

Breville

Breville Customer Service Centre

Australian Customers

Mail: PO Box 22
Botany NSW 2019
AUSTRALIA

Phone: 1300 139 798

Fax: (02) 9384 9601

Email: Customer Service:
askus@breville.com.au

New Zealand Customers

Mail: Private Bag 94411
Botany Manukau 2163
Auckland NEW ZEALAND

Phone: 0800 273 845

Fax: 0800 288 513

Email: Customer Service:
askus@breville.com.au

www.breville.com.au

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Due to continued product improvement, the products illustrated/photographed
in this booklet may vary slightly from the actual product.

BOV550 Issue - A11

Breville

the Toast & Roast™

Instruction Booklet



BOV550

CONGRATULATIONS

on the purchase of your new
Breville the Toast & Roast™

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At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operating the oven for the first time and save for future reference.
- Remove and safely discard any packing material, and promotional labels before using the oven for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the oven near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the oven on a sink drain board.
- Do not place the oven on or near a hot gas or electric burner, or where it could touch another heated oven.
- Position the oven at a minimum distance of 20cm away from walls, curtains, cloths and other heat sensitive materials when in use. This will allow for adequate air circulation and also help prevent the possibility of wall, curtains, and cloths discoloration due to radiated heat.
- A fire may occur if the oven is covered or touches flammable material, including curtains, draperies, walls, and the like when in operation.
- Caution should be taken when grilling high oil content foods, such as pine nuts and walnuts. They may catch fire. If this occurs, please keep the oven door closed and switch off and unplug oven until flame has extinguished.
- Always operate the oven on a stable, heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Do not place cardboard, plastic, paper, or other flammable materials in the oven.
- Do not place anything on top of the oven.
- Do not cover the crumb tray or other any part of the oven with metal foil. This will cause overheating of the oven.
- Regularly clean the crumb tray to discard crumbs. Ensure to turn OFF the oven, remove the power plug from the wall outlet and allow the oven to cool before pulling the crumb tray out.
- Always ensure the crumb tray is thoroughly dried after cleaning. Ensure to re-insert the crumb tray before operating the oven.
- Always use extreme caution when using containers constructed of anything other than metal or glass. Do not use see-through glass containers in the oven. Oven-proof ware such as Pyrex or Corning Ware without the lid may be used.
- Do not use lids in the oven, as pressure build up in a covered pan or dish may cause hot ingredients to expel or the dish to crack.

- The temperature of accessible surfaces will be high when the appliance is in operation and also for some time after use. Always wear protective, insulated oven mitts when inserting, removing or handling items from the oven when hot. Alternatively, allow the oven to cool down before handling.
- Always use extreme caution when removing any of the accessories or disposing of hot grease or other hot liquids.
- Do not place hands inside the oven during operation.
- Do not leave the door standing open for extended periods of time when the oven is turned ON.
- The glass of the oven door has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If struck extremely hard, it may break or weaken, and could at a later time, shatter into many small pieces without apparent cause..
- Do not insert oversized foods into the oven as they create risk of fire or electric shock.
- It is recommended to use only the accessories supplied with this oven. When grilling, the drip tray inserted into the enamel baking pan must be used.
- When using the Rotisserie function, it is essential that the oven is turned off at the power outlet and the cord unplugged before assembling the rotisserie rod in position in the oven.
- After using the Rotisserie function, it is important to clean the rotisserie rod, spikes and thumbscrews to avoid bacterial contamination. Follow cleaning instructions provided in this book.
- Do not clean the interior with metal scouring pads as pieces can break off the pad and touch electrical parts of the oven, creating risk of electric shock.
- Do not store any materials other than the supplied accessories in the oven when not in use.
- Do not attempt to operate the oven by any method other than those described in this booklet
- Always ensure the oven is properly assembled before use. Follow the instructions provided in this book.
- The oven is not intended to be operated by means of an external timer or separate remote control system.
- The top of the oven is very hot during and after operation. Do not store any item on top of the oven when in use and when stored.
- Do not leave the oven unattended at any time when in use.
- Caution should be exercised when using pans and dishes constructed of materials other than metal. If using ceramic or glass pans or dishes it is important that they are oven safe to prevent cracking.
- Do not touch hot surfaces. Appliance surfaces, including the door and outer surface of the oven are hot during and after operation. To prevent burns or personal injury, always use protective hot pads or insulated oven mitts, or use handles and knobs where available, when inserting, removing or handling items from the oven. Alternatively, allow the oven to cool down before handling.

SAVE THESE INSTRUCTIONS

- Always turn the appliance to the OFF position, ensure the oven has cooled, is turned off at the power outlet and the cord is unplugged from the power outlet before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing.
- The use of any accessory attachments not recommended by Breville may cause injuries.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.
- It is recommended to regularly inspect the appliance. Do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville service center for examination and/or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Center.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces, or become knotted.
- To protect against electric shock do not immerse the oven, power cord or power plug in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is recommended for household use only. To avoid a hazard do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.

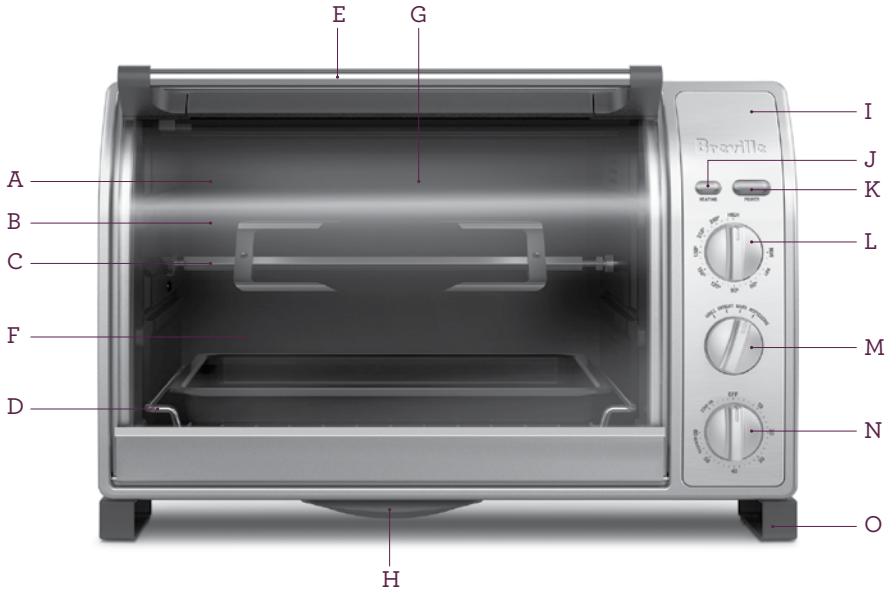


CAUTION

Hot surfaces during and after use.

KNOW

your Breville the Toast & Roast™



A. **Easy clean non-stick coating**

B. **Large 22 litre capacity**

C. **Rotisserie function**
Ensures meats and poultry are succulent on the inside and roasted to perfection on the outside.

D. **6 adjustable rack positions**

E. **Cool touch handle**
For safe and easy handling.

F. **Turbo convection cooking**
Saves time and energy.

G. **Large viewing window**

H. **Slide-out crumb tray**
For safe and easy removal of crumbs.

I. **Stylish stainless steel fascia and control panel**

J. **Heating 'Ready' light**

K. **Power 'On' light**

L. **Variable temperature control**

M. **Multi function operation**
Grills, bakes, roasts and toasts.

N. **60 minute timer with auto shut-off**

O. **Sturdy non-skid feet**

OPERATING

your Breville the Toast & Roast™

TEMPERATURE CONTROL

Variable temperature control allows you to select the perfect temperature for each cooking task. The temperature range is from 60°C - 240°C.



OVEN SETTINGS

All oven settings operate with fan assistance for turbo convection cooking. Select from grill, reheat, bake, rotisserie.



Grill

For browning/grilling the top of food. Ideal for open sandwiches, sausages and vegetables.

Reheat

For heating food from beneath. Ideal for reheating leftovers.

Bake

For heating food evenly throughout. Ideal for pizza, meats and poultry, biscuits, cakes and muffins.

Rotisserie

For heating food with the rotisserie accessories. Ideal for a variety of meats and poultry that are tender and juicy on the inside and roasted to perfection on the outside.

POWER ON LIGHT

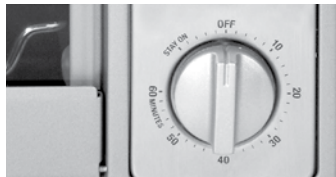
The Power On light will illuminate whenever a setting is selected on the oven Setting Control and Time Control.

HEATING LIGHT

The Heating Ready light will illuminate whenever the heating element is working. When the set temperature is reached, the light will switch off. During the cooking process, this light will occasionally turn on and off to ensure that the desired temperature is maintained.

TIME CONTROL

To activate the timer, turn the dial to the right (clockwise). A bell will sound at the end of the selected time (0-60 minutes). To select the Stay On feature, turn the dial to the left (counter clockwise). The oven will stay on until it is manually shut off.



CHROME PLATED WIRE RACKS

Use for baking, grilling and toasting functions. The two removable wire racks are reversible and may be used in the raised or sunken position. This allows food to be placed higher or lower in the three shelf positions, thereby providing six rack height positions and greater versatility while cooking.



Raised

Sunken

ENAMEL BAKING PAN

Use when grilling, roasting, baking, or defrosting foods. Can be used on its own or with the drip tray insert.



ENAMEL DRIP TRAY

Insert into the baking pan when grilling, roasting or defrosting foods.

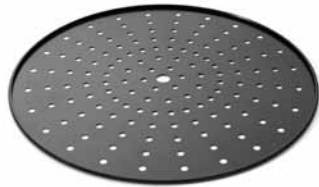
Used to collect pan drippings for fat free cooking, and helps prevent spattering.



30CM (12") NON-STICK PIZZA CRISPER PAN

Insert on lower chrome plated wire rack when baking a pizza.

The small holes of the pizza crisper pan expose the bottom of the pizza dough to direct heat, for a crispier golden pizza crust.



BISCUIT TRAY

The biscuit tray fits to the wire racks and is ideal for baking biscuits, scones and pastries.



CHROME PLATED ROTISSERIE ROD

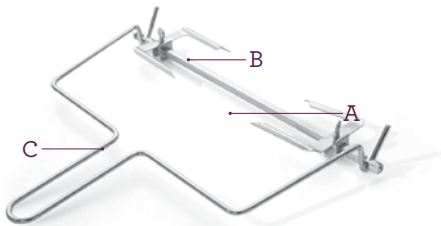
The pointed end of the rod inserts into the socket located in the right hand side of the oven wall and the square end rests on the rod support located on the left hand side of the oven wall (See A).

CHROME PLATED ROTISSERIE SPIKES AND THUMBSCREWS

The spikes position the poultry / meat to the rod and are secured in place by firmly screwing the thumbscrews (See B).

CHROME PLATED ROTISSERIE HANDLE

Used for safely inserting and removing the rotisserie rod from the oven (See C).



BEFORE FIRST USE

1. Before using your oven for the first time, remove any packaging material and promotional labels. Ensure the appliance is switched off at the power outlet and the power cord is unplugged.
2. Remove the oven accessories and wash them in warm, soapy water with a soft cloth. Rinse and dry thoroughly. Wipe the floor and roof of the oven chamber with a soft, damp cloth. Dry thoroughly.
3. Insert the power plug into the power outlet and switch on. Set the Temperature Control to 240°C and the Time Control to 15 minutes. This will eliminate any oil residue that may have been used for packing and shipping.

NOTE

When turned on for the first time, the oven may give off vapours for up to 15 minutes. This is due to the protective substances on the heating elements. It is safe, not detrimental to the performance of the oven and will dissipate with use.

Allow the oven to cool. Insert the accessories. The oven is now ready to use.

HINTS AND TIPS

- For the Grill, Bake and Reheat functions, best results are achieved by preheating the oven for 5 – 10 minutes. To preheat the oven, select the desired oven Setting and preheat time on the Time Control, wait for the Heating Light to go out and insert food.

NOTE

Some recipes recommend that the preheat temperature be higher than the actual cooking temperature. For example, placing meats into a hot, preheated oven will sear the outside, then the cooking temperature is reduced for tender, juicy results. When baking scones, cakes etc., the preheat temperature may be the same or slightly higher than the actual cooking temperature.

- As with all mechanical timers, when using the Time Control in the 0-15 minute range, more accurate timer control can be achieved by first turning the timer past the 15 minute setting then back to the required setting.
- To ensure even cooking, rotate pans or trays around, halfway through the cooking time. For easier cleaning ensure the crumb tray is in position. Clean after each use and ensure to always re-insert the crumb tray before operating the oven.
- Minimise cleanup by using the grill tray inserted into the baking pan to catch spills when baking or grilling.
- Condensation may build up on the inside of the glass door. This is normal and should evaporate.

OPERATING YOUR BREVILLE TOAST & ROAST™

- The door can be opened at any time during operation.
 - After the Temperature Control and oven setting have been selected, the time and temperature can be changed at any time during operation.
 - Turn the Time Control to 'OFF' at any time to stop operation of the oven.
1. Place the wire rack in the medium or upper rack support guide.
 2. Place the drip tray inside the baking pan and position the food on the drip tray.
 3. Preheat the Temperature Control to 240°C for 5 minutes.
 4. Turn the oven setting to 'Grill' and place the baking pan onto the wire rack.
 5. Turn the Time Control to the desired time or to the 'Stay On' setting.
 6. When finished grilling, a bell will sound and the oven will switch off immediately if a time on the Time Control has been selected. If the 'Stay On' setting has been selected, the oven will remain on until the Time Control has been turned off.



WARNING

Do not force open the oven door beyond its limits or let the door drop open as this will distort the doors ability to maintain a proper seal.

GRILL FUNCTION

- For browning/grilling the top of food. Ideal for open sandwiches, small cuts of meat, poultry, fish, sausages and vegetables.
- The top two elements will heat when the Grill Function setting is selected.

GRILLING GUIDE

TYPE/CUT	WEIGHT/THICKNESS	GRILLING TIME
Beef Sirloin, Hamburger	Sirloin 2cm Hamburger 2cm	12-15 minutes 10-15 minutes
Pork Chops Ribs Bacon	2.5cm 1 rack (500g) 3 rashers	15 minutes 25 minutes 10 minutes
Lamb Neck chops Lamb Cutlets	4 pieces 8 pieces	15 minutes 10-12 minutes
Sausages Thin Sausages Thick	8 pieces 6 pieces	8 minutes 12 minutes
Chicken Breast or Thigh	250g	20 minutes
Fish Fillets Small whole Fish	200g 350g	8 minutes 8-10 minutes

Fish fillets are delicate and should be grilled directly in the baking pan that has been lightly greased or lined with baking paper to prevent sticking.

REHEAT FUNCTION

- For heating food from beneath. Ideal for reheating leftovers.
 - The bottom two elements will heat when the Reheat Function setting is selected.
1. Place the wire rack in the desired rack support guide.
 2. Place food in an oven-proof dish and place onto the wire rack.
 3. Set the Temperature Control to the desired temperature.
 4. Turn the oven setting to 'Reheat'.
 5. Turn the Time Control to the desired time or to the 'Stay On' setting.
 6. When finished reheating, a bell will sound and the oven will switch off immediately if a time on the Time Control has been selected. If the 'Stay On' setting has been selected, the oven will remain on until the Time Control has been turned off.
 7. Stir/turn food occasionally to ensure even reheating of food.

BAKE FUNCTION

- For heating food evenly throughout. Ideal for meats and poultry, biscuits, cakes and muffins.
 - The top two and bottom two elements will heat when the Bake Function setting is selected.
1. Place the wire rack in the lowest rack support guide.
 2. Place food in the baking pan with drip tray and place onto the wire rack.
 3. Preheat the oven to 210°C for 10 minutes.

4. Turn the oven setting to 'Bake', and place the baking pan onto the wire rack. Reduce the temperature to 180°C using the remaining cooking times in the chart below.
5. Turn the Time Control to the desired time or to the 'Stay On' setting.
6. When finished baking, a bell will sound and the oven will switch off immediately if a time on the Time Control has been selected. If the 'Stay On' setting has been selected, the oven will remain on until the Time Control has been turned off.

BAKING GUIDE

TYPE/CUT	ROASTING TIME PER 500G
Beef Scotch Fillet, Round or Rib Roast	30 minutes*
Pork Loin - bone in/out	40 minutes*
Lamb Leg - bone in/out	30 minutes*
Chicken Whole	35 minutes*

NOTE

Use the Baking Guide for suggested roast times. Check doneness with a reliable meat thermometer. Use an independent timer to remind you to check the meat temperature.

- * Fish fillets are delicate and should be grilled directly in the baking pan that has been lightly greased or lined with baking paper to prevent sticking.

OPERATING YOUR BREVILLE TOAST & ROAST™

NOTE

The following bakeware will fit into the oven: a bundt pan, 6 cup muffin pan, 9-inch pie pan, 9-inch loaf pan, or an Angel Food cake pan.

NOTE

If baking recipes other than those provided with this instruction book, it is recommended that oven temperatures for the 'Bake' function are reduced by approximately 20-30°C. As the oven is fan assisted, reducing the temperature will prevent excess browning on top of foods before they are fully cooked. The recipes in this instruction book have been adjusted with this in mind.

PIZZA TYPE	COOKING TIME
Fresh pizza	14 - 15 minutes
Frozen pizza Thin base Thick base	17 - 20 minutes 20 - 25 minutes
Frozen pizza subs	6 - 8 minutes
Handmade pizza Thin base Thick base	10 - 12 minutes 12 - 15 minutes

NOTE

If cooking a fresh pizza base, sprinkle the pan with flour or lightly spray it with cooking oil to make removing the pizza dough easier.

BAKING A PIZZA

The Baking Function can be used to bake fresh or frozen pizza.

1. Insert wire rack into the lowest rack height position. Close the oven door
2. Turn oven setting to Bake and set oven temperature to 210°C and wait for the heating light to go out.
3. Place pizza on pizza crisper pan and bake.
4. Turn the time control to the desired time (see chart below) on lower wire shelf.
5. Pizza is ready when cheese has melted and is golden on the top and base is crisp and brown.

NOTE

If cooking a frozen pizza, ensure to remove all packaging, including cardboard, plastic, paper, or other flammable materials before placing the pizza in the oven.

NOTE

Use a pizza pan or pizza crisper pan when cooking a pizza. It is not recommended to cook pizzas directly onto the wire rack as melted cheese and other ingredients may come into contact with the elements and create a potential fire risk.

HINTS FOR DEFROSTING

- The Baking Function can be used to defrost foods.
- Defrosting in the oven will take approximately one-third of the recommended defrosting time. Special care should be taken with perishable protein foods such as meat, poultry and fish. It is recommended to defrost small, flat portions of these foods.
- To defrost, follow the steps for the Baking Function and turn the Temperature Control to 75°C.
- Do not defrost foods for longer than 1 hour.
- Remove food from packaging before placing into oven to defrost.
- Do not cover food. Brush lightly with oil to prevent the food drying out.
- Ensure the food is completely defrosted before baking.
- After defrosting remove the food from the oven while preheating.

HINTS FOR KEEP WARM

- The Baking Function can be used to keep foods warm after baking and grilling.
- To keep foods warm, follow the steps for the Baking Function, select the desired time and turn the Temperature Control to 125°C.
- Do not keep foods warm for longer than 1 hour especially when using perishable foods such as meat, poultry and fish.

ROTISSERIE FUNCTION

- For heating food with the rotisserie accessories. Ideal for a variety of meats and poultry that are tender and juicy on the inside and roasted to perfection on the outside.

NOTE

It is recommended to limit weight of meats and poultry to be cooked to 1.5 kg, if larger than this weight the food will not fit/rotate.



Fig. 1

- The top two and bottom two elements will heat when the Rotisserie Function is selected.
1. Insert the pointed end of the rotisserie rod through one of the spikes, making sure the points of the spike face in the same direction as the pointed end of the rotisserie rod (See Fig 1).
 2. Slide the spike towards the square end of the rotisserie rod and secure in place by turning the thumbscrew in a clockwise direction.

- Place food to be cooked on the rotisserie rod by running the rod directly through the centre of the food to be cooked. Continue to slide the food until the spike is securely imbedded in the food.
- Slide the second spike onto the rotisserie rod at the other end of the food to be cooked (See Fig 2). Continue to slide the spike until it is securely imbedded in the food and secure spike by turning the thumbscrew in a clockwise direction.
- Check that the food is centred on the rotisserie rod.



Fig. 2

- Place the wire rack, in the sunken position, into the lowest rack support guide.
- Place the enamel baking pan, without drip tray, onto the wire rack to catch food drippings.
- Use the rotisserie handle to lift the rotisserie rod, ensuring to place the hooks of the rotisserie handle under the grooves on both sides of the rotisserie rod (See Fig 3).

- Insert the pointed end of the rotisserie rod into the drive socket, located on the right-hand side of the oven wall. Position the square end of the rotisserie rod in the rotisserie rod support, located on the left-hand side of the oven wall (See Fig 4).
- Turn the oven setting to the 'Rotisserie' function.
- Preheat the oven to 210°C for 5-10 minutes.

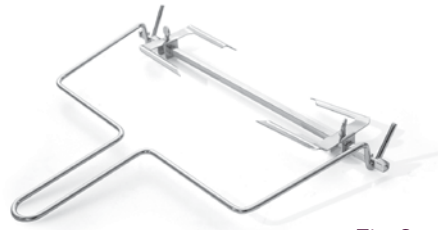


Fig. 3



Fig. 4

12. Set the Time Control to the desired time. Alternatively, for continuous operation, turn the timer to the 'Stay On' setting. The temperature may be reduced at this time if necessary.
13. When finished cooking, a bell will sound and the oven will switch off immediately if a time on the Time Control has been selected. If the 'Stay On' setting has been selected, the oven will remain on until the Time Control has been turned off.

NOTE

Use the Baking Guide for suggested roast times. Check doneness with a reliable meat thermometer. Use an independent timer to remind you to check the meat temperature.

14. Remove the rotisserie rod by placing the hooks of the rotisserie handle under the grooves on both sides of the rotisserie rod. Lift out the left side of the rotisserie rod first, by lifting it up and out. Then remove the rotisserie rod from the drive socket on the right-hand side of the oven wall using oven mitts and carefully remove the food from the oven.
15. Unscrew the spikes from the rotisserie rod and remove the food.

NOTE

Use insulated oven mitts when disassembling the rotisserie rod and removing food as the rotisserie accessories will be hot.

CARE & CLEANING

for your Breville the Toast & Roast™

CLEANING AFTER USE

- Always ensure the oven is turned off by switching Time Control to 'OFF'. Then switch the appliance off at the power outlet and unplug the cord.
- Allow the oven and all accessories to cool completely.
- Remove all accessories.

CLEANING THE OUTER BODY, DOOR AND CRUMB TRAY

- After each use, wipe the outer body and crumb tray with a soft, damp cloth then dry thoroughly. A nonabrasive liquid cleanser may be used to avoid build-up of stains.
- Always ensure to re-insert the crumb tray into the oven after cleaning and before use.
- To clean the glass door, use a glass cleaner or mild detergent and a damp cloth or soft plastic scouring pad. Do not use an abrasive cleaner or pad as these might scratch the surface.
- Let all parts and surfaces dry thoroughly prior to plugging the oven in and using.

CLEANING THE INTERIOR

- The walls on the inside of the oven feature a non-stick coating for easy cleaning. To clean any spattering that may occur while cooking, wipe the walls with a soft cloth dampened with warm water. Dry thoroughly.

NOTE

Do not use abrasive cleansers, metal scouring pads or metal utensils on any of the interior or exterior surfaces of the oven, including the crumb tray.

After each use, wipe the floor and roof of the interior with a soft, non-abrasive, damp cloth or soft plastic scouring pad to avoid residue build-up. Dry thoroughly.

CLEANING THE ACCESSORIES

Wash all accessories in warm soapy water with a soft cloth or soft plastic scouring pad. Rinse and dry thoroughly.

NOTE

Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the porcelain enamel finish of the baking pan and the drip tray, and grilling rack or scratch the non-stick coating on the pizza crisper pan.

It is important to thoroughly wash the rotisserie rod, spikes and thumbscrews in hot soapy water to avoid bacterial contamination with a soft cloth after use. Rinse and dry thoroughly.

Do not place any part of the oven in the dishwasher.

STORAGE

When storing the oven, switch off and then remove the power supply plug from the power outlet. Ensure the appliance is completely cool, clean and dry. Insert the accessories into the oven. Ensure the door is closed and do not place heavy objects on top. Store the appliance standing on its support legs.



WARNING

Do not immerse cord, plug, or appliance into water or any other liquid.

Do not use metal scouring pads to clean the oven. Pieces can break off the pad and touch electrical parts of the oven, creating risk of electric shock.



CAUTION

To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

RECIPES

ROAST CHICKEN

Makes 4-6 serves

INGREDIENTS

- 1 medium onion, peeled
- ½ bunch thyme
- 1.5kg chicken, washed and dried
- 1 tablespoon oil
- Salt and pepper
- Olive oil, for greasing

METHOD

1. Using the 'Rotisserie' function.
2. Insert onion and thyme into chicken cavity. Truss the chicken with wetted kitchen string. Brush with oil and season with salt and pepper if desired.
3. Assemble and secure the chicken on the rotisserie rod, spikes and thumbscrews. Follow assembly and cooking directions for Rotisserie Function (page 17) Roast for 1¼ hours or until cooked when tested.
4. Remove the chicken from the oven. Follow Step 14, Rotisserie Function (Page 17).
5. Cover with foil and allow to rest for 15 minutes before serving. Remove the chicken from the rotisserie rod. Follow Step 15, Rotisserie Function (page 19).

Serve with Potato and Onion bake (page 27) and steamed vegetables.

ROAST LEG OF LAMB

Makes 4-6 serves

INGREDIENTS

- 1.2kg leg of lamb, trimmed
- 3 garlic cloves, peeled, thinly sliced
- 2 sprigs rosemary
- 2 sprigs thyme
- Olive oil, for greasing
- Salt & freshly ground black pepper

FRESH MINT SAUCE

INGREDIENTS

- ¼ cup caster sugar
- ¾ cup fresh mint leaves, chopped
- 1 cup malt vinegar

METHOD

1. Using the 'Bake' function, preheat the oven for 10 minutes at 210°C.
2. Make small slits in the surface of the lamb and insert pieces of garlic, rosemary and thyme. Place into the lightly greased baking pan. Brush the lamb with olive oil and season with salt and pepper. Place into oven.
3. Reduce temperature to 160°C. Roast for 1¼ hours for medium or 1¾ hours for well done. Baste occasionally with pan juices.
4. Remove the lamb, cover loosely with foil and allow to rest for 15 minutes before carving.
5. For the mint sauce, combine sugar, mint leaves and vinegar in a screw top jar. Shake well to combine. Allow to stand for 20 minutes.

Serve the roast leg of lamb with mint sauce and roast vegetables.

NOTE

For quicker results, remove the bone, roll lamb, truss with wetted kitchen string and roast for 1 hour for medium or 1½ hours for well-done.

INDIVIDUAL BEEF WELLINGTON

Makes 4 serves

INGREDIENTS

4 x 250g fillet steaks, trimmed
 2 sheets puff pastry, thawed
 Freshly ground black pepper
 150g mushroom pate
 ¼ cup chopped fresh parsley
 1 x 60g egg, lightly beaten
 Olive oil, for greasing

METHOD

1. Using the Bake function, preheat the oven for 10 minutes at 200°C
2. Cut the pastry sheets in half. Place a steak into the centre of each halved pastry sheet.
3. Sprinkle steaks with pepper and spread the pate evenly over the top. Press parsley onto the pate.
4. Fold the pastry over the steak to make a neat parcel. Trim any excess pastry. Brush the pastry edges with beaten egg and press to seal. Use pastry trimmings for decorative shapes. Brush the pastry lightly with beaten egg and top with pastry shapes. Repeat with remaining steaks. Place the Beef Wellingtons into the lightly greased baking pan.
5. Reduce temperature to 180°C. Roast for 40 minutes for medium-cooked steaks.
6. Allow Beef Wellingtons to rest for 5-10 minutes.

Serve hot with roast vegetables and steamed beans.

NOTE

If well-done cooked steak results are required: After preheating, use the 'Grill' function for 10 minutes. Brush steaks with oil and place into oven. Grill 5 minutes to sear, turn steaks, grill 5 minutes to sear other side. Remove steaks and cool before placing onto pastry sheets.

AUSSIE MEATLOAF

Makes 4-6 serves

INGREDIENTS

Vegetable oil, for greasing
 1kg lean beef mince
 1 cup dry breadcrumbs
 1 Spanish onion, peeled and finely chopped
 2 eggs, lightly beaten
 ¾ cup tomato sauce
 ½ cup Worcestershire sauce
 2 tablespoons tomato paste
 1 teaspoon ground cumin
 2 teaspoons dried mixed herbs
 200g carrots, peeled and grated
 2 celery sticks, thinly sliced
 Freshly ground black pepper
 2 tablespoons sweet chilli sauce

METHOD

1. Using the 'Bake' function, preheat the oven for 10 minutes at 180°C.
2. Lightly grease a 20cm x 10cm loaf pan with vegetable oil and line base with bake paper.
3. Combine remaining ingredients in a large bowl, mix well. Press the mixture firmly into the prepared pan. Place into oven.
4. Reduce temperature to 160°C. Bake for 1½ hours or until cooked and golden brown.
5. Drain excess liquid from the loaf pan. Cover meatloaf loosely with foil and allow to rest for 5 minutes before turning out. Remove baking paper and turn upright before slicing.
6. Serve hot or cold with roast vegetables.

CRUMBED VEAL CUTLETS

Makes 4-6 serves

INGREDIENTS

1kg or 12 veal cutlets, trimmed
Salt & freshly ground black pepper
½ cup plain flour
3 eggs, lightly beaten
2 cups cornflake crumbs
2 tablespoons olive oil

METHOD

1. Season cutlets with salt and pepper. Dip cutlets into flour, then into the eggs and then into the crumbs. Press the crumbs on firmly to form a thick coating. Place cutlets in a single layer onto a tray, cover and refrigerate for 20 minutes.
2. Place 1 tablespoon of olive oil in the baking pan. Insert the wire rack into the highest rack support guide and place the baking pan on top.
3. Using the 'Grill' function, preheat the oven for 5 minutes at 210°C.
4. Place 6 cutlets into the baking tray in a single layer. Place into oven.
5. Grill cutlets for 10 minutes or until golden brown. Turn cutlets over and grill for another 5-10 minutes or until cooked to desired doneness.
6. Repeat with remaining oil and cutlets. Drain cutlets on paper towels.

Serve immediately with mashed potatoes.

CHICKEN SATAY SKEWERS

Makes 4-6 serves

INGREDIENTS

500g chicken thigh fillets, trimmed, cut into strips
2 tablespoons honey
½ cup teriyaki sauce
½ cup sweet chilli sauce
2 tablespoon lemon juice

SATAY SAUCE

INGREDIENTS

¼ cup crunchy peanut butter
1 teaspoons curry powder
½ cup coconut cream
1 tablespoon sweet chilli sauce
1 tablespoon soy sauce
1 tablespoon lime juice
½ cup chicken stock

METHOD

1. Soak 20 bamboo skewers in cold water for 15 minutes. Drain.
2. Thread chicken strips onto the skewers. Place chicken skewers into a shallow dish in a single layer.
3. Combine the honey, teriyaki sauce, sweet chilli and lemon juice and pour over the chicken. Cover with plastic wrap and refrigerate for several hours or overnight. Turn skewers occasionally to coat chicken with marinade.
4. Using the 'Grill' function, preheat the oven for 5 minutes at 210°C.
5. Drain the marinade from the chicken and reserve. Place half of the chicken skewers onto the grill tray inserted into the baking pan. Brush with reserved marinade. Place into oven.
6. Grill for 10 minutes, turn the skewers over, brush with marinade and grill for another 10 minutes or until cooked to desired doneness. Remove chicken skewers and keep warm. Repeat with remaining skewers.
7. Combine the satay sauce ingredients in a saucepan. Stir over a medium heat until sauce comes to the boil and thickens.
8. Pour Satay Sauce over chicken skewers served on steamed jasmine rice.

VEGETABLE LASAGNE

Makes 4-6 serves

INGREDIENTS

1 small eggplant, sliced lengthways
 ½ cup light olive oil

VEGETABLE SAUCE

INGREDIENTS

2 onions, peeled, diced
 125g mushrooms, sliced
 1 red capsicum, diced
 ¼ cup tomato paste
 400ml prepared tomato pasta sauce

1 cup red wine
 2 tablespoons pesto sauce

BÉCHAMEL SAUCE

80g butter
 ½ cup plain flour
 2 cups milk
 300g cottage cheese
 ¼ teaspoon cayenne pepper
 Salt and freshly ground black pepper
 250g dried lasagne sheets
 350g English spinach
 4 spinach leaves, washed, cooked and chopped
 1 cup tasty cheese, grated

METHOD

1. Using the 'Grill' function, preheat the oven for 5 minutes at 210°C.
2. Brush both sides of the eggplant slices lightly with oil and place into the baking pan. Place into oven.
3. Grill for 10 minutes, turn over, grill for another 10 minutes or until softened and lightly browned. Remove from oven and drain on paper towel.

4. Heat the remaining oil in a saucepan over medium heat. Add the onion, mushrooms and capsicum and cook for 3 minutes or until soft. Stir in the tomato paste, pasta sauce, wine and pesto. Bring to the boil, reduce heat and simmer for 20 minutes or until mixture thickens.
5. In a separate saucepan, melt the butter over medium heat. Add the flour and cook for 2 minutes. Remove from the heat, stir in the milk gradually, return to the heat and cook for 10 minutes or until sauce boils and thickens. Add the cottage cheese and simmer for 2 minutes. Season with cayenne, salt and pepper. Reserve 1 cup of Béchamel Sauce.
6. Using the 'Bake' function, preheat the oven for 10 minutes at 180°C.
7. Lightly grease a 2-litre casserole dish. Ensure casserole dish is a suitable type and size to use in the oven.
8. Spoon ½ cup of the vegetable sauce over the base of the dish. Top with Lasagne sheets. Layer half the remaining vegetable sauce, spinach, eggplant and béchamel sauce, top with lasagne sheets. Repeat with remaining ingredients. Spread the reserved béchamel sauce over the lasagne sheets and top with grated cheese. Place into oven.
9. Reduce temperature to 160°C. Bake for 40 minutes or until cooked and golden brown.
10. Remove from oven and allow to rest for 10 minutes.

Serve hot with green salad and crusty rolls.

POTATO & ONION BAKE

Makes 4 serves

INGREDIENTS

- 20g butter, melted
- 6 medium (about 800g) potatoes, peeled, thinly sliced
- 1 large Spanish onion, peeled and sliced
- Freshly ground black pepper
- 1 cup milk
- ¾ grated cheese
- ⅔ cup dry breadcrumbs

METHOD

1. Using the 'Bake' function, preheat the oven for 10 minutes at 210°C
2. Lightly grease a 5-cup shallow baking dish. Ensure the dish is a suitable type and size for the oven.
3. Layer the potato and onion in the dish, season with pepper if desired, pour the milk over the vegetables. Place into oven.
4. Reduce temperature to 180°C. After 10 minutes, reduce the temperature further to 160°C. Sprinkle the top evenly with cheese and breadcrumbs and bake for the remaining 40 minutes until cooked and golden brown.

Serve hot as an accompaniment.

BAKED JACKET POTATOES

Makes 4 serves

INGREDIENTS

- 4 medium potatoes, washed
- Vegetable oil, for brushing
- Salt, if desired

METHOD

1. Using the 'Bake' function, preheat the oven for 10 minutes at 210°C
2. Pierce potatoes all over with a fork. Brush with oil and sprinkle with salt for crispy skin potatoes, if desired. Place into oven.

3. Reduce temperature to 180°C. Bake for 1 hour or until cooked when tested.

NOTE

Some potato types and sizes may require shorter or longer cooking times. To conduct heat more effectively and reduce the baking time, insert a metal skewer through the centre of each potato before placing into the oven.

JACKET POTATOES WITH FILLINGS

4. Combine filling ingredients.
5. Make a deep cross-cut in each cooked potato. Squeeze gently to open. Spoon on selected topping or, scoop out potato, mash with topping then refill potato.
6. Using the 'Grill' function, grill for 5 minutes or until topping has softened and heated through.

SUGGESTED FILLINGS

DUTCH TREAT

INGREDIENTS

- ½ cup grated Gouda or Edam cheese
- 2 slices ham, chopped
- 2 spring onions, finely chopped
- 1 tablespoon sour cream

GREEK FIESTA

INGREDIENTS

- 4 spinach leaves, washed, cooked and chopped
- 100g feta cheese, crumbled
- 2 tablespoons pine nuts
- Freshly ground black pepper

QUICHE LORRAINE

Makes 4-6 serves

INGREDIENTS

- 1 sheet frozen shortcrust pastry, thawed
- 1 tablespoon light olive oil
- 8 shallots, thinly sliced
- ½ cup finely chopped onion or leek
- 4 rashers bacon, rinds removed, diced
- 150g grated cheddar cheese
- 4 eggs
- 1 cup milk
- 2 tablespoons chopped fresh chives

METHOD

1. Line an 18cm pie dish with the pastry sheet, trim and discard excess pastry. Ensure the pie dish is a suitable type and size for use in the oven. Refrigerate for 10 minutes.
2. Using the 'Bake' function, preheat the oven for 10 minutes at 210°C.
3. Prepare the pastry for blind baking by covering the pastry with a sheet of bake paper, fill with 1½ cups dry rice. Place into oven.
4. Reduce temperature to 180°C. Bake for 10 minutes. Remove the rice and baking paper and bake for a further 5 minutes or until golden. Remove and cool.
5. Heat the oil in a frying pan over medium heat. Add the shallots, onion and bacon cook for 5 minutes or until golden. Drain on paper towel.
6. Spread the bacon mixture and cheese evenly over the pastry base. Whisk the eggs, milk and chives together and pour over the bacon mixture. Return the pie dish to the oven
7. Reduce temperature to 160 C. Bake for 30-35 minutes or until the filling is set.

Serve hot or cold with salad.

KUMERA SCONES

Makes 12 serves

INGREDIENTS

- 2½ cups self-raising flour
- 1/2 teaspoon dried chives
- 80g butter, chilled, chopped
- 1 egg, lightly beaten
- ¼ cup milk
- 1 cup cooked mashed kumera
- Extra milk, for glazing

METHOD

1. Using the 'Bake' function, preheat the oven for 10 minutes at 210°C.
2. Sift the flour into a large mixing bowl. Stir in the chives. Rub the butter into the flour, with fingertips, until the mixture resembles fine breadcrumbs.
3. Combine the egg, milk and kumera add to the flour mixture. Stir with a flat bladed knife until mixture forms into a dough. Knead lightly on a lightly floured surface. Press dough out to 2cm-thick. Use a 5cm round cutter to cut into 12 rounds.
4. Place 6 rounds onto the lightly greased baking pan. Brush the tops with milk. Place into oven.
5. Reduce temperature to 180°C. Bake for 10-15 minutes or until golden brown.
6. Remove from oven and turn out onto a wire rack.
7. Repeat with remaining rounds.

Serve warm with butter.

FOCACCIA PIZZA-STYLE

Makes 2 serves

INGREDIENTS

- 1/3 cup tomato paste
- 2 pieces Focaccia bread (approx. 15cm x 10cm), cut in half
- 1 tomato, sliced
- 1 onion, sliced
- 60g sliced salami
- 1/2 cup sliced green capsicum
- 60g button mushrooms, sliced
- 1 teaspoon dried Italian Herbs
- 1 cup grated mozzarella cheese

METHOD

1. Spread the tomato paste evenly over the open focaccia slices.
2. Arrange tomato, onion, salami, capsicum and mushrooms evenly over focaccia slices. Sprinkle with herbs and cheese. Place two focaccia slices into oven.
3. Using the 'Grill' function, set the time for 20 minutes.
4. Grill for 5-10 minutes or until topping has softened and cheese melted.

Repeat with two remaining focaccia slices.

OPEN SANDWICH MELTS

Makes 2 serves

INGREDIENTS

- 2 tablespoons mayonnaise
- 4 slices thick rye, wholemeal or grain bread (lightly toasted if desired)
- 4 small lettuce leaves
- 2 cups cooked diced chicken OR
- 1 x 440g can chunky tuna, drained
- 2 tablespoons fresh herbs, finely chopped
- 1 1/2 cup shredded Cheddar cheese
- 1/4 cup pine nuts

METHOD

1. Spread mayonnaise evenly over bread slices. Place lettuce leaves on top.
2. Spoon chicken or tuna over lettuce. Sprinkle with herbs, cheese and pine nuts. Place two open sandwiches into oven.
3. Using the 'Grill' function, set the time for 20 minutes.
4. Grill for 5-10 minutes or until cheese has melted and nuts have lightly browned.

Repeat with two remaining open sandwiches.

BASIC PIZZA DOUGH

INGREDIENTS

- 3 teaspoons dry yeast
- 3 teaspoons sugar
- 3 teaspoons salt
- 1 tablespoon olive oil
- 1 cup lukewarm water
- 425g 00 (strong bakers) flour or plain flour

METHOD

1. Add yeast, sugar, salt, olive oil and water to a large bowl; stir until combined.
2. Fold through flour until just combined, turn out onto a lightly floured surface and knead for 5-10 minutes or until a smooth ball forms.
3. Place dough ball into a lightly oiled bowl, cover with cling wrap. Set aside in a warm draught free place for 30 minutes or until dough has doubled in size. Turn dough out on a floured surface and knock back (punch) the dough to remove excess air, lightly knead.
4. For thin crust, divide dough into 4 x 170g dough balls and set aside until required.
5. For thicker crust, divide dough into 2 dough balls and set aside until required
6. Makes enough for four 30cm (12 inch) thin crust pizzas or two 30cm (12 inch) thicker crust pizza
7. Freeze: 8 weeks, double wrapped in plastic wrap.

TOMATO PIZZA SAUCE

INGREDIENTS

- 1 x 400g can tomatoes, chopped
- Pinch of sea salt
- Pinch of ground black peppercorns
- Pinch of dried oregano

METHOD

1. To make the tomato sauce; Add tomatoes, salt, peppercorns and oregano to a food processor; blend for 30 seconds or until smooth.
2. Makes: 2 cups tomato sauce (enough for eight pizzas).
3. Freeze: 3 months, sealed in an airtight.

WHOLE ROASTED GARLIC

INGREDIENTS

- 4 whole garlic bulbs
- Drizzle olive oil
- Sea salt

METHOD

1. Cut four square pieces of aluminum foil, large enough to wrap a garlic bulb.
2. Place a garlic bulb into the centre of each foil square and drizzle each with a olive oil; wrap up tightly and place onto baking tray.
3. Using the 'Bake' function, preheat the oven for 10 minutes at 210°C.
4. Place garlic parcels into oven .
5. Reduced temperature to 180°C and cook for 40 minutes or until garlic is soft. Remove from oven and cool completely.
6. Separate cloves and squeeze out roasted garlic flesh into a bowl. Season with a little sea salt, and mash with a fork to incorporate. Drizzle with extra oil; cover and refrigerate until required.

ASPARAGUS & GOAT'S CHEESE PIZZA WITH TOASTED WALNUTS

Makes 1 pizza

INGREDIENTS

170g pizza dough for thin crust or half the dough for thicker crust (see recipe page 32)

1 tablespoon extra virgin olive oil

1 tablespoon goat's curd

½ cup shredded mozzarella cheese

1 teaspoon whole roasted garlic (see recipe page 32), optional

6-7 asparagus spears, blanched, sliced lengthways

1 tablespoon grated parmesan

Salt & pepper, to taste

2 tablespoons coarsely chopped toasted walnuts

30g baby spinach leaves

METHOD

1. Using the 'Bake' function, preheat the oven for 10 minutes on 210°C.
2. Roll out dough ball on a lightly floured surface until pizza is to your desired thickness. Place onto a floured pizza tray and prick evenly with a fork.
3. Brush pizza base with olive oil and spread a thin layer of goat's curd evenly over.
4. Sprinkle with mozzarella, garlic, and asparagus and top with grated parmesan.
5. Bake for 10-15 minutes or until base is cooked and crisp and topping is golden and melted.
6. Season with salt and pepper and top with walnuts and baby spinach leaves.

MARGERITA PIZZA

Makes 1 pizza

INGREDIENTS

170g pizza dough or half the dough for thicker crust (see recipe page 32)

¼ cup tomato sauce

½ cup shredded mozzarella cheese, shredded

6 cherry tomatoes, quartered

2 teaspoons whole roasted garlic paste (see recipe page 32), optional

½ cup basil leaves, torn. Plus extra for garnish

4 Bocconcini balls, halved

Salt & pepper, to taste

Fresh basil leaves to serve

METHOD

1. Using the 'Bake' function, preheat the oven for 10 minutes on 210°C.
2. Roll out dough ball on a lightly floured surface until pizza is to your desired thickness. Place onto a floured pizza tray and prick evenly with a fork.
3. Spread tomato sauce over pizza base; sprinkle evenly with mozzarella cheese, cherry tomatoes, garlic and basil.
4. Season with salt and pepper.
5. Bake for 10-15 minutes or until base is cooked and crisp and topping is golden and melted.
6. Serve topped with torn basil leaves.

CHILLI PRAWN & ROASTED CAPSICUM PIZZA

Makes 1 pizza

INGREDIENTS

170g pizza dough for thin crust or half the dough for thicker crust (see recipe page 32)

¼ cup of tomato sauce

½ cup shredded mozzarella cheese

¼ cup roasted capsicum, cut into thin strips

6 cherry tomatoes, sliced

80g green king prawn meat, chopped into pieces

2 teaspoons chilli jam, (optional)

Salt & pepper, to taste

2 tablespoons chopped parsley and a drizzle of extra virgin olive oil

METHOD

1. Using the 'Bake' function, preheat the oven for 10 minutes on 210°C.
2. Roll out dough ball on a lightly floured surface until pizza is to your desired thickness. Place onto a floured pizza tray and prick evenly with a fork.
3. Spread tomato sauce over pizza base; sprinkle evenly with mozzarella cheese, capsicum, cherry tomatoes, prawns and chilli jam.
4. Season with salt and pepper.
5. Bake for 10-15 minutes or until base is cooked and crisp and topping is golden and melted.
6. Serve topped with parsley and a drizzle of olive oil.

HAM & MUSHROOM PIZZA

Makes 1 pizza

INGREDIENTS

170g pizza dough for thin crust or half the dough for thicker crust (see recipe page 32)

¼ cup tomato sauce

¼ cup shredded mozzarella cheese

¼ cup Gruyere cheese

50g ham, chopped

70g mushrooms, sliced, cooked

Salt & pepper, to taste

drizzle of balsamic vinegar to serve

METHOD

1. Using the 'Bake' function, preheat the oven for 10 minutes on 210°C.
2. Roll out dough ball on a lightly floured surface until pizza is to your desired thickness. Place onto a floured pizza tray and prick evenly with a fork.
3. Spread tomato sauce over pizza base; sprinkle evenly with mozzarella and Gruyere cheese, capsicum, ham and mushrooms.
4. Season with salt and pepper.
5. Bake for 10-15 minutes or until base is cooked and crisp and topping is golden and melted.
6. Serve with a drizzle of balsamic vinegar

CHOCOLATE MUFFINS

Makes 12 serves

INGREDIENTS

20g butter, melted, for greasing
 2 cups self-raising flour
 ½ teaspoon baking powder
 ¼ cup cocoa powder
 3 tablespoons caster sugar
 1 cup dark choc bits
 1 egg, lightly beaten
 1 cup + 1 tablespoon milk
 50g butter, melted

METHOD

1. Using the 'Bake' function, preheat the oven for 10 minutes at 180°C
2. Lightly grease 6 x ½ cup capacity muffin pans with melted butter. Ensure the muffin pan is a suitable size for the oven. Six ramekins lined with paper cases are suitable.
3. Sift the flour, baking powder and cocoa together into a large bowl. Stir in caster sugar and choc bits; mix well.
4. Combine the egg, milk and butter and pour into the dry ingredients. Mix until just combined.
5. Spoon half the mixture into the muffin pans until two-thirds full. Place into oven.
6. Reduce temperature to 160°C. Bake for 20 minutes or until muffins are cooked when tested. Turn muffins out onto a wire rack to cool slightly.
7. Repeat with remaining mixture.

Serve warm.

APPLE AND BLACKBERRY CRUMBLE

Makes 2-4 serves

INGREDIENTS

2 cups cooked apple, drained
 1 x 425g can blackberries, drained
 1 cup plain flour
 2 tablespoons desiccated coconut or rolled oats
 ½ cup brown sugar, firmly packed
 1 teaspoon ground cinnamon
 50g butter, chopped

METHOD

1. Using the 'Bake' function, preheat the oven for 5 minutes at 175°C.
2. Combine the apple and blackberries and place into a 16cm ovenproof dish. Ensure the dish is a suitable type and size for the oven.
3. Mix together the flour, coconut, sugar and cinnamon. Rub butter into the dry ingredients with fingertips until the mixture resembles coarse breadcrumbs.
4. Spread crumble mixture over apple mixture. Place into oven.
5. Reduce temperature to 160°C. Bake for 20-25 minutes or until apple mixture is hot and the crumble topping is crisp and golden brown.
6. Serve with lightly whipped cream or ice cream.

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