

euro-pro kitchen

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stainless steel convection oven



OWNER'S MANUAL

Model TO36

IMPORTANT SAFETY INSTRUCTIONS

When using your **TOASTER OVEN**, basic safety precautions should always be observed, including the following:

1. Read all instructions before using your **TOASTER 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 oven in water or 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 **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 time control knob 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.
- Note:** 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 they can be pulled on by children or tripped over accidentally.

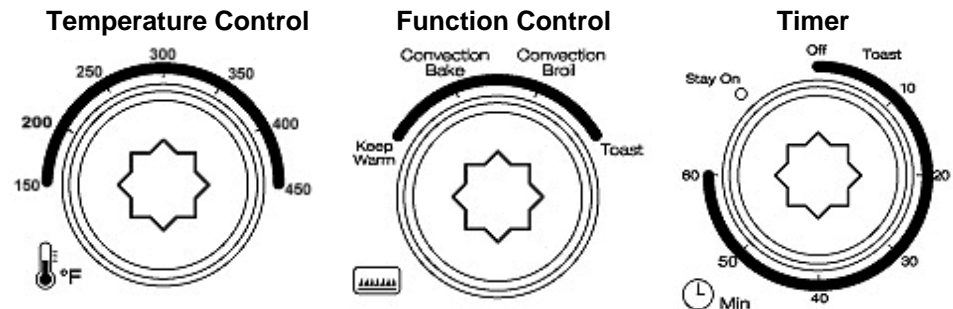
SAVE THESE INSTRUCTIONS For Household Use Only

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.

Convection Oven Parts



- | | |
|------------------------|---------------------------|
| 1. Housing | 7. Glass Door |
| 2. Temperature Control | 8. Door Handle |
| 3. Function Control | 9. Lower Heating Elements |
| 4. Timer | 10. Wire Rack Guides |
| 5. Power "On" Light | 11. Curved Wire Rack |
| 6. Crumb Tray | 12. Baking Pan |



Technical Specifications

Voltage: 120V., 60Hz.
Power: 1400 Watts

*Illustrations may differ from actual unit.

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

Before Using Your Stainless Steel Convection Oven

1. Read all of the instructions included in this manual.
2. Make sure that the oven is unplugged and the timer is in the "OFF" position.
3. Wash all the accessories in hot, soapy water or in a dishwasher.
4. Thoroughly dry all accessories and re-assemble in oven. Plug oven into outlet and you are ready to use your new convection 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 initially present.

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 a 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 the baking pan, wire rack, crumb tray or any hot object from a hot oven. Always use oven mitts when removing these items.

Caution: Do not leave oven unattended while in operation.

Using Your Stainless Steel Convection Oven

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

Temperature Control

Choose the desired temperature from 150°F to 450°F for baking.

Function Control

This oven is equipped with four positions for a variety of cooking needs:

1. **Warm** - To keep cooked food warm for up to 30 minutes.
2. **Convection Bake** - Cakes, pies, cookies, poultry, beef, pork, etc.
3. **Convection Broil** - For broiling fish, steak, poultry, pork chops, etc.
4. **Toast** - Bread, muffins, frozen waffles, etc.

Timer Min

When you turn the dial to the left, (counter-clockwise), the oven will "Stay On" until it is manually shut "OFF". To activate the 60 minute 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 at the end of the set time.

Convection Fan

The convection fan works automatically with the bake, broil and grill settings.

Power "On" Light

Is illuminated whenever the oven is turned on.

Curved Wire Rack

For toasting, baking and general cooking for casserole dishes and standard pans. The curved wire rack can accommodate a pizza up to 12-inches in size.

Baking Pan

For use in broiling and roasting meat, poultry, fish and various other foods.

Crumb Tray

The crumb tray is the full width of the unit interior and is designed for easy removal and cleaning. Located under the oven door, the crumb tray can be removed without opening the oven door.



Convection Cooking

Convection cooking combines hot air movement by means of a fan with the regular features (broil, and bake). 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 a more even temperature all

around the food by air movement so that food cooks 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 cooking it significantly faster than conventional ovens.

Convection Oven Function Settings:

1. 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

1. Set temperature control to the 180°F.
2. Turn the function control to "Warm".

2. Bake with Convection

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 12 inches in length. We do not recommend the use of oven roasting bags or non-ovenproof glass containers in the oven. **Never** use plastic, cardboard, paper or anything similar in the oven.

Operation

1. Place the wire rack in the lower or upper oven rack support guide depending on the height of the pan or according to the recipe.
2. Preheat the oven as directed in the recipe, approximately 15 minutes.
3. Place pan with item(s) to be baked on the wire rack.
4. Turn the function control to "Convection Bake".
5. Turn the time control to position "Stay On". The power "On" light will now light up.
6. When baking is complete, turn the time control to "OFF".

Positioning of Oven Rack

Cookies - Use the upper or lower support guides.

Layer cakes - Use the lower support guide only (bake cakes one at a time).

Pies - Use the upper or lower support guides.

3. Turn the time control to "30 minute" position.
4. The oven will turn off automatically when the timer runs out.

Caution: When sliding the wire rack out of oven, always support the wire rack.

Baking Cookies

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

- Preheat oven for 15 minutes, then place cookie sheet on the wire rack to begin baking.
- Use parchment paper on cookie sheets so cookies will not stick.
- 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 toaster 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 ovenproof dish
- 1-1 1/2 quart ovenproof casserole dish - most types
- 12" pizza pan

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

Using the Bake Function for Roasting:

Roast your favorite cut of meat to perfection. The oven can cook up to a 4-lb. chicken, turkey breast or 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 at the desired temperature. We do **NOT** recommend the use of oven roasting bags or non-ovenproof glass containers in the oven. **Never** use plastic, cardboard, paper or anything similar in the oven.

Operation

1. Place the food to be cooked in the baking pan.
2. Slide the bake pan into the oven using the lower rack guides.
3. Set the temperature control to the desired temperature.
4. Turn the function control to "Bake".
5. Turn the time control to the "Stay On" position. The power "On" light will now turn on.
6. To check or remove the roast, always use oven mitts.
7. 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 toaster oven for 15 minutes at the desired temperature before starting to roast. 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.

Using the Bake Function for Making Pizza:

Bake your favorite frozen pizzas in the toaster oven. **Never** use plastic, cardboard, paper or anything similar in the oven. Use the top support guide to bake a 12-inch pizza. Please note that pizza pans are not included with the unit.

Operation

1. Turn the function control to "Bake". The convection indicator light will turn "On".
2. Set time control to "Stay on" position. The power "On" light will now turn on.
3. Preheat oven for 15 minutes on 450°F.
4. Then lower temperature according to baking instructions.
5. Place pizza on the wire rack and begin baking.
6. When pizza is ready, turn the time control to "OFF".

Preparation & Cooking Time

• Frozen Pizzas

Cook for 15-20 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 directly on the wire rack to bake.

• Pizza Mix

Cook for 18-25 minutes or as indicated on the package. Follow the instructions on the package. Lightly grease a pizza pan (not included). If you wish, you can sprinkle the pan with corn meal. Place pizza on a pan and place pan on wire rack to bake. **Do not place pizza dough directly on the wire rack to bake.**

• Homemade Pizzas

Follow the recipe instructions. Lightly grease a pizza pan (not included). If you wish, you can sprinkle corn meal on the pan. Place the pizza pan on the wire rack to bake. **Do not place pizza dough directly on the wire rack to bake.**

2. Broiling with Convection

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 the desired temperature. A broiling guide with approximate broiling times is included below for your convenience. In the convection oven it is not necessary to turn the food because the fan circulates hot air around the food. The food must be placed on the wire rack with the baking pan beneath it to allow the circulation of air.

Operation

1. Turn function control to "Convection Broil".
2. Set temperature control to 450°F.
3. Turn time control to the "Stay On" position. The power "On" light will now turn on.
4. Preheat the oven for 15 minutes.
5. Slide the baking pan into the oven using the lower rack guide.
6. Place the food on the wire rack.
7. Brush the food with oils or sauces as desired.
8. Place the wire rack on the upper rack guide to broil. Food should not touch the upper heating element.

9. Set the temperature control to the appropriate temperature.
10. It is advisable to leave the door slightly ajar.
11. When broiling is complete, turn the time control to "OFF" before you remove the food from the oven.

Broiling Guide

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

Note: Preheat the oven for 15 minutes at the desired temperature. All broiling times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. The use of a meat thermometer is highly recommended.

4. Toasting

The large capacity oven allows for toasting up 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

1. Turn the function control to "Toast".
2. Set the temperature control to 450°F.
3. Place food to be toasted on the wire rack.
4. Ensure that the crumb tray is in place.
5. Turn the time control knob to desired darkness. (Light to dark) The power "On" light will now turn on.
6. The bell will ring to signal the end of the toast cycle.

Note: Oven rack should be positioned in the upper rack guides 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 the oven unattended when toasting or top browning.

Care & Cleaning

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

Oven Interior

- If desired, wipe the walls with a damp sponge, cloth, or nylon scouring pad and mild detergent.
- Take extra care when cleaning near the upper and lower heating elements in order to avoid damaging the elements.
- **DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS, OR SCRAPE THE WALLS WITH METAL UTENSILS, AS ALL THESE METHODS MAY DAMAGE THE OVEN.**
- To clean the crumb tray, slide it out of the oven and brush off all crumbs. Wipe clean with a damp cloth and dry thoroughly.

Oven Exterior

- Clean with a damp sponge.
- **DO NOT USE ABRASIVE CLEANERS AS THEY MAY DAMAGE THE EXTERIOR FINISH.**

Accessories

- All accessories can be washed in hot soapy water or in the dishwasher.
- **DO NOT USE ABRASIVE CLEANERS OR STEEL WOOL SCOURING PADS ON THE BAKING PAN AS THEY MAY DAMAGE THE ENAMEL FINISH.**

The Glass Door

- The door can be wiped with a damp sponge and wiped dry with paper or cloth towel.

Drying

- **LET ALL PARTS AND SURFACES DRY THOROUGHLY PRIOR TO USE.**
- **ENSURE THAT ALL PARTS AND SURFACES ARE DRY BEFORE YOU PLUG IN THE OVEN.**

Troubleshooting Guide

If your toaster oven fails to operate, follow these instructions:

1. Make sure the unit's polarized plug is fully inserted into an electrical outlet.
2. Make sure the electrical outlet is working. Check your fuse box or circuit breaker box and replace the fuse or reset the breaker as necessary.

If the problem persists, consult the EURO-PRO Kitchen Warrantee.

For Technical Support call:
1 (800) 798-7398, Monday to Friday
8:30 A.M. - 5:00 P.M. Eastern Standard
Time, or visit our website at
www.euro-pro.com.



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. 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 \$12.95 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 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.

***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.**

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