

# COMPACT COUNTERTOP DESIGN TOASTER OVEN



# Instruction Booklet

Model: TO90N

# **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. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
- 4. Close supervision is necessary when any appliance is used by or near children.
- 5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Toastess for examination, repair or adjustment. See Warranty section.
- 7. The use of accessories or attachments not recommended by Toastess may cause hazards.
- 8. Do not use outdoors.
- 9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 10. Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12. 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.
- 13. Do not use appliance for other than intended use.
- 14. Do not leave unit unattended while in use, especially when broiling or toasting.
- 15. Do not cover the Wire Rack/Broiling Grid with metal foil as this prevents fats and juices from dripping into the Baking/Broiling Pan and could cause a fire.
- 16. Use extreme caution when removing the Baking/Broiling Pan and disposing of hot grease.
- 17. Do not insert oversized foods or utensils into the oven as they may create a fire or risk of electric shock.

- 18. Use only metal containers that are ovenproof. Do not place paper, cardboard, plastic and the like in the oven.
- 19. Do not cover the Crumb Tray or any part of the Oven with metal foil; this can cause overheating of the Oven.
- 20. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
- 21. Do not store any materials other than manufacturer recommended accessories in the Oven when not in use.
- 22. A fire may occur if this Oven is covered by or touches flammable material, including curtains, draperies, walls, etc when in operation. Do not store any item on top of the appliance when in operation.
- 23. The oven can be turned off while using any of the functions by turning the Timer Knob to the Off position.

# SAVE THESE INSTRUCTIONS

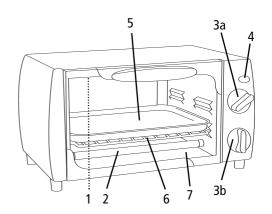
HOUSEHOLD USE ONLY

# **POLARIZED PLUG**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.

## **DESCRIPTION OF PARTS**

- 1. Top Heating Element
- 2. Bottom Heating Element
- 3. Control Panel
  - a) Function/TemperatureControl Dial
  - b) On/Off Timer Dial
- 4. Indicator Light
- 5. Baking/Broiling Pan
- 6. Wire Rack/Broiling Grid
- 7. Crumb Tray



# **BEFORE FIRST USE**

- 1. Remove all accessories and shipping materials packed inside the Oven.
- 2. Wash the Rack and Pan in warm soapy water. Wipe the inside of the Oven with a damp cloth or sponge. Blot dry with paper towels to be sure the unit is dry before using. **NOTE**: Take care not to hit the elements.
- Place Oven on a counter or other stable surface close to a 120 volt wall outlet. DO NOT OPERATE ON THE SAME CIRCUIT WITH ANOTHER APPLIANCE.
- 4. Position the Oven so that it is a least 5 cm (2") from any surrounding object. Ensure that nothing has been placed on top of the Oven.
- 5. Make sure the Crumb Tray is properly installed before using. See Care and Cleaning section.
- 6. **For the first time only,** turn the Function/Temperature Control Dial to "Toast", and the On/Off Timer Dial to 15 minutes. This will burn off any manufacturing oils still on the Oven. **NOTE**: The oven may smoke during this process. This is normal for a new Oven and will not last more than 10 15 minutes.

# **HOW TO USE**

# 1) General Instructions

The accessories provided are designed specifically for the Oven. Some of your own trays, etc. may also be used provided they are oven safe and are at least 2" (5 cm) away from the heating elements. Food and/or containers must never touch Elements or the oven interior or interfere with closing the Door.

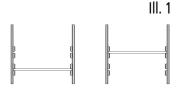
- Be careful not to bang the elements.
- Never use glass or ceramic lids.
- Never use plastic or cardboard containers in the Oven.
- Remove all cardboard covers from aluminum containers.
- If necessary, cover ovenware with aluminum foil tucked tightly around the edges.
- Do not allow foil to touch Oven sides or Heating Elements.
- Never cover the Broiling Grid/Rack or Crumb Tray with aluminum foil as this could cause accumulated grease or crumbs to ignite.
- Always use oven mitts when removing hot racks or pans.
- Always turn the On/Off Knob to the "Off" position when cooking is complete.

# 2) Indicator Light

The Indicator Light will cycle on and off when the Oven is in Bake Mode as it maintains the preset temperature. If the timer is used the Indicator Light will go out once the requested time has expired.

# 3) Rack Levels

There are 2 rack levels. The baking pan or rack can be slid into the groove for each level (See III. 1).



# **TOASTING**

#### **How to Toast**

Slide the Wire Rack into the bottom position. Arrange bread slices on the Wire Rack. If only toasting 1 or 2 items, place them in the center of the Rack.

- Set the Function/Temperature Control Dial to TOAST.
- Turn the On/Off Timer Dial to desired brownness setting, "Light", "Medium" or "Dark". When the toast is done a bell rings and the Oven shuts off automatically.
- To remove the toast, pull out the Rack with oven mitts.

# **Helpful Hints**

- 1. When making a second batch of toast you may need to turn the Timer to a lighter setting than on the first batch to achieve the same results.
- 2. To stop the Toast cycle before completion, turn the On/Off Timer Dial counterclockwise to the "Off" position.
- 3. A variety of breads and thicknesses can be used; whole wheat, rye, white and muffins, bagels or roll halves. Thicker, fresher bread will require a darker setting.

# **BROILING**

#### **How to Broil**

Slide the Baking Pan into the bottom rack level. Place food on the rack and slide into the top rack level above the pan. The food must be centered over the pan so that any drippings from the food falls directly into the pan.

- Set the Function/Temperature Control Dial to "BROIL".
- Set the Timer Dial for the required amount of time.

Trim excess fat from meat to reduce splatter and dry wet foods with a paper towel. Always use the Baking/Broiling Pan under the Rack.

The broiled food should be watched carefully to avoid overcooking or burning. Turn food over about halfway through the cooking cycle. Use oven mitts to pull out the Rack. When removing the Baking/Broiling Pan, be careful to avoid spilling hot grease.

**IMPORTANT:** Always use the Rack and the Baking/Broiling Pan provided with this Oven when Broiling. Use of other cooking utensils might cause a hazard.

**NOTE:** The Broil Function does not shut off automatically if the oven is set on "Oven On". When the cooking time is completed turn the On/Off Timer Dial to the "Off" position.

# **Sample Broiling Guide**

Food	Weight/Thickness	Doneness	Time
			(minutes)
Beef:			
Sirloin Steak	1" (2.5 cm)	Medium	22 – 25
Rib Eye Steak	1" (2.5 cm)	Medium	18 – 20
Hamburger	8 ozs. (225g.)	Medium	16 – 18
Pork:			
Chops	3/4" (1.7 cm)	Well	22 – 25
Fish:			
Fillets	1/2" (1.25 cm)	Well	8 – 10
Steaks	1" (2.5 cm)	Well	15 – 18

## **BAKING**

#### How to Bake

Slide the Baking/Broiling Pan into the bottom rack level.

Set the Function/Temperature Control Knob to the desired temperature.

Turn the On/Off Timer dial counterclockwise to Oven On. The light will cycle on and off as the oven maintains the preset temperature.

**IMPORTANT:** As the Oven does not shut off automatically when Oven On is used, turn the On/Off Timer Dial to "Off" when finished.

## CARE AND CLEANING

Turn the "On/Off Timer Dial" to "Off", unplug cord from wall outlet and let the oven cool.

- Wash the Baking/Broiling Pan and the Wire Rack in warm soapy water. If necessary use a nylon scrubber to remove stuck on food.
- Wipe the inside of the Oven with a cloth or sponge dampened in warm soapy water. DO NOT USE ABRASIVES. Blot dry with paper towels to be sure the unit is dry before using.
- Clean the Crumb Tray by tilting the Oven backward. Grasp the Crumb
  Tray Knob and gently slide the Crumb Tray toward the back of the oven
  then pull the Crumb Tray toward you to open. Wipe with a damp cloth
  and dry. To close the Crumb Tray, slide toward the back of the Oven.
  Close and slide forward.
- Clean the glass door with a damp soapy cloth. NOTE: If the glass door
  has stubborn stains, open the door and cover the inside of the door
  with a few damp paper towels. Leave for a few minutes then remove
  paper towels and wipe door clean. Never use sharp utensils to clean
  Oven Glass Door as scratching may weaken it and cause it to shatter.
- The outside of the oven can be cleaned with a damp sponge or cloth. Do not use any abrasive cleaners or pads as these will scratch the surface.
- NOTE: The best way to keep your oven clean and operating safely
  is to let the Oven cool to room temperature and wipe away any spills
  and crumbs after each use.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be of a grounded 3-wire cord. The extension 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.

# LIMITED WARRANTY

Toastess International warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During this 'in-warranty' period, defective products will be repaired or replaced at the discretion of the retailer and/or Toastess International. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use or improper maintenance.

A defective product should be returned to the original place of purchase within the retailer's stipulated return/exchange period\*. If you are unable to have a defective product replaced under warranty by the retailer, please check our website at "www.toastess.com" for the service centre nearest you or you may contact us for assistance by mail, e-mail, fax or telephone as listed below.

To ensure prompt 'in-warranty' service, securely package and return the product to us prepaid. Be sure to include the original proof of purchase and a description of the defect along with your address and zip/postal code.

For repairs not covered by the warranty, please contact us for assistance.

# loastess

# TOASTESS INTERNATIONAL

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<sup>\*</sup> Return/exchange policies at each retailer vary and may differ from the Toastess International 1 year limited warranty period.

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