

FARBERWARE® MILLENNIUM®



USE & CARE INSTRUCTIONS CONVECTION TOASTER OVEN

FAC850SS

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 shock do not immerse cord, plugs, or 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.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
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. To disconnect, turn the Temperature Control to OFF; turn the Timer Control to 0, then remove plug from wall outlet.
13. Oversize foods or metal utensils must not be inserted in a Toaster Oven as they may create a fire or risk of electric shock.
14. A fire may occur if the Convection Toaster Oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
16. Extreme caution should be exercised when using containers constructed of other than metal or glass.
17. Do not store any materials, other than manufacturers recommended accessories, in this Convection Toaster Oven when not in use.

IMPORTANT SAFEGUARDS *(CONTINUED)*

18. Do not place any of the following materials in the Toaster Oven: paper, cardboard, plastic, and the like.
19. Do not cover Crumb Tray or any part of the Toaster Oven with metal foil. This will cause overheating of the Toaster Oven.
20. Use extreme caution when removing tray or disposing of hot grease.
21. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION: HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand these Use & Care Instructions before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.

GROUNDING 3-CONDUCTOR PLUG

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt to defeat this safety feature.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or place mats between the appliance and the finish of the counter top or table top.

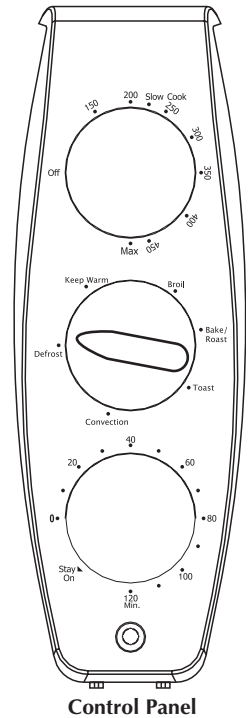
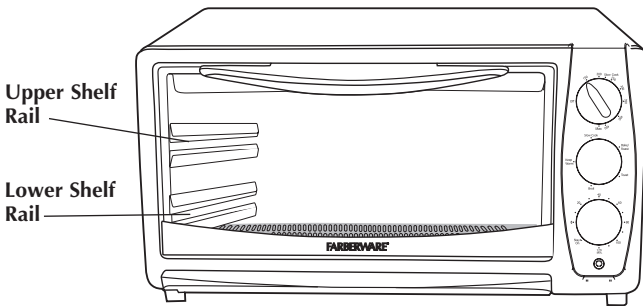
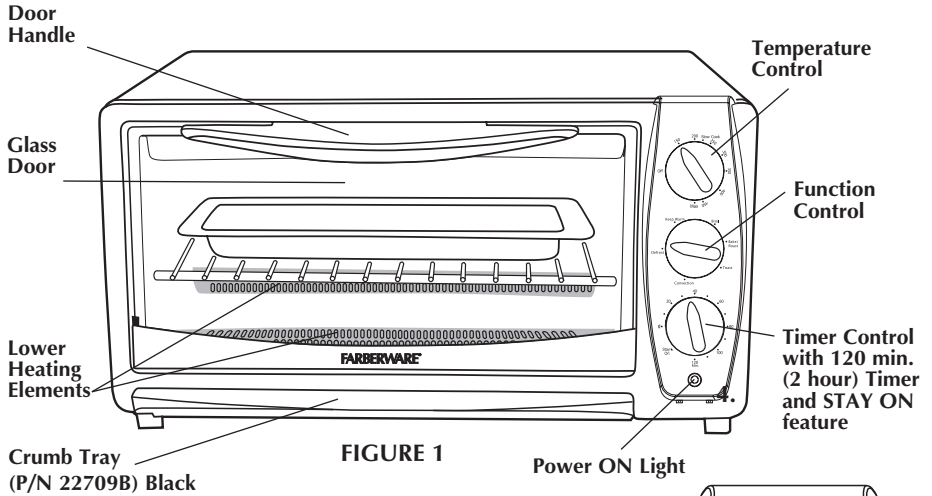
Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.

INTRODUCTION

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 may shorten cooking time without turning and basting. Your FARBERWARE® Convection Oven can TOAST, BAKE, SLOW COOK, ROAST, BROIL, DEFROST and KEEP WARM. The Oven has a special recessed area to accommodate a 12" pizza.

GETTING TO KNOW YOUR **FARBERWARE**[®] CONVECTION TOASTER OVEN

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



ACCESSORIES

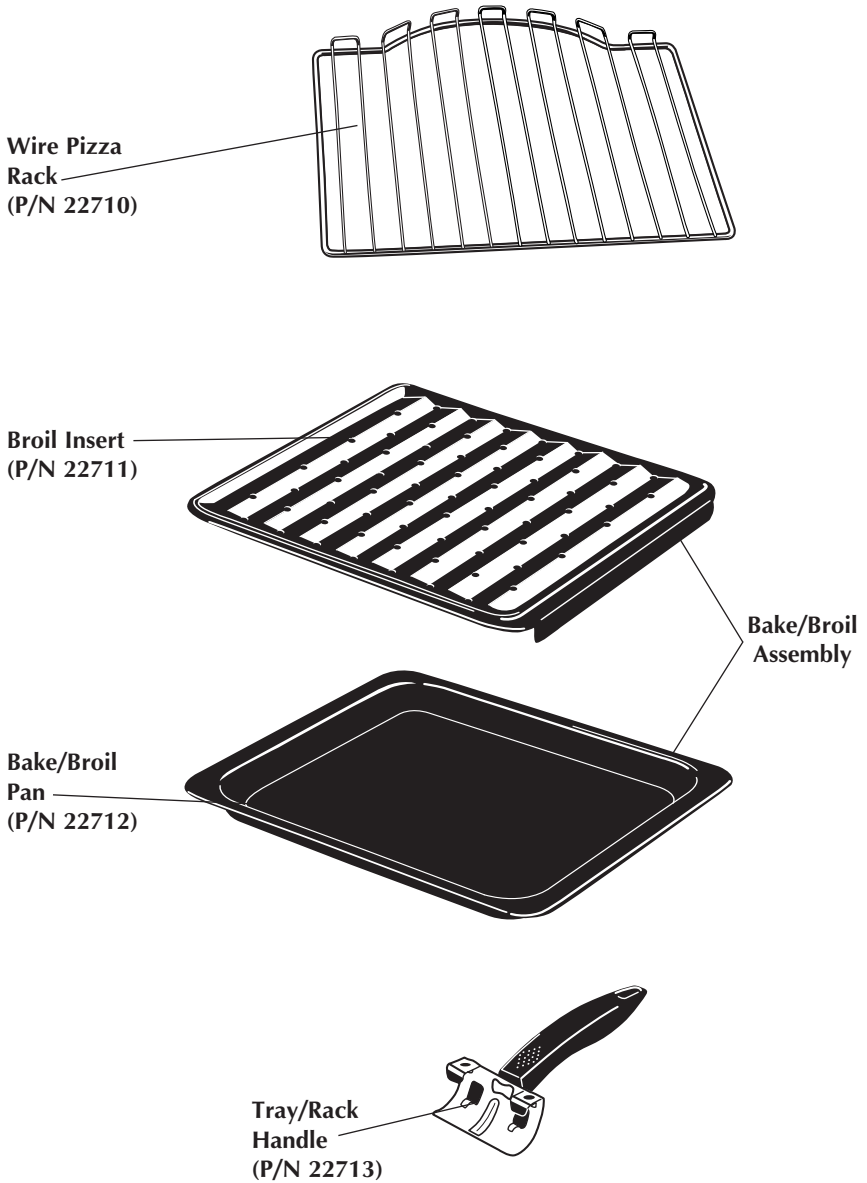


FIGURE 3

BEFORE USING YOUR CONVECTION TOASTER OVEN FOR THE FIRST TIME

1. Read all Use & Care Instructions carefully.
2. Carefully unpack your Convection Toaster Oven and remove all packaging materials.
3. Place your Convection Toaster Oven on a level surface such as a countertop or table. Be sure the sides, back, and top of the Convection Toaster Oven are at least four inches away from any walls, cabinets, or objects on the counter or table.
4. Remove all stickers from the Convection Toaster Oven except the rating label located on the back.
5. Remove Broil Insert, Bake/Broil Pan, Wire Pizza Rack and Crumb Tray and wash in warm, soapy water. Rinse and dry thoroughly before placing in the Convection Toaster Oven.
6. To remove any dust that may have accumulated during packaging, simply wipe the Convection Toaster Oven exterior with a clean, damp cloth.
7. Do not use abrasive cleansers.
8. Do not put the Convection Toaster Oven, cord or plug in water.
9. When you are ready to use the Convection Toaster Oven, plug the cord into a 120V AC electrical wall outlet.
10. To eliminate any protective substance or oil that may have been used for packing and shipping, turn the Function Control to TOAST; turn the Timer Control to 15 minutes. As soon as the Timer Control is engaged, both the Upper and Lower Heating Element will turn ON. A small amount of smoke and odor may be detected. This is normal.
11. To avoid scratching, marring, or discoloration, do not store anything on top of the Convection Toaster Oven during operation.

CAUTION: Appliance surfaces are hot during and after use.

CAUTION: Always wear protective, insulated oven mitts on hands when touching hot Convection Toaster Oven or hot dishes and food or when inserting or removing Wire Pizza Rack, baking dish and food.

NOTE: The Convection Toaster Oven will not operate unless the Timer Control has been set.

NOTE: After using the Convection Toaster Oven, turn the Timer Control to OFF; then remove plug from wall outlet.

TEMPERATURE CONTROL

Your Convection Toaster Oven has an adjustable Temperature Control with temperatures 150° to MAX with a special preset mark for Slow Cook.

FUNCTION CONTROL

The Convection Toaster Oven has 6 different functions:

- **Bake/Roast:** Pizza, cakes, pies, cookies, poultry, beef, pork, etc.
- **Toast:** Bread, muffins, frozen waffles, etc.
- **Broil:** Fish, steak, poultry, pork chops, etc.
- **Keep Warm:** Keeps cooked foods warm.
- **Defrost:** Should take 1/3 of the time required for room temperature thawing.
- **Convection:** Seals in juices, promotes browning and may shorten cooking time without turning and basting.

TIMER CONTROL

The Timer Control also acts as the Oven's ON and OFF switch. Turn the Timer Control clockwise to select appropriate cooking time. The Control is marked in 10 minute increments up to 2 hours. If cooking less than 1 hour, turn the Timer Control past 60 minutes, then back to desired cooking time. When cooking time is complete, a signal will sound and the unit will turn OFF automatically.

STAY ON

If you are cooking for less than 10 minutes or do not wish to use the Timer feature, turn the Timer Control to STAY ON to turn Oven ON. Turn Timer Control to the 0 (OFF) position when cooking is complete. The Power ON Light will go off.

POWER ON LIGHT

The Power ON Light will remain ON any time the Timer Control (and the Convection Toaster Oven) is turned ON.

HEATING ELEMENTS

On the SLOW COOK setting, 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 Power ON Light will remain on while the unit is ON.

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

PIZZA RACK POSITIONS

The Wire Pizza Rack can be inserted into either the Upper or Lower Shelf Rail Positions.

HINTS FOR BEST RESULTS

- To prevent heat loss, avoid opening the door excessively.
- To speed up browning, brush lean cuts of meat, chicken and fish with oil, margarine or melted butter.

COOKING CONTAINERS

- The Bake/Broil Pan included with the Convection Toaster Oven is suitable for items such as cookies, rolls, biscuits, nachos and pork chops.
- A variety of standard baking dishes, such as an 8" round or square cake pan, or a 6-cup muffin pan and 1 and 2 quart round, square, or rectangular casserole dishes may be used for other foods.
- Choose bakeware made of either metal or glass/ceramic without lids.
- Dark or dull pans absorb heat faster; foods will bake more rapidly and crust will brown more easily than in shiny bake pans.
- Check package directions on the container or contact the ovenware manufacturer to determine the container's suitability for use in a Convection Toaster Oven.
- Do not use oven roasting bags in this Convection Toaster Oven, as they may come in contact with the Heating Elements.

CAUTION: Do not use glass covers on baking pans. If using a glass or glass-ceramic baking container, make sure it is at least 1 inch away from the Upper Heating Element.

FOR ALL COOKING FUNCTIONS

NOTE: To set the Timer Control for less than 1 hour, turn to 60 minutes and then turn back to the appropriate amount of time.

CAUTION: As soon as the Timer Control is engaged, the Convection Toaster Oven will turn ON. Both the top and the bottom Heating Elements may cycle ON and OFF to maintain temperature for the entire cooking time (except for the BROIL function).

CAUTION: As soon as the Timer Control is engaged both Heating Elements (except for the BROIL function) will become hot immediately. Use care not to place anything on top of the Convection Toaster Oven. Do not touch the Convection Toaster Oven or any part of the Convection Toaster Oven without wearing oven mitts.

NOTE: If you are ready to remove the food from the Convection Toaster Oven before the Timer Control shuts the Convection Toaster Oven OFF, you may shut the Convection Toaster Oven OFF manually by turning the Timer Control to the 0 position. The Power ON Light will go off. If the STAY ON position has been selected, the Convection Toaster Oven must be shut off manually by turning the Timer Control to the 0 position. The Power ON Light will go off.

TOAST

1. Make sure the Crumb Tray is firmly in place in the bottom of the Convection Toaster Oven.
2. Plug into a 120V AC electrical wall outlet.
3. Open the Glass Door and center bread or food on the Wire Pizza Rack. Close the Glass Door.
4. Turn the Function Control to TOAST.
5. Turn the Timer Control to approximately 5 minutes. The Power Light will illuminate.

NOTE: Do not set the Timer Control to the STAY ON position when using the TOAST function.

NOTE: Watch toast until desired color is achieved.

6. When TOAST time is complete, a signal will sound, and the Timer Control will finish in the 0 position; the Convection Toaster Oven will shut off automatically; the Power Light will go off.

NOTE: If toasting is completed before the Timer Control shuts the Convection Toaster Oven OFF, you may shut the Convection Toaster Oven OFF manually by turning the Timer Control to the 0 position. The Power Light will go off.

7. Open the Glass Door. Wear protective oven mitts and use the Tray/Rack Handle to pull the Wire Pizza Rack out from the Convection Toaster Oven. Be careful when removing toast from the back of the Pizza Rack. The inside of the Convection Toaster Oven is very hot. Close Glass Door.
8. Unplug unit and allow to cool before cleaning.

WARNING: DO NOT LEAVE Convection Toaster Oven UNATTENDED DURING TOASTING.

See User Maintenance Instructions. Unplug when not in use.

HINTS FOR TOAST

- Remove all protective wrappings from food before placing in Convection Toaster Oven. Follow toaster food directions.
- Frozen and heavy bread require a longer time setting (e.g. bagels and English muffins).

NOTE: Use extra caution when using this Convection Toaster Oven for toasting pastry items with runny-type frosting or open fillings.

- When toasting more than one slice of bread, use slices of similar size, thickness and freshness.
- One slice of bread requires a lighter setting than several slices of bread.
- Stale bread, thin bread or sweet bread products, such as tea cakes and fruit loaf, brown much more quickly than ordinary bread, so they should be toasted for less time.
- Different breads require different toasting times. Turn Timer Control to the 0 position and open the Glass Door to check toast color. Close Glass Door and reset Timer Control if more toasting time is needed.
- For best results, clean Crumb Tray frequently.

PIZZA

Your Convection Toaster Oven has been specially designed to accommodate a 12" fresh or frozen pizza.

1. Remove the Bake/Broil Pan and the Wire Pizza Rack from the Convection Toaster Oven.
2. Plug into a 120V AC electrical wall outlet.
3. Position Function Control to BAKE. Set the Temperature Control to the suggested temperature listed on pizza box. Allow Toaster Oven to preheat for 10 minutes.
4. Wearing protective, insulated oven mitts, place pizza directly on Wire Pizza Rack provided and then insert the Wire Pizza Rack into either the Upper or Lower Shelf Rail.
5. Close the Glass Door.
6. Set Timer Control for the recommended time.
7. When BAKE time is complete, a signal will sound, and the Timer Control will finish in the 0 position; the Convection Toaster Oven will shut off automatically; the Power Light will go off.
8. Wearing protective oven mitts, use the Tray/Rack Handle to pull the Wire Pizza Rack out from the Convection Toaster Oven. Remove cooked pizza carefully and transfer to a serving plate.
9. Turn Temperature Control to OFF. Make sure the Timer Control is in the 0 position.
10. Unplug and allow to cool completely before cleaning.

BAKE

1. Place Wire Pizza Rack onto the Lower Shelf Rail.
2. Plug into 120V AC electrical wall outlet.
3. Turn Temperature Control to the desired temperature setting.
4. Position Function Control to BAKE/ROAST.
5. Set Timer Control to STAY ON or desired baking time. The Convection Toaster Oven will shut OFF automatically if Timer is set. Preheat if necessary.
6. Wearing protective, insulated oven mitts, carefully center baking dish directly on Wire Pizza Rack and close the Glass Door. You may place foods such as biscuits directly onto Bake/Broil Pan.
7. If you are using the Timer, when the BAKE time is complete, a signal will sound, and the Timer Control will finish in the 0 position; the Convection Toaster Oven will shut off automatically; the Power Light will go off.

BAKE (Continued)

8. If the Timer Control is set to STAY ON, or if the food is finished cooking before the Timer has signaled, turn Temperature Control to OFF and the Timer Control to the 0 position.
9. Wearing protective oven mitts, use the Tray/Rack Handle to pull the Wire Pizza Rack out from the Convection Toaster Oven.
10. Unplug and allow to cool completely before cleaning.

ROAST

1. Remove the Bake/Broil Pan and the Wire Pizza Rack from the Convection Toaster Oven.
2. Insert the Wire Pizza Rack into the Lower Shelf Rail.
3. The Bake/Broil Pan Assembly is very useful for roasting. When roasting meats and poultry, this prevents the meat from cooking in the drippings and allows adequate air circulation for even cooking and browning. Place the Broil Insert onto the Bake/Broil Pan. Place food on Broil Insert and center onto the Wire Pizza Rack. Juices and/or fat will drip into the pan and decrease spattering while roasting.
4. If you choose to use your own baking container, place it directly on top of the Wire Pizza Rack. Make sure the dish is deep enough to hold any drippings caused from the roasting process. Add the food to the dish and roast uncovered according to the recipe.

CAUTION: Make sure the baking container is at least 1 inch away from the Upper Heating Element.

5. Close the Glass Door. Plug Oven into 120V AC electrical wall outlet.
6. Position Function Control to BAKE/ROAST. Turn Temperature Control to 325° to 350°F (standard roasting temperature). It is not necessary to preheat your 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 food does not over cook.
7. Set Timer Control to STAY ON or desired roasting time.
8. If you are using the Timer, when the ROAST time is complete, a signal will sound, and the Timer Control will finish in the 0 position; the Convection Toaster Oven will shut off automatically; the Power Light will go off.
9. If the Timer Control is set to STAY ON, or if the food is finished cooking before the Timer has signaled, turn Temperature Control to OFF and the Timer Control to the 0 position.
10. Wearing protective oven mitts, use the Tray/Rack Handle to pull the Wire Pizza Rack out from the Convection Toaster Oven.
11. Unplug and allow to cool completely before cleaning.

INTERNAL TEMPERATURE ROASTING CHART

| CUT | INTERNAL TEMPERATURE |
|---|---|
| Beef | 145°F Rare 160°F Medium 170°F Well Done |
| Ham (fresh) Ham (precooked) | 160°F 140°F Rare |
| Lamb | 160°F Medium Well |
| Pork | 160°F Medium 170°F Well Done |
| Turkey or Chicken, Whole Turkey or Chicken, Breast | 180°F 170°F |

HINTS FOR ROAST

- A meat thermometer inserted into the center of the meat should always be used to ensure desired doneness.
- 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/Broil Pan may fill with grease before cooking is completed. Carefully remove the Bake/Broil Pan using oven mitts and empty. Replace for continued roasting.

USDA RECOMMENDED TEMPERATURES

The United States Department of Agriculture recommends that meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria has been killed. Ground turkey and chicken should be cooked to an internal temperature of 165° F and ground beef, veal, lamb and pork be cooked to an internal temperature of 160° F. Chicken and turkey should be cooked to an internal temperature of 170° F for white meat and 180° F for dark meat. Goose and duck should be cooked to an internal temperature of 180° F. Fresh beef, veal and lamb, etc. should be cooked to an internal temperature of at least 145° F. Fresh pork should be cooked to an internal temperature of at least 160° F. When re-heating meat and poultry products, they should also be cooked to an internal temperature of 165° F.

CONVECTION BAKING/ROASTING

Convection cooking circulates heated air throughout the Oven Cavity to maintain uniform temperature around the food. This constant, gentle air flow promotes browning and seals in juices when cooking meats and may shorten cooking time. Check your food prior to the time it should be done and continue cooking as necessary.

As a general rule, baked goods require a lower temperature in a Convection Oven than a convectional oven. Lower the temperature by 50°F to a minimum of 300°F when baking cakes, pies, cookies, and bread. Follow package instructions for time and temperature when cooking convenience foods. Check food about 3/4 way through cooking cycle and adjust time or temperature if necessary.

1. Place Wire Pizza Rack onto the Lower Shelf Rail.
2. Plug into 120V AC electrical wall outlet.
3. Turn Temperature Control to the desired temperature setting.
4. Position Function Control to CONVECTION.
5. Set Timer Control to STAY ON or desired baking time. The Convection Toaster Oven will shut OFF automatically if Timer is set. Preheat if necessary.
6. Carefully center baking dish directly on Wire Pizza Rack and close the Glass Door. You may place foods such as biscuits directly onto Bake/Broil Pan.

NOTE: Check baked goods for doneness 5 to 10 minutes before expected completion and continue cooking as necessary.

7. If you are using the Timer, when the BAKE time is complete, a signal will sound, and the Timer Control will finish in the 0 position; the Convection Toaster Oven will shut off automatically; the Power Light will go off.
8. If the Timer Control is set to STAY ON, or if the food is finished cooking before the Timer has signaled, turn Temperature Control to OFF and the Timer Control to the 0 position.
9. Wearing protective oven mitts, use the Tray/Rack Handle to pull the Wire Pizza Rack out from the Convection Toaster Oven.
10. Unplug and allow to cool completely before cleaning.

CONVECTION BAKING GUIDE

| Food | Temp. | Time | Comments |
|----------|-----------|------------|-----------------------------------|
| Cookies | 300-325°F | per recipe | Check 2-3 min. before time is up |
| Cakes | 300-325°F | per recipe | Grease pan if recipe calls for |
| Pies | 325-350°F | per recipe | Check 5-10 min. before time is up |
| Pizza | 400°F | per recipe | Homemade |
| Potatoes | 350°F | per recipe | 1 to 6 large |
| Brownies | 300°F | per recipe | Check 5 min. before time is up |

BROIL

1. Insert the Wire Pizza Rack into the Upper Shelf Rail.
2. Place the Broil Insert onto the Bake/Broil Pan. Always use the Bake/Broil Pan Assembly when broiling. Place food on Broil Insert and center onto the Wire Pizza Rack. Juices and fat will drip into the pan and decrease spattering while broiling. Close the door.
3. Plug into 120V AC electrical wall outlet.
4. Position Function Control to BROIL. Turn Temperature Control to 450°F or MAX.
5. Set Timer Control to STAY ON or desired broiling time. The Convection Toaster Oven will shut OFF automatically if Timer is set.
6. Broil food until done, turning half way through cooking time. Wear protective oven mitts and use the Tray/Rack Handle to pull the Wire Pizza Rack out from the Convection Toaster Oven.
7. When finished, turn the Temperature Control to OFF. Make sure the Timer Control is in the 0 position.
8. Unplug and allow to cool completely before cleaning.

WARNING: DO NOT LEAVE Convection Toaster Oven UNATTENDED DURING BROILING.

See User Maintenance Instructions. Unplug when not in use.

BROIL RECOMMENDATIONS

Broiling is used for tender cuts of meats or marinated meats, fish and some fruits and vegetables. Cooking time is determined by the desired doneness and the distance between the food and the element.

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 Wire Pizza Rack onto the Lower Shelf Rail. No preheat is necessary.
2. Cover baking container and place on Wire Pizza Rack.
3. Plug into 120V AC electrical wall outlet.
4. Position Function Control to SLOW COOK. Turn Temperature Control to SLOW COOK. The Power ON 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 STAY ON.
6. Do not open the Glass Door during the first 2 hours of the slow cook period.
7. When finished, make sure the Timer Control is in the 0 position.
8. Wearing protective oven mitts, use the Tray/Rack Handle to pull the Wire Pizza Rack out from the Convection Toaster Oven.
9. Unplug and allow to cool completely before cleaning.

HINTS FOR SLOW COOK

Most slow cooker recipes may be used in Slow Cook by using the following guidelines.

- All baking dishes should be covered. Heavy duty 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.

KEEP WARM

1. Make sure the Crumb Tray is firmly in place in the bottom of the Convection Toaster Oven.
2. Plug into a 120V AC electrical wall outlet. Close the Glass Door.
3. Remove all protective wrappings from food before placing in Convection Toaster Oven.
4. Open the Glass Door. Insert the Wire Pizza Rack into either the Upper or Lower Shelf Rail.
5. Center a baking container or food on the Wire Pizza Rack or use Bake/Broil Pan and close the Glass Door.
6. Turn the Function Control to Bake/Roast.
7. Set the Temperature Control to 150°F or 200°F.
8. Turn the Timer to the desired time or to the STAY ON position. The Power Light will illuminate.
9. If the Timer Control has been set, when the KEEP WARM time is complete, a signal will sound, and the Timer Control will finish in the OFF position. The Power ON Light will go off.
10. Open the Glass Door. Wear protective oven mitts to remove food from Convection Toaster Oven. Close the Glass Door.
11. Unplug unit and allow to cool completely before cleaning.

WARNING: DO NOT LEAVE Convection Toaster Oven UNATTENDED DURING THE KEEP WARM FUNCTION.

See User Maintenance Instructions. Unplug when not in use.

DEFROST

1. Plug into 120V AC electrical wall outlet. Close the Glass Door.
2. Remove all protective wrappings from food before placing in Convection Toaster Oven.
3. Open the Glass Door. Insert the Wire Pizza Rack into the Lower Shelf Rail.
4. Center a baking container or food on the Wire Pizza Rack or use the Bake/Broil Pan and close the Glass Door.
5. Turn the Function Control to Bake/Roast.
6. Set the Temperature Control to 200°F.
7. Turn the Timer to the desired time or to the STAY ON position. The Power Light will illuminate.
8. If the Timer Control has been set, when the Defrost time is complete, a signal will sound, and the Timer Control will finish in the OFF position. The Power ON Light will go off.
9. Open the Glass Door. Wear protective oven mitts to remove food from Convection Toaster Oven. Be careful when removing food. Close the Glass Door.
10. Unplug unit and allow to cool completely before cleaning.

WARNING: DO NOT LEAVE Convection Toaster Oven UNATTENDED.

See User Maintenance Instructions. Unplug when not in use.

HINTS FOR DEFROST

- Do not use this method for defrosting meat, poultry or fish.
- Do not cover food.
- Brush frozen dough with vegetable oil to prevent drying out and remove to preheat Convection Toaster Oven before baking.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

CARE AND CLEANING

1. Turn Temperature Control to OFF. Make sure the Timer Control is in the 0 position. Unplug the Convection Toaster Oven before cleaning.
2. Allow Convection Toaster Oven and all accessories to cool completely before cleaning.
3. Clean the outside of the Convection Toaster Oven with a damp cloth and dry thoroughly. A non-abrasive liquid cleaner may be used for stubborn stains. Rinse and dry thoroughly. Do not use metal scouring pads or abrasive cleaners that will scratch the surface.
4. Clean the Glass Door with a cloth or sponge dampened with warm, sudsy water. Dry thoroughly.
5. Remove Broil Insert, Bake/Broil Pan, Wire Pizza Rack, Tray/Rack Handle, and Crumb Tray. Wash in soapy water and dry thoroughly.
6. If crumbs and spills have accumulated on the Crumb Tray, wipe with a damp cloth. Always dry the Crumb Tray thoroughly before replacing.
7. DO NOT use abrasive cleaners or metal scouring pads to clean Broil Insert, Bake/Broil Pan, Wire Pizza Rack, Tray/Rack Handle, or Crumb Tray. For stubborn stains, clean with a nylon or polyester mesh pad and a mild, non-abrasive cleaner. Rinse and dry thoroughly.

CAUTION: DO NOT use spray-on or other oven cleaners. Using these types of cleaners may cause electrical damage.

INTERIOR CLEANING

1. Always unplug unit and allow to cool completely before cleaning or moving.
2. Remove Broil Insert, Bake/Broil Pan, Wire Pizza Rack, and Crumb Tray.
3. Clean interior with a mild or non-abrasive cleaner and plastic scouring pad after each use to avoid build-up. Do not rub too hard as surface can be scratched.
4. To remove baked-on food, pour a small amount of cooking oil onto the food and allow to stand for 5 to 10 minutes. Remove the softened food with a soft cloth. Do not use steel wool, scouring pads or abrasive cleaners.
5. Rinse and dry thoroughly before closing the Glass Door.

TO STORE

Unplug unit, allow to cool, and clean before storing. Store in its box in a clean, dry place. Never store it while it is hot or still plugged in. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to: **To contact us**, please write to, call, or email:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

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