

LIMITED WARRANTY

This unit is warranted against defective materials or workmanship for 1 year from the date of purchase. The warranty is valid for any manufacturing defects. This warranty covers operational defects incurred in normal use and does not apply in the case of damage, abuse, mishandling, accident, or failure to follow operation instructions. Narita shall have no responsibility for any damages incidental to defective equipment and its sole responsibility shall be for the repair or replacement as indicated, except for shipping and handling costs. There are no implied or expressed warranties of fitness or merchantability which extend beyond the above warranty.

Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain the return authorization number.

This warranty valid only in the United States, excluding Alaska, Hawaii and Puerto Rico.

Website: www.naritausa.com



TURBO OVEN

Model: NO-1300



[Http://www.naritausa.com](http://www.naritausa.com)

IMPORTANT SAFEGUARDS

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

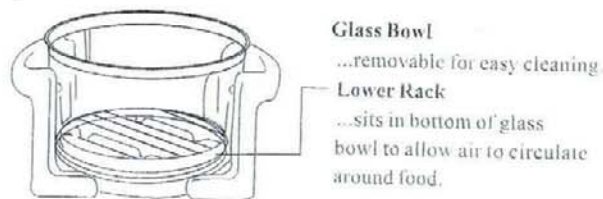
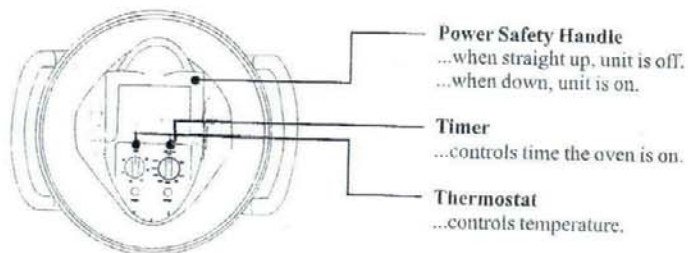
1. All instructions should be read throughly.
2. The convection roaster motor housing becomes extremely hot when used. Always use the handle, being careful not to touch the hot surfaces.
3. To protect against electrical shock, do not immerse cord, plug or motor housing in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children. Unplug unit from outlet when not in use and before cleaning.
5. Do not pull cord when disconnecting the unit, as damage to the cord may result.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
7. Do not use outdoors. Convection roaster is for household use only.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner or in a heated convection roaster.
10. Place on a heatproof surface. Do not place on top of plastic, vinyl, varnished wood or on any surface that burns easily.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Use extreme caution when disposing of hot grease.
12. Be certain convection roaster is "Off" before insetting or removing plug from wall outlet.
13. Do not use convection roaster for other than intended use.
14. **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.**

15. A fire may occur if the convection roaster is covered or touching flammable material, including curtains, draperies, walls and the like, when in operation.
16. Do not use abrasive cleaners or scouring pads when cleaning the unit.
17. Do not leave convection roaster unattended while in use.
18. Do not operate in the presence of explosive and/or flammable fumes.
19. This product is intended for household use only and not for commercial or industrial use.
20. An extension cord should not be used with the convection roaster.
21. Let smoke pass before using this convection roaster for the first time. Allow the motor to run for a few minutes in order to burn off any excess lubricants which were used during the manufacturing of this item.

TECHNICAL SPECIFICATION

PRODUCTS NAME	CONVECTION ROASTER			
RATE	110V 1200W±5%	120V 1200W±5%	220V 1200W±5%	240V 1200W±5%
MAXIMUM HEAT	500°F OR 250°C			
TIME	5-60 MIN			
PLUGWIRE	5-1/2 FT			
CAPACITY	DIAMETER 12" x HEIGHT 6 1/2"			
VOLUME	12 LITERS			

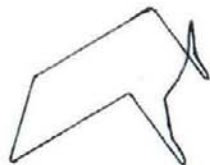
PARTS IDENTIFICATION



Tongs
...for removing hot racks and food from oven.



Elevated Wire Rack
...to be placed in glass bowl over lower rack for dual level cooking.



Lid Rest Rack
Place the lid on the rack when open the oven

HOW TO USE

Before First Use:

1. Read all instructions and important safeguards.
 2. Remove all packaging materials and make sure items are received in good condition.
 3. Tear up all plastic bags as they can pose a risk to children.
 4. Wash the glass cooking bowl in warm, soapy water. Rinse and dry thoroughly.
 5. Place oven on a dry, level countertop or table. Keep the edge of the oven 2-4 inches away from any walls and objects on the countertop or table.
 6. Place the lid securely on the unit.
 6. Set the timer for 5 minutes and preheat the oven to maximum temperature.
 7. After the timer has turned off and the oven has cooled, wipe the inside of the glass bowl again.
- * Do not use abrasive cleaners or scouring pads.
 - * Do not immerse the lid, cord, or plug in water at anytime.

To Use:

1. Place the low rack in the glass container and put food on the center of the rack. Allow a three-inch space between the food and the top of the oven. You may use the high rack for achieving crispiness or browning of food. The other high rack is provided to support the oven top/ lid unit after cooking.
2. Place the oven top unit on the glass container securely.
3. Insert the power cord into the proper electrical outlet.
4. To turn oven on, push the handle down until it securely snaps into place. If the handle is not down securely, the power will not turn on.
5. Set the timer to the desired time. The power light will illuminate.
6. Turn the temperature switch to the desired temperature. The temperature light will illuminate and cooking will begin. A blinking temperature light indicates temperature is being adjusted automatically.
7. When the cooking time has elapsed, the oven will turn off automatically. To ensure safety when the handle is lifted up, the power will turn off automatically. To turn the power back on, push the handle down.

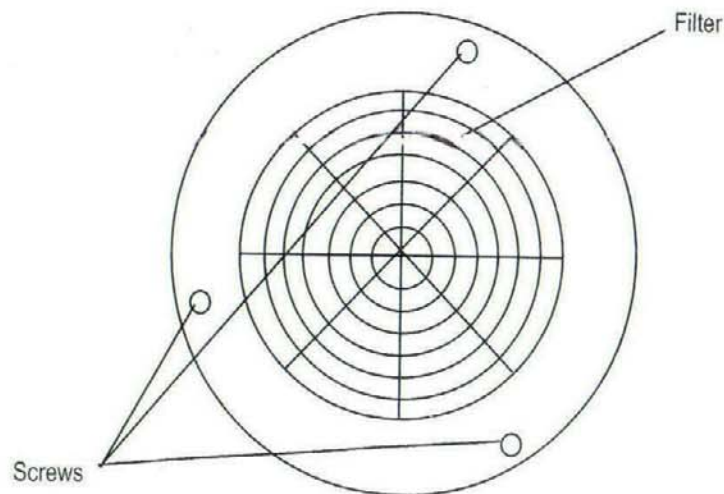
HOW TO CLEAN

Always unplug unit and allow to cool completely before cleaning.

1. Turn the oven OFF by turning the timer to zero (0) and unplugging the power cord from the wall immediately after cooking. Allow oven to cool completely.
 2. Wait until the glass cooking bowl is completely cool and then clean it thoroughly with warm, soapy water and a damp sponge or cloth. The glass cooking bowl and accessories are dishwasher safe. For tough cleaning jobs, pour 1/2 inch of water and some detergent into the glass cooking bowl. Replace the oven top/ lid and set thermostat to 200°F. Set the timer to 15 minutes and watch as the turbo action softens and removes residue. Unplug and allow to cool before finishing cleaning.
 3. The grease filter is located on the underside of the oven top/lid. It can be removed and soaked if needed in hot detergent to remove grease. To remove the the grease filter from inside the top oven unit, unscrew the three connector screws (see image below). This should be done only when the unit is unplugged and completely cool.
- * Do not use abrasive cleaners on oven or glass cooking bowl.
 - * Do not wash or immerse the oven top/ lid, cord, or plug in water or any other liquid.
 - * The oven top/ lid is NOT immersible or dishwasher safe.

Grease Filter

Located on the underside of the oven top/lid



CONVECTION COOKING TIPS

BAKING AND STEAMING

The temperature for cooking uncovered dishes is usually 25° to 50°F lower in the convection roaster. No preheating is necessary in convection roaster baking .

Ordinarily, the center of the cake batter will be moist, while the sections closest to the rim of the baking pan will be done first. For this reason, a bundt cake pan or tube pan is better to use than the larger layered cake pans. Cupcake/muffin pans lined with papercups are ideal for small batches.

BAKING TIMES AND TEMPERATURES FOR CONVECTION ROASTER

FOOD	TEMPERATURE (°F)	MINUTES
Brownies	300	18-20
Buns	400	10-12
Cakes layer	300	18-20
Cakes, loaf	300	30-35
Cornbread	350	18-20
Cookies: drop	325	8-10
rolled	325	10-12
Muffins	350	12-15
Pies/pastries: Pie crust	400	8-10
w/filing, (no top crust)	325	25-30
w/filing (two crust)	350	35-40
Breads: Rolls	350	12-15
Loaf	325	25-30

* TIME WILL VARY SLIGHTLY, DEPENDING ON DEPTH AND SIZE OF MIXTURE.

MEATS

• Beef Stew •

26 oz. stew beef, cut in 1" cubes / 2 or 3 potatoes, pared & quartered / 2 or 3 carrots, quartered / 2 onions, quartered / 2 stalks celery, sliced / 1 bay leaf / 2 tablespoons salt / 1/4 tablespoon pepper / 2 to 3 cups water or broth

Place all ingredients in baking dish or casserole. Stir to blend thoroughly. Add water to cover, approximately 2 to 3 cups. Cover casserole with lid or aluminum foil. Place on rack. Set thermostat at 150°C/300°F and cook 2 to 3 hours.

• Roast Pork with Gravy •

3-1/3 lbs. fresh or frozen pork loin roast / 2 or 3 cloves garlic, halved (optional) / 1 or 2 tablespoons Worcestershire or soy sauce / Salt / Pepper

Place roast on rack. Season well with salt and pepper. Insert garlic into fat and sprinkle with Worcestershire or soy sauce. Roast at 165°C / 325°F for 1-1/2 to 2 hours or until meat thermometer registers 80°C / 170°F. (Frozen roast will take 2-1/2 to 3 hours.) Remove roast and rack and allow roast to stand.

GRAVY:

Add 3 or 4 tablespoons very hot water to pot and stir well into meat juices. Combine 2 tablespoons cornstarch or flour with 2 or 3 tablespoons water to form a paste. Gradually stir in 1-1/2 cups hot water. Pour into pot and stir well. Cook at 245°C/475°F for 10 to 15 minutes, stirring well every 5 minutes. Season to taste before serving.

• Chinese-Style Spareribs •

3-1/3 lbs. pork spareribs, split / Sauce: 3 tablespoons honey / 3 tablespoons soy sauce / 3/4 cup dark brown sugar / 1/2 cup ketchup / 3 tablespoons cider vinegar / 1/4 cup water / 1/4 teaspoon dry mustard / 3 cloves garlic, minced / 2 chicken bouillon cubes / dash Tabasco

Combine all sauce ingredients in saucepan and cook over medium heat for 5 to 10 minutes. Pour over ribs and allow to marinate 1 or 2 hours. Place ribs on rack and brush with sauce. Bake at 180°C/350°F for 45 minutes.

CHICKEN

• Roast Chicken •

2-1/3 to 3-1/3 lbs. chicken / salt and pepper / soy sauce / few pieces sliced carrot, onion, or celery / butter or margarine / honey (optional)

Wash chicken and remove neck and giblets. Dry moisture with towel or cloth. Rub inside cavity well with salt and pepper. Add vegetables to cavity. Sprinkle skin with soy sauce and salt. Tie legs together with string to keep attractive shape. Brush skin with butter or margarine and honey, if desired. Place on rack in pot and roast at 180°C / 350°F for 35 to 40 minutes. May cook potatoes and/or peas in pot at same time, if desired.

FISH

• Grilled Shrimp •

Rinse shrimp in shells and sprinkle with lemon juice and salt. Place shrimp on rack and brush top with melted butter or margarine or oil. Grill at 245°C / 475°F for about 5 to 10 minutes (depending on size of shrimps).

• Steamed Whole Fish •

Place cleaned fish on large piece of aluminum foil. Squeeze juice of 1 or 2 lemons over fish and cavity. Add 3 or 4 slices onion, celery pieces and parsley. Add 2 or 3 tablespoons water or wine and butter or margarine. Wrap foil around fish securely. Pour about 3 or 4 cups water in pot. Place wrapped fish on rack. Steam at 220°C / 425°F for 20 minutes.

OTHER DISHES

• Banana Foster •

1/2 cup butter, melted / 1 cup brown sugar / 3 tablespoons lemon juice / 2/3 cup banana liqueur or rum / 6 to 8 firm bananas, peeled, halved lengthwise and crosswise / 1/4 cup brandy, warmed or rum.

Place butter and brown sugar in saucepan. Stir until melted and smooth. Stir in lemon juice and rum. Cook 10 minutes. Add bananas and stir to thoroughly coat. Bake at 245°C / 475°F for 10 minutes. Ignite brandy and pour over bananas, stirring to coat. Spoon bananas and sauce over ice cream to serve.

• Garlic Toast •

6 to 8 slices 1" thick French or Italian bread / 1/2 cup melted butter or margarine / 1 tablespoon grated Parmesan cheese / 2 cloves garlic, minced.

Combine melted butter or margarine, Parmesan cheese and garlic. Brush on bread and allow to stand. Toast bread on rack at 245°C / 475°F for 5 to 8 minutes.

• Baked Potatoes •

Wash potatoes and dry. Wipe skins with oil or bacon grease, bake at 200°C / 400°F for 30 to 45 minutes, depending on size of potatoes.

• Broiled Stuff Tomatos •

Halve 2 tomatoes and sprinkle lightly with salt, pepper and crushed basil. Top each half with 1 tablespoon buttered bread crumbs and sprinkle with Parmesan cheese. Broil at 245°C / 475°F for 15 minutes.

CAUTION TIPS

1. THE CONVECTION ROASTER'S MOTOR HOUSING BECOMES EXTREMELY HOT WHEN USED, SO HOLD THE UNIT ON THE HANDLE.
2. DO NOT PLACE THE GADGET IMMEDIATELY AFTER USE ON TOP OF PLASTIC, VINYL, VARNISHED WOOD OR ANY SURFACE THAT BURNS EASILY.
3. DO NOT USE CONVECTION ROASTER NEAR FLAMMABLE SUBSTANCE.
4. ALWAYS UNPLUG UNIT AFTER USE.
5. PULL THE PLUG NOT THE CORD WHEN DISCONNECTING FROM THE SOCKET.
6. NEVER IMMERSE THE CONVECTION ROASTER IN WATER.

REFERENCE TABLE OF TIME AND TEMPERATURE FOR COOKING VARIOUS FOODS

TEMPERATURE	BAKING CLASS	QUANTITY	MINUTES
200°C/400°F	Whole Chicken	4 5lbs	35
200°C/400°F	Sliced Pork	1 lb.	7 - 8
200°C/400°F	Drumsticks	8 pcs	15
250°C/500°F	Fish	10 pcs	7 - 8
200°C/400°F	Clam	1 lb.	5 - 7
250°C/500°F	Shrimps	1 lb.	5
250°C/500°F	Corn	4 pcs	10
250°C/500°F	Peanut	1 dish	5 - 7
150°C/300°F	Cake	1 case	20
250°C/500°F	Potato	1 lb.	25
250°C/500°F	Red Prawn	4 pcs	15
250°C/500°F	Crab Meat	1 lb.	10