

EURO-PRO

OWNER'S MANUAL

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

XL TOASTER OVEN/ROTISSERIE



EURO-PRO OPERATING LLC

94 Main Mill St., Door 16

Plattsburgh, NY 12901

Tel.: 1-800-798-7398

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 purchase when utilized for normal household use.

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 to **EURO-PRO Operating LLC**, 94 Main Mill St., Door 16, Plattsburgh, N.Y. 12901. 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 \$18.95 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 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.**

**OWNERSHIP REGISTRATION CARD**

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. 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**, 94 Main Mill St, Door 16, Plattsburgh, N.Y. 12901

TO285			
Appliance model			
Date purchased	Name of store		
Owner's name			
Address	City	State	Zip Code

IMPORTANT SAFETY INSTRUCTIONS

When using your **EURO-PRO XL TOASTER OVEN/ROTISSERIE**, basic safety precautions should always be observed, including the following:

- Read all instructions before using your **TOASTER OVEN/ROTISSERIE**.
- Do not touch hot surfaces. Always use handles or knobs.
- Close supervision is necessary when any appliance is used by or near children.
- To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
- Do not place on or near a hot gas or electric burner.
- When operating the oven, keep at least four inches of free space on all sides of the oven to allow for adequate air circulation.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- To disconnect, turn the time control button to OFF, then remove the plug. Always hold the plug, and never pull the cord.
- Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
- Do not cover crumb tray or any part of the oven with metal foil. This may cause the oven to overheat.
- Use extreme caution when removing the tray, racks or disposing of hot grease or other hot liquids.
- 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.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- 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.
- Extreme caution should be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
- Be sure that nothing touches the top or bottom elements of the oven.
- Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
- Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.
- This appliance is OFF when the Timer Control button is in the "OFF" position.
- Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
- 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.
- Do not use outdoors.
- Do not use appliance for other than intended use.

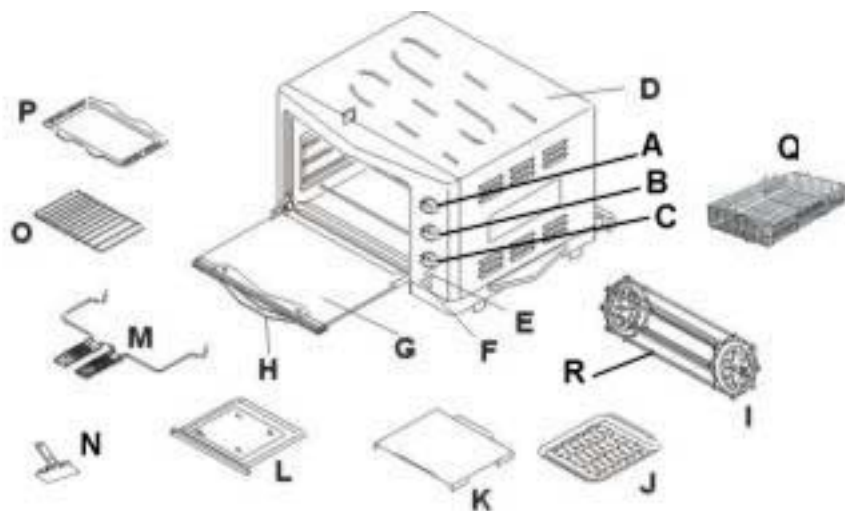
This unit has a short power supply cord to Reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:

- The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- 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.

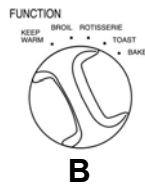
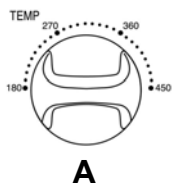
SAVE THESE INSTRUCTIONS For Household Use Only

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.

GETTING TO KNOW YOUR TOASTER OVEN / ROTISSERIE



- | | |
|------------------------------|---------------------------|
| A. Temperature Control Knob | J. Broiler Rack |
| B. Function Control Knob | K. Cookie Sheets (2) |
| C. Time Control Knob | L. Crumb tray |
| D. Housing | M. Rotisserie Handle |
| E. Power "On" Light | N. Tray/Rack Handle |
| F. Convection Control Switch | O. Wire Racks (2) |
| G. Glass Door | P. Drip Pan |
| H. Door Handle | Q. Fish Basket |
| I. Rotisserie Wheel | R. Rotisserie Skewers (6) |



Technical Specifications

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

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 should be washed in hot soapy water or can be cleaned in a dishwasher. 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.

Using the Convection Feature

Convection cooking combines hot air movement by means of a fan with the regular features (broil, rotisserie, 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/roasts 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.

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 bake rack in the center of the oven.

Operation

- Set the Temperature Control to 450°.
- Turn the Function Control to Toast.
- Place food to be toasted on the Bake Rack.
- Ensure 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: Bake Rack should be positioned in the middle of the oven with the indentations pointing down.

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 180°.
- 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 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.

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

Before Using Your Toaster Oven with Rotisserie

1. Read all of the instructions included in this manual.
2. Make sure that the oven is unplugged and the Time Control is in the "OFF" position.
3. Wash all the accessories in hot, soapy water or in the dishwasher. Also remove the rotisserie wheel and rotisserie skewers from the packaging and wash these in hot, soapy water.
4. Thoroughly dry all accessories and re-assemble in oven. Plug oven into outlet and you are ready to use your new Toaster Oven with Rotisserie.
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.

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.

Using Your Toaster Oven with Rotisserie

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

- Temperature Control - Choose the desired temperature from 180° (Keep Warm) to 450° F for baking or rotisserie.
- Function Control - This oven is equipped with five positions for a variety of cooking needs:
 - Bake - Cakes, pies, cookies, poultry, beef, pork, etc.
 - Toast - Bread, muffins, frozen waffles, etc.
 - Rotisserie - Can cook up to a 5-lb. roast or chicken
 - Broil - For broiling fish, steak, poultry, pork chops, etc.
 - Keep Warm - To keep cooked food warm for up to 30 minutes.
- 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 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.
- Oven Light: The oven light automatically comes 'On' when the oven is in use.

Using Your Toaster Oven with Rotisserie cont.

- Power 'On' Light - It is illuminated whenever the oven is turned on.
- 2 Bake Racks - For toasting, baking and general cooking for casserole dishes and standard pans.
- Drip Pan and Broiler 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 bake rack, drip pan and broiler rack when they are hot.
- Rotisserie Wheel - Roasts a variety of meats and poultry that are very tender and juicy inside, and browned to perfection outside.
- Rotisserie Skewers (6) - Use to make kabobs.
- Fish Basket - Use to broil salmon steaks, fish fillets, hamburgers, etc.
- Rotisserie Handle - Used for removing the rotisserie wheel from the oven after your roast is done.

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, broiler rack, drip pan, bake racks, crumb tray or any hot container from a hot oven. Always use the tray/rack handle, rotisserie handle or an oven mitt when removing these items.

Baking

Bake your favorite cookies, cakes, pies, brownies, etc. The bakeware 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.

Note: When using a single bake rack, position the Bake Rack in the lowest Support Guide.

Operation

- Place the Bake 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 Bake 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'.

Baking On 2 Racks

- Two racks of cookies or pies can be baked at the same time, however it is necessary to rotate them (i.e. move the top to the bottom and the bottom to the top) halfway through the cooking time.

Positioning of the Bake Racks

Cookies - Use bottom and middle Support Guides.

Layer Cakes - Use bottom Support Guide only (bake one at a time).

Pies - Use bottom and middle Support Guides.

Baking Cookies

For baking cookies, we suggest adjusting baking temperature and using the cookie sheets placed on the baking racks. 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 sheets on the bake racks to begin baking.
2. Use parchment paper on cookie sheets so cookies will not stick.
3. Cookie sheets 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.

Broiling

For best results, it is recommended that you preheat the oven for 15 minutes on 450°.

Operation

- Set Temperature Control to 450°.
- Turn Function Control to Broil.
- Preheat the oven.
- Place the Broiler Rack on the Drip Pan.
- Place the food on the Broiler Rack and slide into the Top Rack Support Guide or Middle Rack Support Guide depending on the thickness of the food that you are cooking.
- 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 position 'Stay On'.
- It is advisable to leave the door slightly ajar.
- Turn food over midway through the prescribed cooking time.
- When broiling is complete, turn the Time Control to 'OFF'.

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	25-30 min.
T-BONE STEAK	400	25-30 min.
HAMBURGER	400	25-28 min.
PORK CHOPS	400	40-45 min.
LAMB CHOPS	400	30-40 min.
CHICKEN LEGS	400	30-35 min.
FISH FILETS	350	20-25 min.
SALMON STEAKS	350	20-25 min.

Note: All broiling times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

Rotisserie Cooking

We recommend that you do not cook a roast larger than 4-5 lbs. on the rotisserie wheel. Chicken should be bound in string to prevent the chicken legs or wings from unraveling during roasting and so that rotisserie assembly will rotate smoothly. For best results we recommend that you preheat the oven for 15 minutes on 450°.

Assembling the Rotisserie Wheel

1. Pinch tab at center hub to release locking springs and separate hub wheel end from fixed skewer rods.
2. Slide up to whole chickens onto the skewer rods. It is best to tie both the wings and legs to the bird to keep them from flopping when the rotisserie wheel turns. Replace the hub wheel onto the skewer rods. Ensure that the center drive pin on the locking hub is pulled out.
3. Lift the rotisserie wheel with the rotisserie handle and slide the assembly onto the guide rails at the sides of the oven. Once engaged in the rails, slide the rotisserie assembly towards the rear. Ensure that the undercut on the locking wheel hub is engaged on the rail. Slowly rotate the rotisserie assembly until you feel the motor drive pin engage the shaft on the left side of the oven.

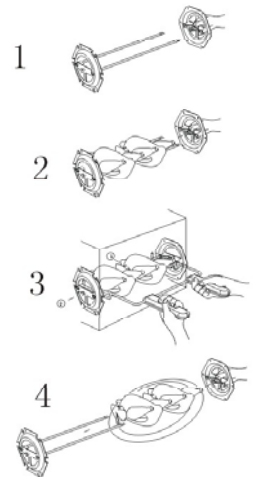
Note: The locking removable wheel hub should be positioned on the right hand side of the oven. Move selector knob to 'Rotisserie' and set desired temperature. Then turn Time Control knob to 'Stay On' and cook as per recipe.

4. Once cooking is completed, turn the oven off and unplug. Lift out rotisserie wheel with rotisserie handle. Remove the hub wheel and slide of the birds.

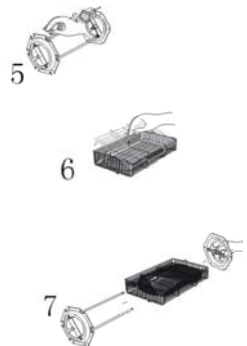
Assembling the Fish Basket

5. Remove the hub wheel from the rotisserie assembly.
6. Load fish basket with desired ingredients. Close and lock fish basket cover. Ensure that the locking tabs on the cover are well engaged with the basket.
7. Insert the rotisserie hub with rods through the wire hanging tabs on either side of the fish basket. Replace the hub wheel.
8. Place assembled fish basket and contents in the oven using the same method as was used for the rotisserie.
9. Follow cooking instructions in recipe for time and temperature.

Rotisserie Wheel



Fish Basket



Rotisserie Cooking cont.

Operation

- Set temperature control to 450°F.
- Turn function control to rotisserie.
- Slide rotisserie wheel onto the guide track making sure that the food is centered onto the skewer.
- Slide the drip pan into the lowest position inside the oven to catch the food drippings.
- Turn the time control knob to the 'Stay On' position.
- When finished roasting, turn the time control knob to the 'Off' position.
- Remove the rotisserie wheel by placing the hooks of the rotisserie handle under the rotisserie wheel, then pull the rotisserie wheel out of the drive socket and carefully remove from the oven. Take the meat off of the rotisserie skewer and place on cutting board or platter.
- Use the rotisserie guide below for suggested roasting times. Check the doneness with a reliable meat thermometer. Use an independent timer to remind you to check the meat temperature.

Rotisserie Guide

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

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	25-30 min.
TURKEY	350	25-30 min.

Note: All rotisserie times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

Roasting In Your Oven

Roast your favorite cut of meat to perfection. The oven can cook up to an 8-lb. chicken or turkey and up to a 6-lb. roast. A 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°. 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 drip pan.
- Place the drip 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/rack handle provided to help you slide the drip pan in and out.
- When cooking is complete, turn the time control to 'OFF' position.

Roasting Guide

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

MEAT	OVEN TEMP	TIME PER LB.
BEEF ROAST	325-450	25-30 min.
PORK ROAST	325-450	40-45 min.
HAM	325-450	35-40 min.
CHICKEN	350-450	20-25 min.
TURKEY	350-450	20-25 min.

Note: 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.

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>