

**BROILKING PROFESSIONAL PRODUCTS
LIMITED TWO-YEAR WARRANTY**

This product is warranted to be free from defects in material and workmanship under normal use and service for a for a period of two (2) years from the date of purchase by the user thereof, or for maximum period of thirty (30) months from the date of manufacture if unit was a gift (refer to sticker on side of oven. Date code is directly below the words "TYPE: XA". The date code is European so the first 2 digits are the day of the month and the next two digits are the month. Removing sticker voids the warranty.)

To obtain service during warranty period, call BroilKing* at 860-738-2200 for a Return Authorization Number to write on the carton. Then return the appliance, insured and freight prepaid, to the BroilKing factory: BroilKing Corp., ATTN: REPAIR, 143 Colebrook River Road, Winsted, CT 06098, Phone: 860-738-2200, Fax: 860-738-9404). **OR** Call BroilKing for the location of the nearest authorized service center. Proof of purchase is required when requesting warranty service - **SAVE YOUR SALES RECEIPT**. Send a copy of your receipt along with a note stating your name, address, phone number, and the nature of the problem, and requesting warranty service. Be sure to package the unit carefully; we are not responsible for damage occurring during shipment to the repair facility.

This warranty is extended only to the original purchaser and does not apply to shipping damage, accidental breakage, alteration, tampering, misuse or abuse, **commercial use**, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. Lost or broken cordsets, breakage of glass, nonstick or other coatings are not covered by this warranty.

BroilKing Corp. disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights, which vary from state to state. Warranty is applicable only in USA and Canada*. (*Canadian customers contact PGS Commercial Equipment in Ontario, Tel. (905) 795-8395.

IMPORTANT NOTES:

Date of Purchase: _____

Place of Purchase: _____

BroilKing *Professional*

*Professional
Convection Oven*

**Use & Care Manual
Model POV-25**



(Note: one sheet pan included in this model)

Power	Voltage	Frequency
1,500 Watts/12.5 Amps	120 Volts	60 Hz

BroilKing Corp.

143 Colebrook River Road
Winsted, CT 06098

(860) 738-2200 Fax (860) 738-9404

Website: www.broilking.com

E-mail: info@broilking.com

Congratulations on your purchase of a BroilKing Professional Convection Oven. We offer a line of Professional products designed and engineered to bring commercial quality, durability and dependability to the home kitchen. BroilKing Professional Convection Ovens duplicate the structural design, materials and components of the equipment used in the finest restaurants and hotels. Professional models warranted **FOR HOME USE ONLY.**

NOTES

IMPORTANT SAFEGUARDS

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces!!! Always use hot pad or pot holder until unit cools.
3. To protect against electrical hazards, do not immerse cord, plug, or oven in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet before cleaning. Allow to cool completely before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or, or if the appliance malfunctions or has been damaged in any manner. Call Factory Service at 860-738-2200 with any questions or service needs..
7. Do not use outdoors.
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.
10. Extreme caution must be used when moving an appliance containing oil or other hot liquids.
11. Use extreme caution when removing a sheet pan used as a drip tray or disposing of hot grease.
12. Do not use appliance for other than intended household use.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a shock hazard.
14. A fire may occur if this appliance is covered or touching flammable material, including curtains, walls, etc., when in operation. Do not store any item on top of the appliance when in operation.
15. Extreme caution should be exercised when using containers other than the intended, proper heat tempered metal and glass pans for baking.
16. Always unplug appliance from outlet when not in use.
17. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
18. Do not cover any part of the oven or a sheet pan used as a drip tray with aluminum foil; this may cause overheating of the oven.

SAVE THESE INSTRUCTIONS.

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For menu ideas or if you are unsure of a procedure, e-mail the Cadco Executive Chef: LLCEC@cadco-ltd.com (Cadco Ltd. is the parent company of BroilKing)

ROASTISSERIE AND ROASTING CHART

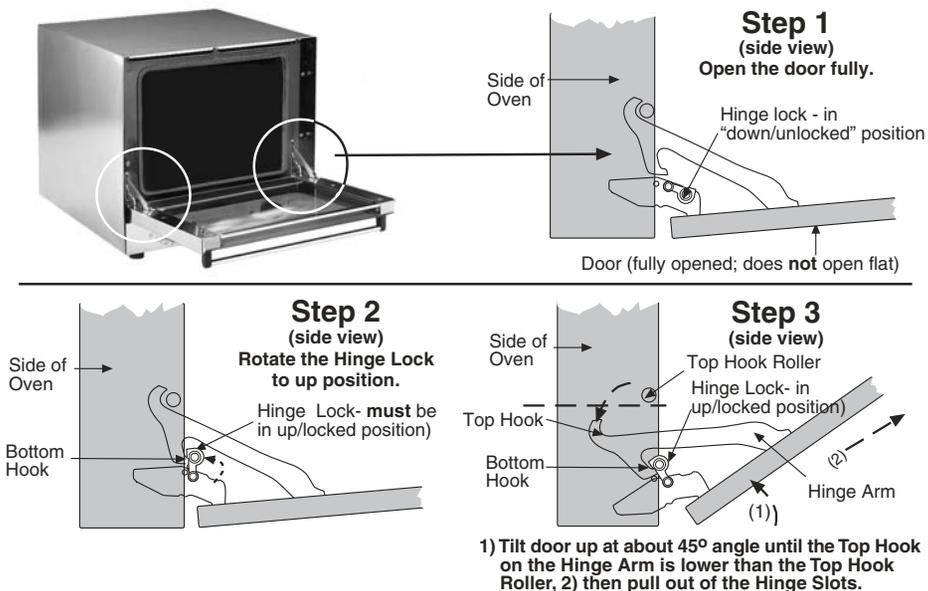
VARIETY OF MEAT / OVEN TEMP.	CUT	WEIGHT IN POUNDS	APPROX. ROASTING TIME*	INTERNAL TEMP. AT END OF ROASTING TIME
BEEF ROAST 300° F	Standing Rib	3-6	24-28 min/lb. 29-34 min/lb.	med 140° well 160°
	Standing Rib	7-10	14-18 min/lb. 19-23 min/lb. 24-29 min/lb.	rare 130° med 140° well 160°
	Rib Roast, boned and tied	3-6	17-23 min/lb. 24-30 min/lb. 31-37 min/lb.	rare 130° med 140° well 160°
	Sirloin Tip, tied	4-7	14-17 min/lb. 22-25 min/lb. 15-18 min/lb.	rare 130° med 140° well 150°-160°
FRESH PORK 300° F	Eye Round	3-6	19-23 min/lb. 24-28 min/lb.	med 140° well 160°
	Loin, bone-in	3-7	26-33 min/lb.	well 170°
	Loin, boned and tied	3-5	20-30 min/lb.	well 170°
LAMB-300° F	Picnic Shoulder	5-8	29-34 min/lb.	well 170°
	Fresh Ham	3-7	26-33 min/lb.	well 170°
VEAL - 300° F	Leg of Lamb	3-8	26-25 min/lb. 25-35 min/lb.	med 140°-150° well 170°
	Veal Shoulder, rolled	4-7	30-45 min/lb.	well 170°
POULTRY - 325° F	Roasting Chicken	3 ½ - 6	1-1 ¾ hrs	180°-185°
	Roasting Chicken, stuffed	3 ½ - 6	1 ¼ -2 hrs	180°-185°
	Cornish Game Hens	1-1 ½	1 hr	180°-185°
POULTRY-300° F	Turkey	6-10	1 ½ -2 hrs	180°-185°
	Turkey, stuffed	6-10	1 ¾ - 2 ½ hrs	180°-185°
POULTRY - 400° F	Duckling	4-6	1 ½ -1 ¾ hrs	180°-185°
	Duckling, stuffed	4-6	1 ¾ hrs	180°-185°

*Note: Meat should be at refrigerator temperature.

INTERNAL TEMPERATURE CHART FOR MEATS (Use as general guidelines)

Rare	130° F
Medium Rare	135° F
Medium	140° F
Medium Well	150° F
Well	160° - 185° F

Oven Door Removal Instructions (To attach the door, reverse the directions, starting with Step 3)



PLEASE NOTE: Hinge Locks may become jostled into the unlocked position by rough handling of the carton during shipping, causing the door to be unhinged from the oven when the carton is opened. If this occurs, follow the directions for attaching the door.

IMPORTANT NOTES

- Carefully remove the protective film from the external stainless steel walls before using oven for the first time. If any glue residue should remain, remove it with a suitable solvent recommended for stainless.
- Your unit is equipped with a grounded, current-carrying plug. This plug will fit into any 3 pronged outlet. This is a SAFETY feature.
- Electrical connection must be a proper outlet for the 3 pronged cord. Before connecting power, make sure the voltage and frequency correspond to the data plate on the oven (120 volts/60hz.), and that your electrical circuit can handle the 12.5 Amps used by the oven in addition to any other appliances operating on the same circuit.
- A short power cord is provided to reduce the hazards resulting from accidents such as tripping, entanglement, etc.
- This oven is equipped with a manually resettable thermal breaker for protection against overheating. It completely deactivates the oven if there is an intervention. To reset this device, remove the black cap positioned to the bottom of the back of the oven, push the reset button, and replace the black cap. This oven uses 12.5 amps. If the thermal breaker shuts your oven off, **before turning your oven back on, be sure to check your entire circuit** to verify that the total amps being drawn by all the appliances, lights, etc. on that circuit do not exceed the amps available on that circuit.

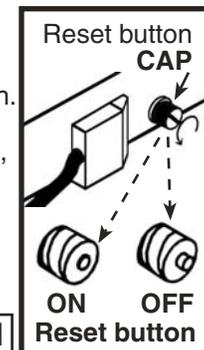


Figure 1

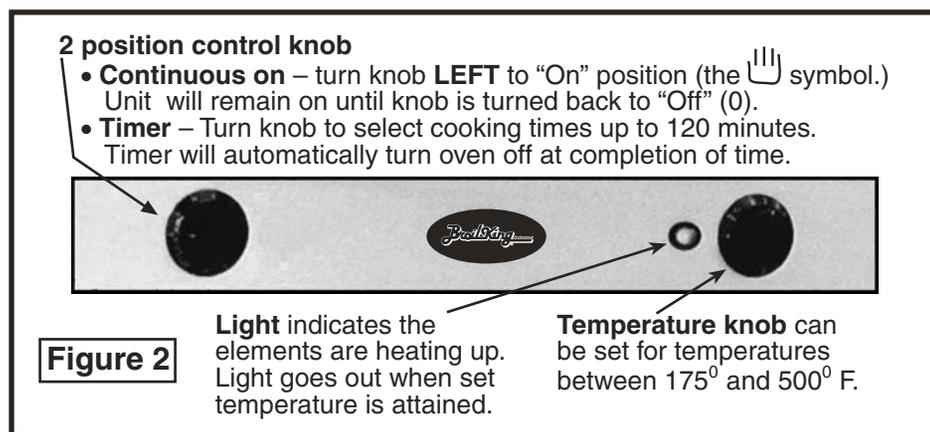
- This model is equipped with a powerful fan to move large quantities of air, giving you optimum convection heat. When oven is in operation, you will hear the noise of the fan's motor. This is normal.

INSTALLATION INSTRUCTIONS

- Plug unit into a grounded, 3-prong, 120 volts/60hz outlet. Be sure you have at least 12.5 amps available for this oven on your circuit.
- When positioning oven on counter, be sure the oven has a minimum of 4" of air space on the top and 2" all sides. See Important Safeguards on Page 2 for additional guidelines.

OPERATING GUIDELINES

These convection ovens can be automatically controlled by the use of the temperature knob and the timer/on knob. (See Figure 2.)



- ALWAYS PREHEAT OVEN FOR A MINIMUM OF 7 MINUTES.**
- Shelf positions** - The POV-25 has 3 shelves. When cooking larger volume foods, it may not be appropriate to use all the shelves. Use the shelf positions that best center the food in the oven. **DO NOT** use a shelf in Roastisserie mode (on some units, see page 8) but be sure to use the sheet pan as a drip tray on the bottom of the oven.
- Warming** - Set temperatures around 175^oF.
- Reheating** - If food is frozen, cook longer at lower temperatures. This will ensure that food is heated evenly and prevent food fillings from being served too hot. For proper food safety, be sure that internal temperature of reheated food reaches at least 165^oF.
- For even cooking** - Always space food evenly on your cooking pans, space pans evenly in the oven, and leave space between shelves for proper air circulation. This oven can handle up to three standard 1/4 size commercial sheet pans at once without rotation. They also handle up to two 1/2 size, 2-1/2" deep commercial steam table pans.
- When preparing meat** - Always put the sheet pan on the bottom of the oven cavity to catch any drips.
- DO NOT** cover any part of the oven or a sheet pan used as a drip tray with aluminum foil, which may cause oven to overheat, or may get caught in fan.

RECIPES FOR ROASTISSERIE

(Be sure to use potholders when removing cooked meat from Roastisserie Assembly!)

Chicken

- 1 Chicken 3 to 4 lbs.
- 1 Lemon, cut in wedges
- 1/2 Medium Onion, Grated
- 1/4 Cup Parsley
- 4 Tbsp Softened Butter or Margarine
- Salt and Pepper

Preheat oven to 300 degrees F. Squeeze lemon over chicken and inside cavity. Mix onion, parsley and softened butter together. Rub mixture on outside of chicken, then sprinkle with salt and pepper. (Or, use your favorite marinade instead of this recipe's mixture.)

Place chicken on the spit. Truss chicken, securing legs and wings, and fastening the skewers. Insert spit into the oven. Set timer and bake at 300 degrees for about 20 minutes per pound.

Rosemary Leg of Lamb

- 1 Boneless 4-5 pound Leg of Lamb
- 1 Tbsp Salad Oil
- 1 Tsp Soy Sauce
- 1/2 Tsp Powdered Ginger
- 1 Tsp Salt
- 1 Tsp Pepper
- 1 Clove Minced Garlic
- 2 Tsp Rosemary

Preheat oven to 300 degrees F. Combine oil, soy sauce, ginger, salt, pepper, garlic & rosemary. Rub sauce thoroughly over and into the meat. Place on spit, securing skewers, and tie string around roast every two inches. Insert spit into the oven. Set timer and bake at 300 degrees, 20-25 minutes per pound for rare, 30-35 minutes per pound for medium to medium well.

Roast Beef (Rib Eye, Round Roast, etc.)

- 1 Roast Beef 3-4 lbs

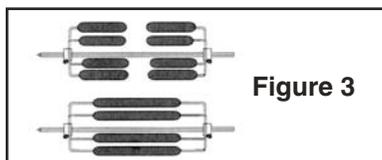
Marinate in your favorite marinade for several hours, turning occasionally to allow flavors to set in. Preheat oven to 350 degrees F. Meanwhile, gently push spit through the center of the roast, securing to skewers. Tie securely with string every two inches. Insert spit into the oven. Set timer and roast at 350 degrees for time shown on chart, page 10.

Roast Duck

- 1 Duckling 4-5 lbs
- 1 Lemon
- 4 Tablespoons Oil
- 1 Tsp Dry Mustard Powder
- 2 Cloves Garlic, Minced
- 1/2 Tsp Season Salt
- 1 Tablespoon Brown Sugar

Prick skin of duck lightly with a fork. Pour several pints of boiling water over duck to soften skin. Dry. Squeeze lemon on the outside and inside cavity of the duck. Heat oil, mustard, salt, and sugar just long enough to melt sugar and blend flavors. Add the garlic to heated mixture and rub on the duck.

Preheat oven to 350 degrees F. Meanwhile, place duck on the spit, trussing the legs and wings securely, and attaching skewers. Insert spit into the oven. Roast at 300 degrees for about 20 minutes per pound. To test if duck is cooked through, pierce deep into the thigh. If the juice runs clear the duck is done.



Roastisserie Hot Dogs "A Kid's Treat"

- 8 - 4" Hot Dogs
- OR
- 4 - 8" Hot Dogs

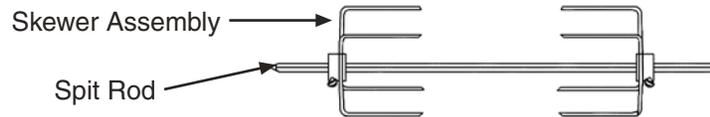
Preheat oven to 350 degrees F. Slide the hot dogs onto the skewers as shown in Figure 3. Roast for 20 minutes. When done, remove the spit from the oven and slide the hot dogs off the skewers using a fork. The hot dogs will be great!

ROASTISSERIE ACCESSORY

The convection oven fan system is specially designed to produce even heat throughout the cooking cavity. The optional “no-turn” Roastisserie attachment is used only to center meat in the oven and does not rotate. Please be sure to preheat the oven for 7-8 minutes to desired temperature before using. If your unit is not equipped with this attachment, contact BroilKing for purchase information.

TIPS ON THE USE OF THE “NO-TURN” ROASTISSERIE

1. A spit rod and two heavy duty skewer assemblies are supplied with your oven to help position your food in the center of the oven cavity.



2. Prepare the fowl or meat selection for cooking. Make sure that meat is clean and dry. Use boneless roast for roastisserie cooking.
3. Preheat the oven: set the cooking temperature required with the Temperature Control Knob, then set the Timer knob for the desired time, or else set it to Continuous On. Place the sheet pan on the bottom of the oven interior to catch any meat juices.
4. Keep the roastisserie assembly out of the oven until the oven is preheated. In the meantime, place one skewer assembly onto the spit rod with prongs facing center. Put spit rod through the center of food to ensure even cooking. Make sure that the food selection is centered lengthwise also. Slide second skewer assembly firmly into the meat. Tighten both screws to hold the skewers securely in place.
5. Carefully insert spit rod into the oven, placing the ends of the spit rod into the grooves in the center of the chrome shelf holders on the sides of the oven. Close the oven door. **THE SHELVES ARE NOT USED WHEN USING THE “NO-TURN” ROASTISSERIE.**
6. Two or more small fowls may be roastisserie roasted at the same time by placing them end to end on the spit (necks toward the center). Be sure to securely tie the wings and the legs of the fowl with cotton string when using the roastisserie.
* Note: Use a fork to support heavy roasts when placing into and removing from oven.
7. When preparing any type of meat in your convection oven, using either the no-turn roastisserie or cooking directly on the oven shelf, always place the sheet pan on the bottom of the oven to catch any drips.

CONVECTION OVEN RECIPE CONVERSION GUIDELINES

Cooking is not an exact science, due to many variables such as size and quantity of food, temperature of food when first put in the oven, etc. Here are general guidelines for converting conventional recipes for use in a convection oven.

Option one: Bake at the same temperature that the conventional recipe recommends, but for less time.

Option two: Bake for the amount of time that the conventional recipe calls for, but reduce the temperature of the oven by about 25 degrees F. This is the best option for batter -type items such as muffins and cakes,

Option three: (Best) Bake for a little less time than the conventional recipe calls for, and also reduce the temperature of the oven.

CONVECTION COOKING TIPS

1. If your original conventional recipe baking time is less than 15 minutes, keep the original baking time but reduce the temperature by 25-30 degrees F.
2. As with any recipe, check the food about 5-10 minutes before the expected finish time, due to variables such as the temperature of the food when first placed in the oven, quantity of food in the oven, your preferred level of “doneness”, etc.
3. The more food in the oven at one time, the longer the cooking time.
4. Some folks recommend preheating any oven at 50 degrees F above the desired temperature, then turning the temperature control down to the desired temperature once you put the food in and close the door. This is because an oven can lose one degree per second that the door is open. The average loss is about 50 seconds.
5. For best results, leave about an inch around the perimeter of the oven interior for air to circulate.
6. The choice of when to use a convection oven and when to use a conventional oven with radiant heat usually depends on the cooking container rather than the food. The whole point of convection cooking is to have the heat circulating around the food. Casserole lids and high-sided cooking pans block the heat from circulating around the food and prevent the oven from cooking efficiently. A few rules of thumb for best results:
 - Cookie sheets – use convection oven
 - Shallow pans (inch sides or so) – use convection oven
 - Anything covered (including roasting bags) – use conventional oven
 - Deep roasting pans – use conventional oven (Exception : In a convection oven, you can roast meats like turkey, beef or lamb in roasting pans that have inch-and-a-half-high sides if you elevate the meat on a rack, which you should probably do anyway. Or else, use the Roastisserie!)
7. If items such as cakes with runny batter, muffins, or cookies are baking unevenly, it is generally because the baking temperature is too high or the oven was not preheated long enough before baking.

CLEANING & MAINTENANCE INSTRUCTIONS

1. ALWAYS UNPLUG UNIT AND ALLOW TO COOL BEFORE CLEANING.
2. The interior and exterior of the oven are stainless steel and can be cleaned easily with any cleaner recommended for stainless steel. **DO NOT USE ANY ABRASIVE PRODUCTS.**
3. The door can be removed for cleaning. (Page 3 has disassembly instructions.)
4. The shelves and sheet pan may be washed in hot sudsy water or in your dishwasher.

RECIPES FOR BAKING

Cheese Cake

1-1/2 Lbs Cream Cheese
1-1/4 Cups Sugar
5 Eggs
1 Tsp Vanilla

Generously grease bottom and sides of 8"x8"x 2" pan or 9" spring form pan. Generously sprinkle the sides and bottom of baking pan with 1/2 cup of graham cracker crumbs, cornflake crumbs, or your favorite cookie crushed into crumbs, and set aside.

Beat cream cheese until soft and light, adding sugar 1/4 cup at a time. Continue to beat, adding eggs, one at a time, and then vanilla.

Preheat oven to 325 degrees F and bake for about 30-35 minutes.

1-2-3-4 Cake

1 Cup Butter
2 Cups Sugar
2 3/4 Cup All Purpose Flour
3 Tsp Baking Powder
1 Cup Milk
1 1/2 Tsp Vanilla
4 Eggs

Butter and flour two 9" baking pans.

Cream butter and sugar until light and fluffy. Add eggs one at a time, beating after each addition. Sift flour, baking powder and salt together. Combine milk and vanilla. Add dry ingredients and milk alternatively to the egg batter mixture. Pour into prepared bake pans.

Preheat oven to 325 degrees F, and then bake 35-40 minutes.

NOTE: You can adapt your own favorite recipes or use prepackaged cake mixes.

Chocolate Chip Cookies

3/4 Cup Butter
3/4 Cup White Sugar
3/4 Cup Brown Sugar
1 Egg
1 Tsp Vanilla
3 Tbsp Milk
2 1/2 Cup Sifted Flour
1/4 Tsp Salt
12 Oz. Semisweet Chocolate Pieces

Cream butter and sugar together. Beat in eggs, vanilla and salt. Sift dry ingredients together and add to the batter, stirring with each addition. Stir in chocolate pieces. Drop a full teaspoon of batter for each cookie on very lightly greased cookie sheet. Preheat oven to 300 degrees F, then bake 8-12 minutes.

NOTE: You can try your favorite recipe using these basic baking instructions.

RECIPES FOR BAKING - continued

Butter Cookies

1 Cup Unsalted Butter or Margarine
3/4 Cup Sugar
2 Eggs
1 Tbsp Water
1 Tsp Vanilla
1/8 Tsp Salt
3-1/2 Cups All Purpose Flour
1 Egg White Slightly Beaten

Cream together butter and sugar, add eggs, water, vanilla and salt and beat well. Add flour, a little at a time, mixing well. Cover and chill dough for at least an hour, longer is better. Take half the dough (the other half keep chilled and roll out on floured surface to 1/8" thick. Cut the dough with your favorite cookie cutter, dipping cutter into flour to prevent sticking. Place cookies on ungreased pans. Brush tops with egg white and lightly sprinkle with sugar. Bake at 320 degrees F for 10-12 minutes or until cookies are golden. Yield 4 dozen.

Buttermilk Biscuits

2 Cups Sifted, All Purpose Flour
2-1/2 Tsp Baking Powder
1/2 Tsp Salt
1/2 Tsp Baking Soda
1/3 Cup Butter
3/4 Cup Buttermilk

Combine all dry ingredients and sift into mixing bowl. Add butter and cut into flour with a knife or pastry blade. Knead dough about three minutes and roll out into a circle about 1/2" thick. Cut biscuits to the desired size, dip each one into melted butter and arrange on parchment paper covered shelf. Bake at 350 degrees F for 12-15 minutes or until lightly brown on the bottom.

Baked Potatoes

Preheat oven to 375 degrees F. Place scrubbed potatoes on shelves. Bake about 45 minutes at 375 degrees F. (Time will depend on size and quantity of potatoes.)

Tuna Noodle Casserole

2 Cups Cooked Noodles
1 Drained Can of Tuna Fish
1 Cup of Condensed Mushroom Soup
(Season soup with dry sherry or curry powder and 1/4 cup chopped parsley)
1/2 Cup Buttered Corn Flake Crumbs
or Buttered Bread Crumbs

Preheat oven to 325 degrees F. Combine first three ingredients in casserole dish. Top casserole with buttered crumbs. Bake at 325 degrees F for 25-30 minutes or until top is browned.

Baked Macaroni and Cheese

Cook 4 Ounces (1 Cup) Macaroni
1 Cup Shredded Cheddar Cheese
2 Eggs
2/3 Cups Milk
1/4 Tsp Salt
1 Tablespoon Grated Onion
1/4 Tsp Paprika

Preheat oven to 325 degrees F. Layer cooked macaroni in a baking dish alternately with shredded cheddar cheese.

Combine next five ingredients, pour over layered macaroni. Bake at 325 degrees for 25-30 minutes.