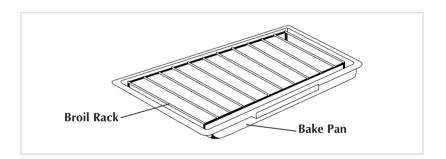


FC100 Series



Infrawave[™] oven comes with a broil rack that looks different than the one shown in the Use & Care book.

Tip: For better broiling add 1/4 cup of water to the bake pan. This helps reduce smoke produced by dripped juices.

FOR UPDATED INFORMATION AND RECIPES

VISIT US AT www.infrawaveoven.com

- 1) When cooking/toasting, align food to the front edge of the slide rack.
- 2) Top light heating element is more intense/more powerful than the lower heating element; lower heater may appear off at times BUT IS NOT.
- 3) Cooking time for potatoes listed is for potatoes 4-6 oz. each at room temperature. Larger or cooler potatoes might result in longer cooking time.
- 4) Fish cooking cycle can be found under the convert menu.
- 5) For best results when cooking frozen wraps (example: tacos/burritos) cover with aluminum foil at the beginning of the cooking cycle (half cooking time)
- 6) When cooking multiple cycles, there is heat build up within the oven. Reduce cooking time as needed.
- 7) It is easier to maintain the oven by cleaning after each cooking cycle as necessary.
- 8) When using glassware, ensure it is toaster oven safe.

BLACK DECKER is a trademark of The Black & Decker Corporation, Towson, Maryland, USA



Copyright © 2005 Applica Consumer Products, Inc. Pub. No. 1000001654-00-RV01 Made in People's Republic of China Printed in People's Republic of China Free Manuals Download Website

http://myh66.com

http://usermanuals.us

http://www.somanuals.com

http://www.4manuals.cc

http://www.manual-lib.com

http://www.404manual.com

http://www.luxmanual.com

http://aubethermostatmanual.com

Golf course search by state

http://golfingnear.com

Email search by domain

http://emailbydomain.com

Auto manuals search

http://auto.somanuals.com

TV manuals search

http://tv.somanuals.com