

# READ AND SAVE THESE INSTRUCTIONS

**WARNING:** A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.



# Toastmaster®

## Convection Oven-Broiler

Use and Care Guide Model 7093X

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

- Read all instructions before using appliance.
- Do not touch hot surfaces. Use handles or dials and oven mitts.
- Do not immerse cord, plug, or appliance in water or other liquid. See cleaning instructions.
- This appliance is not for use by children.
- Close supervision is necessary when any appliance is used near children.
- Never leave appliance unattended when broiling.
- Do not clean with metal scouring pads. Pieces of the pad may break off and touch electrical parts.
- Unplug from outlet when not in use and before cleaning. Allow to cool before attaching or removing parts and before cleaning the appliance.
- To disconnect, turn timer to OFF position then remove plug from wall outlet.
- Do not operate any damaged appliance. Do not operate with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest authorized service center for examination, repair, electrical or mechanical adjustment.
- When using this appliance, provide at least four inches of space above, behind, and on both sides for air circulation.
- Use attachments only if recommended by Toastmaster Inc.
- Do not use outdoors or while standing in a damp area.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Use extreme caution when removing tray or disposing of hot grease.
- Use appliance only as indicated in these instructions.

# SAVE THESE INSTRUCTIONS

THIS PRODUCT FOR HOUSEHOLD USE ONLY

**CAUTION:** A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125V and at least 13A, 1625W, and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

**POLARIZED PLUG:** This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to 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 attempt to defeat this safety feature.

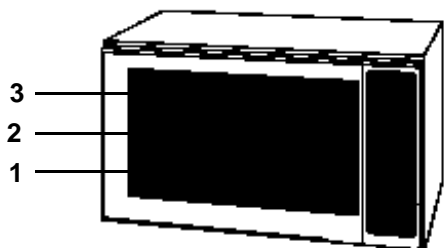
**ELECTRIC POWER:** If electric circuit is overloaded with other appliances, your oven may not operate properly. It should be operated on a separate electric circuit from other operating appliances.

This product is for household use only.

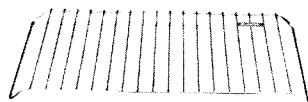
## **GETTING TO KNOW YOUR CONVECTION OVEN-BROILER**

A convection oven circulates heated air continuously throughout the oven cavity to maintain uniform temperature around the food. This constant, gentle air flow is what seals in juices, promotes browning and shortens cooking time without turning and basting. Your Toastmaster® convection oven can bake, roast, broil, and dehydrate. The slow cook cycle cooks similar to a crock pot.

### **OVEN RACK POSITIONS**



### **BAKE RACK**



### **BAKE/BROIL PAN ASSEMBLY**

### **SELECTOR DIAL**

The oven has three different settings: BAKE, SLOW COOK and BROIL. Turn each dial to indicator line above dial to select setting. The convection fan is on in all models.

### **TEMPERATURE CONTROL DIAL**

Your oven has an adjustable temperature control dial with temperatures 200°-450° Fahrenheit. This allows you to prepare recipes according to package or recipe directions.

## **TIMER**

The timer control dial also acts as the oven's on and off switch. Turn the timer clockwise to select appropriate cooking time. The dial is marked with 1 or 2 hour (HR) in 15 minute segments. If cooking less than 1 hour, turn the timer past 1 hour, then back to desired cooking time. When cooking time is complete, a signal will sound and the unit will turn off automatically.

## **MANUAL ON**

If you are cooking for less than 15 minutes or do not wish to use the timer feature, turn the dial to MANUAL ON to turn oven on. Return to OFF position when cooking is complete. The indicator light will go off.

## **INDICATOR LIGHT**

Once the oven is preheated (10 minutes), the light will continue to turn on and off as the elements cycle indicating the oven is maintaining your pre-selected temperature.

NOTE: During SLOW COOK, the indicator light will remain on.

## **HEATING ELEMENTS**

On the SLOW COOK setting, constant low wattage heat is provided by the top and bottom elements. On the BAKE setting the top and bottom elements will turn off and on as the thermostat cycles to control the cooking temperature. On the BROIL setting only the upper elements cycle on and off. The indicator light will cycle on and off with the thermostat.

NOTE: Some elements will appear black during certain heating functions. This is normal.

## **INTERIOR OVEN LIGHT**

The light will be on anytime the unit is in operation. To replace oven light see page 6.

## **RACK POSITIONS**

The bake rack can be inserted into position 1, 2 or 3. Baking on both the rack and bake/broil pan assembly at the same time is not recommended except when using the SLOW COOK setting.

## **BAKE**

1. Place bake/broil or bake rack into correct position.
2. Plug into 120V ~ 60Hz outlet.
3. Position selector dial to BAKE. Turn temperature control dial to temperature setting. Set timer to MANUAL ON or desired baking time. Oven will shut off automatically if timer is set. Preheat if necessary. The indicator light will cycle off when the oven is preheated and continues to cycle during the baking cycle to maintain the selected temperature.

NOTE: When baking frozen dinners or foods with a leavening such as yeast, baking powder, soda or eggs, reduce temperature by 25° to a minimum setting of 300°F. Baking time may not change.

4. Carefully center baking dish directly on bake pan or bake rack and close door. You may place foods such as biscuits directly onto bake pan.
5. Convection baking will cook some foods faster, check 5-10 minutes before the end of the suggested bake time. Continue baking if necessary.

- When finished, turn temperature control dial to lowest position. Make sure the timer is in the OFF position. The indicator light will go off.
- Unplug and allow to cool completely before cleaning.

### HINTS FOR BAKE

- For best results, place bake rack in position 2 and leave at least 1/2 inch space on all sides of pan for air circulation.
- Dark or dull pans absorb heat faster, foods will bake more rapidly and crusts will brown more easily than in shiny pans. Use of glass baking containers may add to the total cooking time required. Shallow baking containers are best because they allow maximum air flow.
- When baking frozen dinners or foods with a leavening such as yeast, baking powder, soda or eggs, reduce temperature by 25° to a minimum setting of 300°F. Baking time may not change.

### ROAST

- Remove bake/broil pan and bake rack.
- Place bake pan in position 1. The bake pan must be placed below the food to prevent grease from coming in contact with heating elements and to reduce clean-up.
- Put seasoned meat, fat side up, in center of bake rack. Insert bake rack in position 2. Do not cover.
- Plug into 120V ~ 60Hz outlet.
- Position selector dial to BAKE. Turn temperature control dial to 325°F (standard roasting temperature). It is not necessary to preheat your oven. Since meats and poultry roast up to 25% faster in a convection oven, a meat thermometer should always be used to gauge internal temperature. The thermometer should be inserted into thickest portion of roast away from bones or fatty areas. Check progress two-thirds into the cooking process to ensure meat does not overcook.
- Set timer to MANUAL ON or desired roasting time. Oven will shut off automatically if timer is set.
- When finished, position temperature control dial to lowest position. Make sure the timer is in the OFF position. The indicator light will go off.
- Unplug and allow to cool completely before cleaning.

### HINTS FOR ROAST

- A meat thermometer inserted into the center of the meat should always be used to ensure desired doneness.

#### INTERNAL TEMPERATURE ROASTING CHART

##### CUT INTERNAL TEMPERATURE

Beef	145°F Rare, 160°F Medium, 170°F Well Done
Ham (fully cooked)	140°F
Lamb	145°F Rare, 160°F Medium Well, 170°F Well Done
Pork	160°F Medium, 170°F Well Done
Turkey or Chicken Whole	180°F
Turkey or Chicken Breast	170°F
Veal	160°F - 170°F

- Roasting is recommended for large, tender cuts of meat and poultry. Seasoning prior to cooking adds to the flavor and the aroma during cooking.
- A layer of fat on the top of the roast promotes better browning and provides natural basting.
- When roasting meats with a high fat content, the bake pan may fill with grease before cooking is completed. Carefully remove the bake pan using oven mitts and empty. Replace for continued roasting.

## **BROIL**

1. Remove bake/broil pan and bake rack.
2. Place the insert in the broil pan. Always use the insert and pan when broiling. Place food on insert and position the broil pan assembly in the oven. Juices and fat will drip into the pan and decrease spattering while broiling. Close the door.
3. Plug into 120V ~ 60Hz outlet.
4. Position selector dial to BROIL. Turn temperature control dial to BROIL.
5. Since broiling time is usually brief, the use of a timer is not recommended. Set timer to MANUAL ON.
6. Broil food until done, turning half way through cooking time. Carefully remove broil pan assembly from oven using oven mitts.
7. When finished, turn temperature control dial to lowest position. Make sure the timer is in the OFF position. The indicator light will go off.
8. Unplug and allow to cool completely before cleaning.

## **HINTS FOR BROIL**

- Do not place aluminum foil on top of broil insert. This traps grease and can cause a fire.
- Trim excess fat from meat and score edges to prevent curling and thaw frozen meats before broiling. This will reduce smoke during broiling.

## **SLOW COOK**

1. Remove bake/broil pan from oven. Place bake rack in position 1. No pre-heat is necessary.
2. Cover baking container and place on rack in center of the oven.
3. Plug into 120V ~ 60Hz outlet.
4. Position selector dial to SLOW COOK. Turn temperature control dial to 250°F. The indicator light will remain on. Because of the low wattage being used, the heating elements will remain dark while maintaining the proper temperature.
5. Set timer to MANUAL ON.
6. Do not open the door during the first two hours of the slow cook period.
7. When finished, make sure the timer is in the OFF position. The indicator light will go off.
8. Unplug and allow to cool completely before cleaning.

## **HINTS FOR SLOW COOK**

Most crock pot recipes may be used in slow cook by using the following guidelines.

- All baking dishes should be covered. Aluminum foil may be used if ends are tucked against edge of pan.

- Oven-proof glass and ceramic dishes are recommended. Aluminum foil pans and pans that will rust, such as cast iron or tin should not be used.
- Separate dishes can cook simultaneously, yet food retains its own flavor. Select foods that will take the same amount of time to cook.
- Milk, cream and sour cream may curdle. It is best to add them in the last hour of cooking. If a recipe specifies one of these ingredients as the only liquid in the cooking process, try substituting evaporated milk, water or condensed soup, such as cream of mushroom or chicken soup.
- Slow cook enhances the flavor of spices and salt, we recommend you reduce seasoning in your own recipes.
- Pre-cooked spaghetti and pasta products should be added in the last hour of slow cooking.

## **DEHYDRATE**

You will need to use Toastmaster Dehydration Racks® (Part number 999032) available as an accessory through the Toastmaster Consumer Relations Department (see information following warranty).

1. Plug into 120V ~ 60Hz outlet.
2. Position selector dial to BAKE.
3. Turn temperature control dial to DEHYDRATE.
4. Set timer to MANUAL ON.
5. Leave door ajar approximately 1 inch.
6. When finished, position temperature control dial to DEHYDRATE. Make sure the timer is in the OFF position. The indicator light will go off.
7. Unplug and allow to cool completely before cleaning.

## **HINTS FOR DEHYDRATE**

- Time required for the process will vary with the thickness and type of food being dehydrated.
- Guides to preparing foods for drying are included with your order of Toastmaster Dehydration Racks or in various cookbooks.

## **CARE AND CLEANING**

To assure optimum safety, keep unit clean, free of grease and food buildup.

**CAUTION:** Unplug appliance and allow to cool completely before cleaning.

Never place unit, electric cord or plug in water or other liquids.

**CAUTION:** Do not clean oven with metal scouring pads. Pieces can break off and touch electrical parts, creating risk of electrical shock.

## **CLEAN-UP OF BAKE/BROIL PAN, BROIL INSERT AND BAKE RACK**

1. Always unplug and allow to cool completely before cleaning or moving.
2. Remove pan and rack.
3. Clean with a mild or non-abrasive cleaner and a plastic scouring pad.
4. Rinse and dry thoroughly.

## **CLEAN-UP OF NON-STICK WALLS AND INTERIOR**

1. Always unplug and allow to cool completely before cleaning or moving.
2. Remove pan and rack.
3. Clean interior after each use to avoid buildup.
4. Clean with a mild or non-abrasive cleaner and a plastic scouring pad. Do not rub too hard as surface can be scratched.
5. Rinse and dry thoroughly before closing door.

## **CLEAN-UP OF OVEN DOOR AND EXTERIOR**

The door can be removed for easier cleaning. To remove it, open fully and lift, clearing the hinge pins. Do not put in dishwasher. To replace, slide the door over the hinge pins, being sure to gently push door all the way down on pins to avoid glass breakage.

1. Always unplug and allow to cool completely before cleaning or moving.
2. Clean with glass cleaner or mild detergent and damp cloth or plastic scouring pad. Do not use an abrasive cleaner or pad as they might mar the finish.
3. Rinse and dry thoroughly with a clean cloth. Allow to dry before closing door.

## **TO REPLACE OVEN LIGHT**

1. Unplug unit and allow oven to cool completely.
2. Remove screw from oven light bracket, holding onto bracket to prevent glass from falling.
3. Remove bracket and glass.
4. Remove bulb by turning counter-clockwise.
5. Replace with new bulb, turning clockwise.
6. Replace glass and bracket, being sure the two tabs on the bracket are in the slots provided for them on the oven wall.
7. Replace bracket screw.

**NOTE: Use only a GE S-6 or equivalent 6-watt, 120 volt bulb.**

**Do not operate the oven without the oven lamp glass in place.**

**Any servicing requiring disassembly other than the above cleaning and bulb replacement must be performed by an authorized service center.**

## **SERVICE INFORMATION**

Please refer to warranty statement to determine if in-warranty service applies.

This appliance must be serviced by a Toastmaster authorized service center. Unauthorized service will void your warranty. Consult your phone directory under "Appliances-Household-Small-Service and Repair," or call 1-800-947-3744 in the U.S. and Canada, 52-5-397-2848 in Mexico.

If an authorized service center is not available locally, your appliance may be returned postage prepaid to our National Service Center at the address shown on the back of this book.

Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a copy of your dated sales receipt and a note explaining the problem you have experienced. We recommend insuring your package. No CODs accepted.

## ONE YEAR LIMITED WARRANTY

Toastmaster Inc. warrants this product, to original purchaser, for one year from purchase date to be free of defects in material and workmanship.

This warranty is the only written or express warranty given by Toastmaster Inc. This warranty gives you specific legal rights. You may have other rights which vary from state to state. ANY OTHER RIGHT WHICH YOU MAY HAVE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Defective product may be brought or sent (freight prepaid) to an authorized service center listed in the phone book, or to Service Department, Toastmaster Inc., 708 South Missouri St., Macon, MO 63552, for free repair or replacement at our option. Your remedy does not include: cost of inconvenience, damage due to product failure, transportation damages, misuse, abuse, accident or the like, or commercial use. IN NO EVENT SHALL TOASTMASTER INC. BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow limitations on how long an implied warranty lasts, or allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

For information, write Consumer Claims Manager, at the Macon address. Send name, address, zip, telephone area code and daytime number, model, serial number, and purchase date.

## KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE.

Keep this booklet. Record the following for reference:

Date purchased \_\_\_\_\_

Model number \_\_\_\_\_

Date Code (on back of cover) \_\_\_\_\_



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