

## IMPORTANT SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed including the following:
- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. If the power cord is damaged, Contact Consumer Support at the toll-free number listed in the warranty section.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the thermostat to “Min” and both the timer and shade control to
- Off” or “ ”, then remove plug from wall outlet. • Do not use appliance for other than intended use.
- Do not clean 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 toaster oven is covered or touching flammable material including curtains, draperies, walls and the like, when in operation. Do not store any item on top of the appliance while in operation.
- Extreme caution must be exercised when using containers constructed of other than metal or glass.
- Do not store any materials, other than the manufacturer’s recommended accessories, in this oven when not in use.

- Do not place any of the following materials in the oven: paper, cardboard, plastic and the like.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- 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.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.

## **GROUNDING PLUG**

As a safety feature, this product is equipped with a grounded plug, which will only fit into a three-prong outlet. Do not attempt to defeat this safety feature. Improper connection of the grounding conductor may result in the risk of electric shock. Consult a qualified electrician if you are in doubt as to whether the outlet is properly grounded.

## **TAMPER-RESISTANT SCREW**

Warning: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user-serviceable parts inside. Repair should be done only by authorized service personnel.

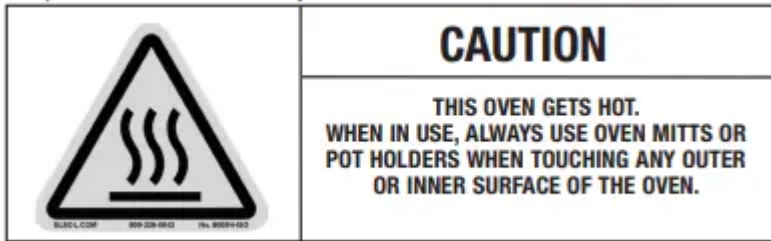
## **ELECTRICAL CORD**

- a) A short power cord (or detachable power cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used,
  1. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance,
  2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and
  3. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Note: If the power cord is damaged, it should be replaced by qualified personnel; in Latin America, by an authorized service center.

## HOW TO USE

This product is for household use only.



Caution: Do not leave oven unattended when in operation. Food ignition may occur. If this happens, unplug unit but DO NOT open door. To reduce the risk of fire, keep oven interior completely clean and free of food residues, oil, grease and any other combustible materials.

Caution: A fire may occur if the toaster oven is covered or touching flammable materials including curtains, draperies, walls and the like when in operation or after, when still hot. Do not place any of the following materials in the oven, on top of the oven, or in contact with the oven sides or bottom surfaces: paper, cardboard, plastic or the like.

## GETTING STARTED

- Remove all packing material, any stickers, and the plastic band around the power plug.
- Wash all removable parts as instructed in CARE AND CLEANING.
- Select a location where this unit is to be used, allowing enough space from back of the unit and the wall to allow heat to flow without damage to cabinets and walls.
- Plug unit into electrical outlet.

## IMPORTANT INFORMATION ABOUT YOUR OVEN

- This oven gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the oven.
- During first few minutes of use you may notice smoke and a slight odor. This is normal and should cause no concern.
- You must set the timer or select STAY ON for the oven to function.

## TOAST FUNCTION

1. For best results, place the bread to be toasted directly on the slide rack.
2. Toast up to 9 slices of bread. Center your items in the middle of the rack.
3. Insert the slide rack and close the oven door.
4. Turn the Temperature control knob to the Toast setting.
5. Turn the Cooking Function control knob to Toast.

6. Turn the separate precision toast shade knob to medium shade then desired toast shade: Light, Medium, or Dark.
7. For best results, on first toasting cycle, set the toast selector knob to Medium, then re-adjust to lighter or darker to suit your preference.
8. The On indicator light comes on and remains on until the toasting cycle is complete.
9. When toast cycle is complete, there will be an audible signal. The oven and the On indicator light will turn off.
10. Open the oven door. Using oven mitts or pot holders, slide the rack out to remove the toast.
11. Unplug appliance when not in use.

## **BAGEL FUNCTION**

1. For best results, place the bagels to be toasted directly on the slide rack.
2. Center your items in the middle of the rack.
3. Insert the slide rack and close the oven door.
4. Turn the Temperature control knob to the Toast setting.
5. Turn the Cooking Function control knob to Bagel.
6. Use the oven timer knob and set to the desired level using the bagel shade indicated.
7. For best results, on first bagel cycle, set the set the timer knob in the middle between the light and dark bagel icons.
8. The On indicator light comes on and remains on until the bagel cycle is complete.
9. When bagel cycle is complete, there will be an audible signal. The oven and the On indicator light will turn off.
10. Open the oven door. Using oven mitts or pot holders, slide the rack out to remove the bagel.
11. Unplug appliance when not in use.

**IMPORTANT:** Be sure the top edge of the food or container is at least 1.5 inches (3.81 cm) away from the upper heating elements.

**NOTE:** Food should not extend beyond the edges of the bake pan/drip tray to avoid drippings from falling onto the heating elements.

## CONVECTION BAKE FUNCTION

NOTE: For best results, when baking or cooking, preheat the oven for at least 10 minutes at the desired temperature setting.

1. Turn the Temperature control knob to the desired temperature
2. Turn the Cooking Function control knob to Convection Bake
3. Turn the Timer control knob to 20, and then turn back or forward to desired baking time, including preheat time. Select Stay On to bake longer than 60 minutes or to control cooking time yourself. Be sure to use a kitchen timer.
4. The indicator light comes on and will remain lit during entire baking time.
5. The heating elements with cycle on and off to maintain even heat distribution.
6. Once oven has preheated, open oven door and insert food. Close oven door.
7. When finished cooking, turn the Time control knob to Off. The power indicator light goes off. Use an oven mitt or pot holder to slide out the food.
8. Unplug the appliance when not in use.

Note: If baking 2 pizzas at one time, place pizzas directly on oven racks in the upper and lower positions of oven. Bake according to cooking directions, switching rack positions half way through cooking.“

## BROIL FUNCTION

NOTE: For best results, when broiling, preheat oven for 10 minutes.

1. Turn the Temperature control knob to Broil/450 setting.
2. Turn the Cooking Function control knob to Broil.
3. Turn the Timer control knob to 20, and then turn back or forward to desired baking time, including preheat time. Select Stay On to broil longer than 60 minutes or to control broiling time yourself. Be sure to use a kitchen timer.
4. The indicator light comes on and will remain lit during entire broiling time.
5. The heating elements with cycle on and off to maintain even heat distribution.
6. Once oven has preheated, open oven door and insert food. Place food on the slide rack and use the bake pan/drip tray under the slide rack to avoid drippings falling onto the heating elements.
7. When finished broiling, turn the Timer control knob to Off. The power indicator light goes off.
8. Unplug the appliance when not in use.

## ROTISSERIE FUNCTION

### Setting food on the rotisserie rack

1. Insert pointed end of the rotisserie spit through one of the forks with pointed ends of the fork facing towards the center of the spit. Slide the fork towards the square end of the spit. Tighten the wing nut.
2. Insert spit through center of food until the fork is securely embedded in food.
3. Slide second fork onto pointed end of spit with pointed ends facing the food. Continue until forks are securely embedded into the food. Tighten the wing nut.
4. Check that the food is centered on spit by placing pointed end of spit into the drive socket on the right-hand side of the oven wall. Rest the square end of the spit in the support on the left hand side of the oven well.
5. Insert bake pan, lined with foil, to the lowest rack position, to catch drippings below the rotisserie spit.

### Using the rotisserie function

1. Turn the Temperature control knob to the desired cooking temperature
2. Turn the Cooking Function control knob to “Rotisserie”
3. Turn the Timer control knob to “Stay-On” setting
4. When roasting is complete, turn the Timer control knob to “Off”.
5. Remove the rotisserie spit by placing the hooks of the rotisserie handle under the grooves of either side of the spit. Lift the left side first by lifting upwards. Then pull the right end of the spit of the drive socket. Carefully remove the roast from the oven.
6. Open the wing nuts and remove the skewers, and remove the meat from the spit.

NOTE: Always use extreme care when removing the rotisserie spit or the slide rack/drip tray from the oven. Always use oven gloves when touching rotisserie handle.

### ROTISSERIE COOKING GUIDE

| FOOD                           | MAXIMUM WEIGHT TO BE COOKED | COOKING TEMPERATURE | APPROXIMATE COOKING TIME | INTERNAL TEMPERATURE |
|--------------------------------|-----------------------------|---------------------|--------------------------|----------------------|
| Chicken                        | 3½ lbs.                     | 350° F              | 1½ hours                 | 180° F               |
| Eye Round Roast                | 3 to 5 lbs.                 | 325° F              | 1½ to 2 hours            | 160° F               |
| Round Roast                    | 3 to 5 lbs.                 | 325°F               | 1½ to 2 hours            | 160°F for medium     |
| Pork Loin with or without bone | 2½ to 4 lbs.                | 325°F               | 1½ to 2 hours            | 160°F                |
| Baby Back Spare Ribs           | 2 to 3 lbs.                 | 325°F               | 1½ to 2 hours            | 160°F                |

### **Quick tips for rotisserie cooking:**

- Recommended MAXIMUM size of foods cooked on the rotisserie: 3½ lb chicken, 5 lb roast.
- Use kitchen twine to truss chicken wings and legs to the chicken.
- Tying roasts such as beef and pork at 1 ½-inch intervals and wrapping the twine around the length gives a neat compact shape to roasts cooked on the rotisserie.
- Begin with a cold oven.
- Once spit is in place check that food is centered by letting the rotisserie make one full turn before cooking begins.

## **CARE AND CLEANING**

This product contains no user serviceable parts. Refer service to qualified service personnel.

### **CLEANING**

Important: Before cleaning any part, be sure the oven is off, unplugged, and cool.

1. Clean the glass door with a sponge, soft cloth or nylon pad and warm water with dish soap. Do not use a spray glass cleaner.
2. Wash the bake pan in mild soapy. To minimize scratching, use a polyester or nylon pad.
3. Wipe crumb tray with a dampened cloth or paper toweling and dry thoroughly before inserting back into unit.

## **NEED HELP?**

For service, repair or any questions regarding your appliance, call the appropriate 800 number on cover of this pamphlet. Please DO NOT return the product to the place of purchase. Also, please DO NOT mail product back to manufacturer, nor bring it to a service center. You may also want to consult the website listed on the cover of this pamphlet. (Applies only in the United States and Canada)

### **What does it cover?**

- Any defect in material or workmanship provided; however, Applicia's liability will not exceed the purchase price of product.

### **For how long?**

- Two years from the date of original purchase with proof of such purchase.

### **What will we do to help you?**

- Provide you with a reasonably similar replacement product that is either new or factory refurbished.

### How do you get service?

- Save your receipt as proof of date of sale.
- Visit the online service website at [www.prodprotect.com/applica](http://www.prodprotect.com/applica), or call toll-free 1-800-231-9786, for general warranty service.
- If you need parts or accessories, please call 1-800-738-0245.

### What does your warranty not cover?

- Damage from commercial use.
- Damage from misuse, abuse or neglect.
- Products that have been modified in any way.
- Products used or serviced outside the country of purchase.
- Glass parts and other accessory items that are packed with the unit.
- Shipping and handling costs associated with the replacement of the unit.
- Consequential or incidental damages (Please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you).

### How does state law relate to this warranty?

- This warranty gives you specific legal rights. You may also have other rights that vary from state to state or province to province

#### **Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.