

Useful instruction on your toaster oven

To have a better using experience, there are some important instructions you might not know for your toaster oven:

- **Before first use**

For the first time only, turn the Temperature Knob to 450°F and the Timer Knob to 15 minutes. This will burn off any residue or oils still on the oven or elements.



NOTE

The oven may lightly smoke during this process. This is normal for a new oven and should not last more than 10-15 minutes.

- Food smoke may appear during broiling or baking

When broiling, it is always recommended to cut off excess fat on food before placing it in oven to minimize smoke. If oven smokes during baking, this usually means the banking pan is dirty and requires cleaning.

The food must be put into the baking pan to avoid the fire danger that caused by the accumulation of food chipping on the heating element.

- **Suggestions for better cooking performance**

This will help to avoid uneven cooking

150°F to 250°F	Warm previously baked breads Keep pancakes, French toast, waffles warm Keep main dishes warm for serving up to 1 hour later
350°F	Cookies, refrigerated tubes or prepared dough Cook 9 to 13 minutes
375°F	Frozen toaster pastries Place on baking tray, cook 3 to 4 minutes Rolls, refrigerated tubes such as crescent or dinner rolls Cook 11 to 13 minutes
400°F	Biscuits, refrigerated tubes Bake 8 to 11 minutes Frozen dinner rolls Bake 7 to 9 minutes Pot Pie Slit top crust, place on baking tray Bake 30 to 35 minutes
450°F	Potatoes

For more information on the instructions, you may refer to the user manual or contact us at 866-646-4332.