

EURO-PRO X

CONVECTION & ROTISSERIE OVEN

OWNER'S MANUAL

Model TO285 N
120V., 60Hz., 1500 Watts



EURO-PRO OPERATING LLC
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Tel.: 1 (800) 798-7398
www.euro-pro.com

IMPORTANT SAFETY INSTRUCTIONS

When using your **Convection & Rotisserie Oven**, basic safety precautions should always be observed, including the following:

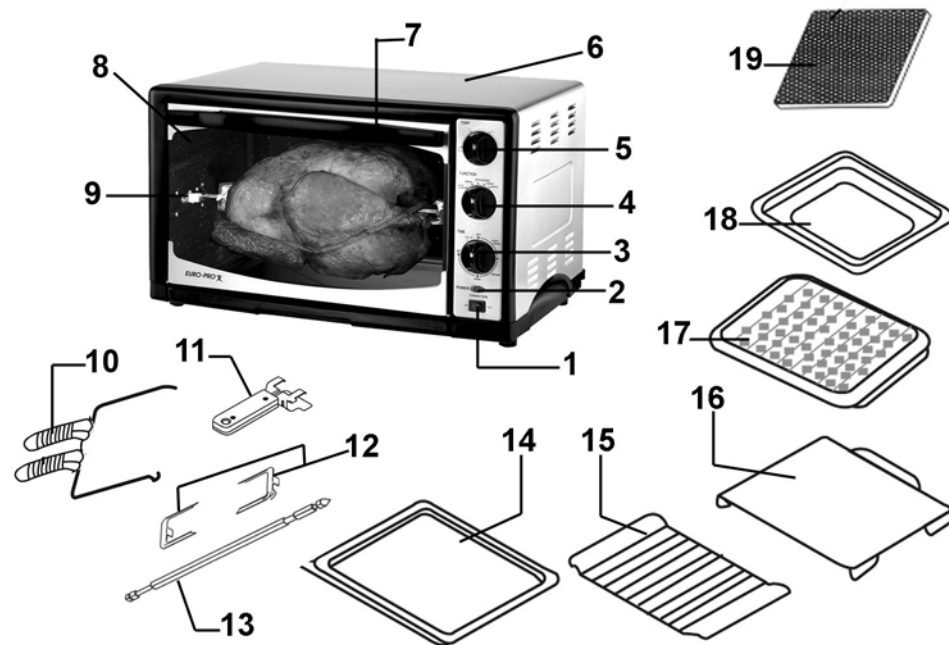
1. Read all instructions before using your **CONVECTION & ROTISSERIE OVEN**.
 2. Do not touch hot surfaces. Always use handles or knobs.
 3. Close supervision is necessary when any appliance is used by or near children.
 4. To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.
 5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
 6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest **EURO-PRO Operating LLC** for examination, repair or adjustment.
 7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
 8. Do not place on or near a hot gas or electric burner.
 9. When operating the oven, keep at least four inches of free space on all sides of the oven to allow for adequate air circulation.
 10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
 11. To disconnect, turn the time control button to "OFF", then remove the plug. Always hold the plug, and never pull the cord.
 12. Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
 13. Do not cover crumb tray or any part of the oven with metal foil. This may cause the oven to overheat.
 14. Use extreme caution when removing the tray, racks or disposing of hot grease or other hot liquids.
 15. Do not clean the inside of the oven with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
 16. Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
 17. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls and the like when in operation. Do not place any items on the oven during operation.
 18. Extreme caution should be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
 19. Be sure that nothing touches the top or bottom elements of the oven.
 20. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
 21. Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.
 22. This appliance is OFF when the Timer Control button is in the "OFF" position.
 23. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
 24. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can still break around the edges. Avoid scratching door surface or nicking edges.
 25. Do not use outdoors.
 26. Do not use appliance for other than intended use.
- This unit has a short power supply cord to Reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:
1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 2. An extension cord with the power 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.

SAVE THESE INSTRUCTIONS

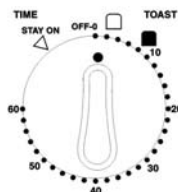
For Household Use Only

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not modify the plug in any way.

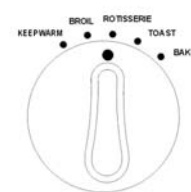
GETTING TO KNOW YOUR CONVECTION & ROTISSERIE OVEN



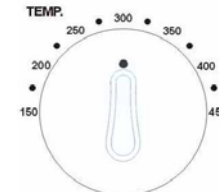
- | | |
|------------------------------|-----------------------------|
| 1. Convection Control Switch | 10. Rotisserie Handle |
| 2. Power "On" Light | 11. Tray/Rack Handle |
| 3. Time Control Knob | 12. Rotisserie Skewers (x2) |
| 4. Function Control Knob | 13. Rotisserie Rod |
| 5. Temperature Control Knob | 14. Crumb Tray |
| 6. Stainless Steel Housing | 15. Wire Rack (x2) |
| 7. Cool Touch Door Handle | 16. Cookie Sheet (x2) |
| 8. Tempered Glass Door | 17. Broil Rack |
| 9. Rotisserie Support | 18. Broil Tray / Drip Pan |
| | 19. Pizza Stone |



Timer



Function



Temperature

Technical Specifications

Voltage: 120V., 60Hz.
Power: 1500 Watts

Note: Illustrations may differ from actual unit.

Before Using Your Convection & Rotisserie Oven

Read all the sections of this booklet and follow all the instructions carefully.

1. Read all of the instructions included in this manual.
2. Make sure that the oven is unplugged and the Time Control Knob is in the "OFF" position.
3. Wash all the accessories in hot, soapy water or in the dishwasher. Also remove the rotisserie rod and skewers from the packaging. Wash these in hot, soapy water being careful of the sharp ends of the skewers.
4. Thoroughly dry all accessories and re-assemble in oven according to your need. Plug oven into the electrical outlet and you are ready to use your new Convection/Rotisserie Oven.
5. After re-assembling your oven, we recommend that you run it at the highest temperature (450° F.) on the Toast Function for approximately 15 minutes to eliminate any packing residue that may remain after shipping. This will also remove all traces of odor which may initially present.

Please Note: Initial start-up operation may result in minimal smell and smoke (about 15 minutes). This is normal and harmless. It is due to burning of the protective substance applied to the heating elements in the factory.

Warning: TO AVOID RISK OF INJURY OR BURNS, DO NOT TOUCH HOT SURFACES WHEN OVEN IS IN USE. ALWAYS USE OVEN MITTS.

Caution: Always use extreme care when removing rotisserie, broil pan, drip pan, wire rack, crumb tray or any hot object from a hot oven. Always use the tray handle, rotisserie handle or oven mitts when removing these items.

Caution: Do not leave oven unattended while in operation.

Using Your Convection & Rotisserie Oven

Please familiarize yourself with the following oven functions and accessories prior to first use:

- **Temperature Control** - Choose the desired temperature from Keep Warm to 450°F for baking or rotisserie.
- **Function Control** - This oven is equipped with five positions for a variety of cooking needs:
 - Keep Warm - To keep cooked food warm for up to 30 minutes.
 - Broil - For broiling fish, steak, poultry, pork chops, etc.
 - Rotisserie - Can cook up to a 5-lb. roast or chicken
 - Toast - Bread, muffins, frozen waffles, etc.
 - Bake - Cakes, pies, cookies, poultry, beef, pork, etc.
- **Time Control** - When you turn the control to the left, (counter-clockwise), the oven will stay "ON" until it is manually shut "OFF". To activate the timer segment of the control, turn to the right (clockwise) to toast or use as a timer. This function also has a bell that rings (you will hear a "ding") at the end of the programmed time.
- **Convection Fan** - The convection fan can be used for every setting by turning the Convection Control Switch to the 'On' position.
- **Power "On" Light** - Is illuminated whenever the oven is turned on.
- **Wire Rack** - For toasting, baking and general cooking for casserole dishes and standard pans.
- **Broil Tray/Drip Pan & Broil Rack** - For use in broiling and roasting meat, poultry, fish and various other foods. The broiler rack allows the fat drippings to drip into the drip pan and away from the food. This will help prevent spattering that could result in smoke and flare ups.
- **Tray/Rack Handle** - Allows you to pick up the wire rack, drip pan and broil rack when they are hot.
- **Rotisserie rod** - Roasts a variety of meats and poultry that are very tender and juicy inside, and browned to perfection outside.
- **Rotisserie Handle** - Used for removing the rotisserie rod from the oven after your roast is done.
- **Pizza Stone** - Heats evenly, absorbs moisture and cooks without fats, making each dish a success.

Before using your convection & rotisserie oven:

1. Wash all accessories in hot, soapy water or in the dishwasher.
2. Thoroughly dry all accessories and re-assemble in oven. Plug power cord into electrical outlet and you are ready to use your oven.
3. After re-assembling your oven, we recommend that you run the oven at the highest temperature (450°F) on the "Toast" function for approximately 15 minutes to eliminate any packing residue that may remain after shipping. This will also remove all traces of odor initially present.

Please Note: Initial start-up operation may result in minimal smell and smoke (about 15 minutes). This is normal and harmless. It is due to burning of the protective substance applied to the heating elements in the factory.

Convection Cooking

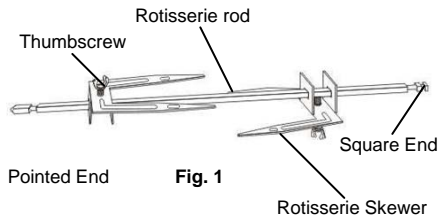
Convection cooking combines hot air movement by means of a fan with the regular features (rotisserie, broil, bake and toast). Convection cooking provides faster cooking in many cases than regular radiant types toaster ovens. The fan gently sends air to every area of the food, quickly browning, crisping and sealing in moisture and flavor. It produces more even temperature all around the food by air movement so that food cooks/bakes/broils evenly versus the normal ovens hot and cold spots. The convection feature allows cooking/baking at lower temperatures, which saves energy and helps keep the kitchen cooler. Convection air is superheated and it circulates around the food so it cooks food significantly faster than conventional ovens.

Rotisserie Cooking

We recommend that you do not cook a roast larger than 5 lbs. on the rotisserie skewer. Chicken should be bound in string to prevent the chicken legs or wings from unraveling during roasting and so that the rotisserie assembly will rotate smoothly. For best results we recommend that you preheat the oven for 15 minutes on 450°F.

Operation

- Set temperature control to 450°F.
- Turn function control to "Rotisserie". Insert pointed end of rotisserie skewer through rotisserie rod making sure the points of the rotisserie skewer face in the same direction as pointed end of rotisserie rod. Slide rotisserie skewer towards square end of the rotisserie rod and secure with thumbscrew. (Fig. 1)
- Insert the pointed end of the rotisserie rod into the drive socket located on the right hand side of the oven wall. Make sure the square end of the rotisserie rod rests on the rotisserie rod support located on the left hand side of the oven wall.
- Place the drip pan on top of the lower heating elements to catch the food drippings.
- Turn the time control to the "ON" position
- Use the rotisserie guide below **ONLY** for suggested roasting times. Check the doneness with a reliable meat thermometer. Use an independent timer to remind you to check the meat temperature.
- When complete, turn the time control to the "OFF" position.
- Remove the rotisserie rod by placing the hooks of the rotisserie handle under the grooves on either side of the rotisserie rod. Lift the left side of the rotisserie first by lifting it up and out. Then pull the rotisserie rod out of the drive socket and carefully remove the roast from the oven. Take the meat off of the rotisserie and place on cutting board or serving platter.



- Secure the food to be cooked onto the rotisserie rod by inserting the rotisserie skewer into the food.
- Place the second rotisserie skewer into the other end of the roast or poultry and secure rotisserie skewer with thumbscrew.
- Check that the food is centered and secured to the rotisserie rod.

MEAT	OVEN TEMP	TIME PER LB.
BEEF ROAST	325	30-35 min.
PORK ROAST	325	45-50 min.
HAM	325	45-50 min.
CHICKEN	350	30-40 min.
TURKEY	350	30-40 min.

Note: Always pre-heat the convection/rotisserie oven at 450° F for 15 minutes before starting to cook. All roasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

Broiling

The top heating elements cycle on and off to maintain maximum temperature in the oven. For best results, the oven should be preheated for 15 minutes at 450°F before adding the food to be broiled. In the convection oven, it is not necessary to turn the food because the fan circulates the hot air around the food. The food must be placed on the broil rack with the broil pan in position to catch the drippings and allow the circulation of air.

Operation

- Set temperature control to 450°F.
- Turn function control to Broil.
- Turn on the convection control switch.
- Preheat the oven for 15 minutes.
- Place the Broil Rack on the Broil Tray.
- Place the food on the Broil Rack.
- Place the wire rack on the highest position possible depending on the thickness of the cut of meat that you wish to broil.
- Food should be placed as close as possible to the Top Heating Element without touching it.
- Set temperature control to the appropriate temperature.
- Brush food with sauces or oil, as desired.
- Turn time control to the "Stay On" position.
- It is advisable to leave the door slightly ajar.
- When broiling is complete, turn the time control to "OFF".

Broiling Guide

Cooking results may vary, adjust these times to your individual requirements. Also, remember to check often during broiling to avoid overcooking.

MEAT	OVEN TEMP	COOKING TIME
RIB STEAK	400	20-25 min.
T-BONE STEAK	400	20-25 min.
HAMBURGER	400	15-20 min.
PORK CHOPS	400	20-25 min.
LAMB CHOPS	400	20-25 min.
CHICKEN LEGS	400	30-35 min.
FISH FILETS	350	20-25 min.
SALMON STEAKS	350	20-25 min.

Roasting In Your Oven

Roast your favorite cut of meat to perfection. The oven can cook up to an 6-lb. chicken or turkey and up to a 6-lb. roast. A suggested roasting guide has been provided to assist you with roasting times. However, we suggest that you periodically check the cooking progress with a meat thermometer. For best results we recommend that you preheat the oven for 15 minutes on 450°F. We do **NOT** recommend the use of oven roasting bags or glass containers in the oven. **Never** use plastic, cardboard, paper or anything similar in the oven.

Operation

- Place food to be cooked in the broil pan.
- Place the broil pan at the lowest position.
- Set the temperature control to the desired temperature.
- Turn the function control to bake.
- Turn the time control to the "STAY ON" position.
- To check or remove roast, use the tray handle provided to help you slide the broil pan in and out.
- When cooking is complete, turn the time control to the "OFF" position.

Roasting Guide

Cooking results may vary, adjust these times to your individual requirements.

MEAT	OVEN TEMP	TIME PER LB.
BEEF ROAST	300-325	25-30 min.
PORK ROAST	325	40-45 min.
HAM	300-325	35-40 min.
CHICKEN	350	25-30 min.
TURKEY	350	25-30 min.

Note: Always pre-heat the Convection/Rotisserie oven at 450°F for 15 minutes before starting to cook. All roasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

Baking

Convection baking is very consistent and even. The fan circulates the hot air around the food making baked goods rise quickly and evenly. Bake your favorite cookies, cakes, pies, brownies, etc. The bake ware that will fit in your oven are up to 9 inches in length. We do not recommend the use of oven roasting bags or glass containers in the oven. **Never** use plastic, cardboard, paper or anything similar in the oven.

Operation

- Place the wire rack in the lowest or middle rack support guide depending on the height of the pan or according to the recipe.
- Preheat the oven as directed in the recipe, approximately 15 minutes.
- Place pan with item(s) to be baked on the wire rack.
- Turn the function control to "BAKE".
- Turn the time control to position "Stay On".
- When baking is complete, turn the time control to "OFF".

Positioning of Oven Rack

Cookies - use bottom and middle support guides.

Layer cakes - use bottom support guide only (bake one at a time).

Pies - use bottom or middle support guides.

Baking Cookies

For baking cookies, we suggest adjusting baking temperature and using the cookie sheets placed on the wire rack. Also, using parchment paper on the cookie sheets might prove helpful when baking certain types of cookies.

1. Preheat oven for 15 minutes, then place cookie sheet on the wire rack to begin baking.
2. Use parchment paper on cookie sheets so cookies will not stick.
3. Cookie sheet baking times and temperatures may differ from those necessary when using other baking materials.

Baking Guide

Follow the package or recipe instructions for baking times and temperature.

Recommended Pan Sizes

The following recommended pan sizes should fit your Convection & Rotisserie Oven. To be sure pan will fit, place the pan inside the oven to check before preparing your recipe.

6 - cup muffin pan

8 x 4 loaf pan

9 x 5 loaf pan

8" round or square baking pan or dish

1-1 1/2 quart casserole dish - most types

When baking in loaf pans, we recommend you do not fill them more than half full.

Toasting

Large capacity oven allows for toasting 4 to 6 slices of bread, 6 muffins, frozen waffles or frozen pancakes. When toasting only 1 or 2 items, place food on the wire rack in the center of the oven.

Operation

- Set the temperature control to 450°F.
- Turn the function control to "Toast".
- Place food to be toasted on the wire rack.
- Ensure that the crumb tray is in place.
- Turn the time control to desired darkness. (Light to dark).
- Bell will ring to signal the end of the toast cycle.

Note: Oven rack should be positioned in the middle of the oven with the indentations pointing down.

Suggested Toast Settings:

Light: 4 min.

Medium: 5 min.

Dark: 7 min.

Caution: When toasting, do not leave food in for longer periods of time other than what is listed above. Toasting for longer than recommended times will burn food.

Warning: Never leave oven unattended when toasting or top browning.

Keep Warm

Keep cooked food warm for up to 30 minutes. Longer periods of time are not recommended as food will become dry or will spoil.

Operation

- Set the temperature control to "Keep Warm".
- Turn the function control to "Keep Warm".
- Turn the time control to "Stay On" position.
- Turn the time control to "OFF" position when finished with keep warm.

Caution: When sliding the oven rack out of oven, always support the rack. Do not let go until you are sure the rack is securely supported by the rack handle.

Using the Pizza Stone

Your Pizza Stone heats evenly, absorbs moisture and cooks without fats, making each dish a success.

Operation

- Preheat oven for 15 minutes on 450°F.
- Turn the function control to "Toast".
- Set time control to "ON" position.
- Then lower temperature according to baking instructions.
- Place pizza stone on the wire rack and begin baking.
- Do not use oil or other fats on the pizza stone. You can add a light dusting of flour so that dough will not stick to pizza stone.
- Pizza stone baking times and temperature may differ from those necessary when using other baking pans.
- When pizza is ready, turn the time control to "OFF" position.
- For cleaning, residues can be eliminated from pizza stone using a spatula or a knife. For deeper cleaning, heat pizza stone in the oven, brush it with a nylon scouring pad (do not use detergents) and rinse well with hot water.
- With use, the pizza stone will darken but its characteristics will remain unchanged.

Preparation & Cooking Time

Frozen Pizzas:

- Cook for 5-8 minutes or as indicated on the package.
- It is advisable to remove the pizza from the freezer 10 minutes before placing in the oven.
- Place pizza on pizza stone to bake.

Pizza Mix:

- Follow the instructions on the box.
- Place pizza on pizza stone to bake.
- Cook for 18-25 minutes.

Pizza From Scratch

- Prepare using your favorite recipe.
- Place pizza on pizza stone to bake.

Care & Cleaning

Warning: Be sure to unplug the oven and allow it to cool before cleaning.

Your oven features a continuous clean coating that automatically cleans itself during normal operation. Any spattering that occurs while cooking and comes into contact with the continuous coating is oxidized while the oven is in operation. If desired, wipe the walls with a damp sponge, cloth or nylon scouring pad and mild detergent. **DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL, AS ALL OF THESE METHODS MAY DAMAGE THE CONTINUOUS CLEAN COATING.**

All accessories except pizza stone should be washed in hot soapy water or can be cleaned in a dishwasher. To clean the pizza stone, you can remove residue from the pizza stone by using a spatula or a knife to scrape the residue away. For deeper cleaning, heat the pizza stone in the oven and brush it with a nylon scouring pad. Do not use detergents. Rinse well with hot water. The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel. Clean the outside with a damp sponge. **DO NOT USE AN ABRASIVE CLEANER AS IT MAY DAMAGE THE EXTERIOR FINISH.**

DO NOT USE AN ABRASIVE CLEANER OR STEEL WOOL SCOURING PAD ON THE DRIP PAN AS IT MAY DAMAGE THE PORCELAIN ENAMEL FINISH.

LET ALL PARTS AND SURFACES DRY THOROUGHLY PRIOR TO PLUGGING OVEN IN AND USING.

Model TO285 N

EURO-PRO 

ONE (1) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase, when utilized for normal household use, subject to the following conditions, exclusions and exceptions.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For Customer Service support, call 1 (800) 798-7398 or visit our website www.euro-pro.com.

If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$ 16.95 to cover the cost of return shipping and handling must be included. *

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alterations to the product or any of its parts, which have been performed by a repair person not authorized by **EURO-PRO Operating LLC**.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states/provinces do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



PRODUCT REGISTRATION CARD FOR CANADIAN CONSUMERS ONLY

Please complete and return within ten (10) days of purchase. The registration will enable us to contact you in the event a product defect is discovered. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO: **EURO-PRO Operating LLC**, 4400 Bois Franc, St. Laurent, Quebec H4S 1A7
Model TO285 N

Appliance Model

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Owner's name

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