in liquid for a longer period of time.
- Times indicated are approximate and should be used only as a general guideline. Individual cuts of meat and personal preference may dictate longer or shorter roasting times.
- Food must be hot enough to prevent bacterial growth. Visit [foodsafety.gov](http://foodsafety.gov) for more information.

## Roasting Chart

**NOTE:** Roasting chart is for reference only. Follow package directions or USDA recommendations. Visit [www.foodsafety.org](http://www.foodsafety.org) for more information on safe internal cooking temperatures.

FOOD	WT. LBS WT. KGS	MEAT THERM.	COOK TIME (18 qt./325°F) (18 L/160°C)	COOK TIME (22 qt./325°F) (22 L/160°C)
<b>Whole Turkey</b>	14–18 lbs 6.3–8.2 kgs	165°F/74°C	2 to 3 hours	2 to 3 hours
<b>Whole Turkey</b>	19–24 8.6–10.9	165°F/74°C	N/A	2 to 3 hours
<b>Turkey Breast</b>	5–7 2.3–3.2	165°F/74°C	1½ hours	1½ hours
<b>Roasting Chicken</b>	6–8 2.7–3.6	165°F/74°C	1 to 1½ hours	1 to 1½ hours
<b>Beef Roast</b>	5–7 2.3–3.2	145°F/63°C (med.)	2½ hours	2½ hours
<b>Fresh Pork Roast</b>	5–7 2.3–3.2	145°F/63°C (med.)	2 hours	2 hours
<b>Picnic Shoulder Ham</b> (Fully Cooked)	7–10 3.2–4.5	155°F/68°C	2 to 3 hours	2 to 3 hours
<b>Whole Ham</b> (Fully Cooked)	15–18 6.8–8.2	155°F/68°C	2 to 3 hours	2 to 3 hours

**NOTE:** Large turkeys with very tall or deep chest cavities might have difficulty fitting under the buffet lid.

## Baking

The roaster oven can bake your favorite cakes, pies, breads, or casseroles like a conventional oven. Pans and dishes should be placed on the rack for best heat circulation. Using the rack is also recommended for convenience in removing hot dishes and pans from the roaster oven.

Do not remove the lid of the roaster oven unless necessary. Removing the lid allows heat to escape and affects the temperature of the roaster oven.

## Steaming

Preheat roaster oven to 450°F (230°C). To steam in the roaster oven, you will need a metal colander. Place rack in the insert pan. Place insert pan in roaster oven. Pour 1 quart (1 L) boiling

water into the insert pan. Place food to be steamed in the colander and place colander in insert pan. Cover and steam according to the following times or until desired doneness.

ITEM TO STEAM	AMOUNT OF TIME
2 cauliflower heads, cut up	10 minutes
2 bunches of broccoli, cut up	10 minutes
2 pounds (907 g) shrimp	10 minutes

## Warming Rolls and Biscuits

Preheat roaster oven to 250°F (120°C). You will need two small ovenproof containers to hold water. Emptied and washed food cans are perfect. Fill the cans two-thirds full with hot water and place in opposite corners of the insert pan.

Stack rolls, biscuits, or pancakes in insert pan. Do not let them touch sides of pan. Cover and keep warm up to one hour.

## Quantity Cooking

The insert pan may be used as a large cooking utensil when cooking or heating large quantities. It may be used to simmer sauces, soups, or stews, or simply to heat or warm large quantities. When cooking or heating soups or stews in the roaster oven, stir occasionally for quicker, even heating.

For example, set the temperature control at 400°F (200°C) and the roaster oven will warm vegetable beef soup from refrigerated temperature to serving temperature in about two hours. To cook soups, stews, or sauces, set the temperature control on 225°F (110°C) and allow 4 to 8 hours to simmer, depending on recipe.

# Cleaning

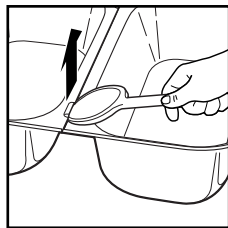
## How to Clean Your Roaster Oven

**⚠ WARNING Electrical Shock Hazard.** Disconnect power before cleaning. Do not immerse cord, plug, or base in any liquid. Failure to follow these instructions can result in death or electrical shock.

1. Turn temperature control to OFF. Unplug roaster oven from outlet and let cool.
  2. Wash cover, rack, and insert pan in hot, soapy water. To remove burned-on food, let soak and then scrub with a nylon scouring pad. Rinse in hot water; then dry.
  3. Wipe the inside of the roaster base with a damp cloth.
  4. Wipe the outside of the roaster oven with a damp, soapy cloth; then dry.
- NOTE:** Discoloration of the lid may occur if washed in the dishwasher.

## How to Clean Your Buffet Pans (on select models)

1. Allow the roaster oven buffet pans to cool completely before cleaning.
2. To aid removal of buffet pans from base, insert the edge of a wooden spoon under the raised lip of either end of the pan.
3. Wash the buffet pans in hot, soapy water. Rinse and dry completely. Buffet pans may also be washed in a dishwasher.



base, insert the edge of a wooden spoon under the raised lip of either end of the pan.

**NOTE:** Nonabrasive cleaners and nylon plastic scrub pads may be used if needed.

#### LIMITED WARRANTY

This warranty applies to products purchased in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use.

We exclude all claims for special, incidental and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. **Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.** This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.267.2826 in Canada or visit [hamiltonbeach.com](http://hamiltonbeach.com) in the U.S. or [hamiltonbeach.ca](http://hamiltonbeach.ca) in Canada. For faster service, locate the model, type, and series numbers on your appliance.