

User Manual

BEFORE FIRST USE

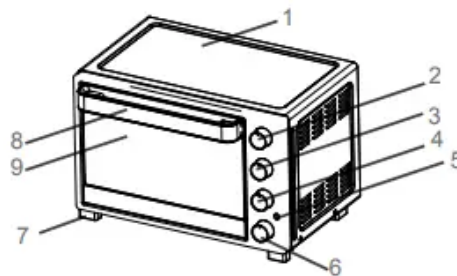
1. Remove all accessories and shipping materials packed inside the Oven.
2. Wash the Rack and Pan in warm soapy water. Wipe the inside of the Oven with a damp cloth or sponge. Blot dry with paper towels to be sure the unit is dry before using.
3. Place Oven on a flat counter or other stable surface DO NOT OPERATE ON THE SAME CIRCUIT WITH ANOTHER APPLIANCE.
4. Make sure the Crumb Tray is properly installed before using.

For the first time only, Set the Temperature Knob to MAX, the function setting on toast and the timer to 15 minutes. This will burn off any oils still on the Oven. **NOTE** The oven may smoke during this process. This is normal for a new

PRODUCT INSTRUCTION

NAMES OF PARTS

1. Housing
2. Temperature knob
3. Function knob
4. Temperature knob
5. Indicator light
6. Timer knob
7. Oven foot
8. Door handle
9. Door glass
10. Crumb tray
11. Baking rack
12. Baking tray
13. Helper handle
14. Rotisserie fork
15. Extract Clamp



OPERATION

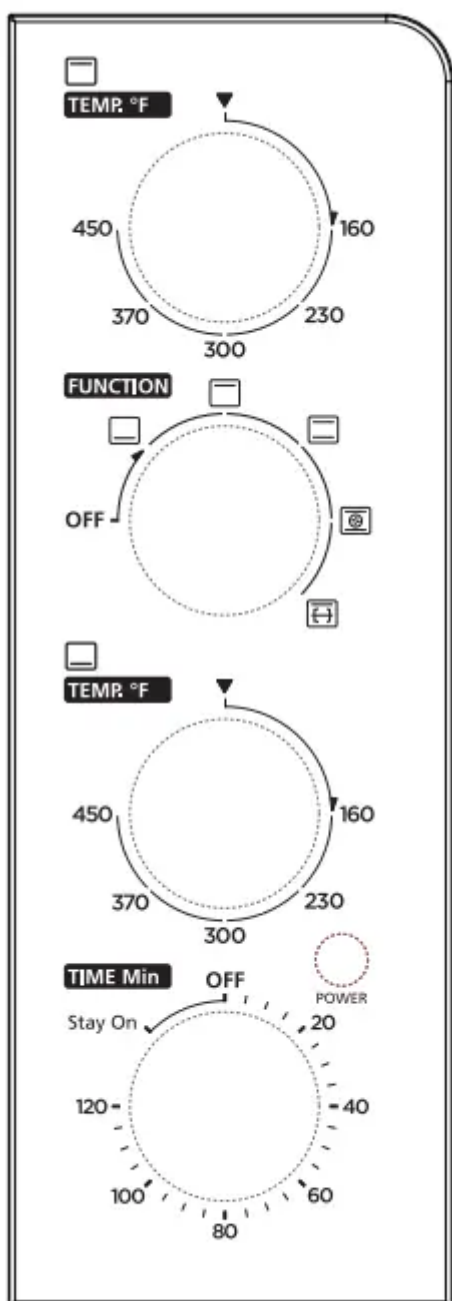
HOW TO USE

CAUTION: the oven surfaces are hot during and after use general instructions

1. Place the Baking Rack in position that will accommodate the height of the food to be cooked.

2. 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 pipes. Make sure that you always use an ovenproof container in the oven, never use plastic or cardboard containers in the Oven
3. Clean the heating pipe periodically
4. Never use glass or ceramic pans or lids.
5. DO NOT let juices run to the bottom of the oven. Use the Crumb Tray when cooking.
6. Set the temperature as suggested by the recipe or as desired.
7. Securely shut the door and set the cooking time to begin operating the oven.

FUNCTION INSTRUCTION



CONTROL SETTINGS

TIME SETTING

The oven will not turn on without the timer being set. When the time knob is in the "off " position, the oven will not operate. To set the time, turn the knob clockwise to the desired time.

Indicator light is lit only when time has been set. When the timer has reached the OFF position, a bell sound will be heard. Power supply will be cut off automatically.

ADJUSTING TIME

Timer can be change during cooking cycle. Just turn the timer knob to the desired time and continue cooking.

NOTE: To select the cooking time, first rotate the timer knob more than 90 degrees, and then turn the switch back to the time you require.

TEMPERATURE SETTING

Turn the temperature knob clockwise to the desired temperature setting. The temperature can be set from 160 °F to 450 °F.

STAY ON


For use the toaster without time control, turn the timer knob to position " Stay on" . In this case, the toaster will work until the timer knob is set to " OFF" position.


Note: the food may catch fire if the cooking time is setting too long. Close supervision is necessary during cooking and the timer do not being set too long.


This oven offer five different functions for versatile cooking all in one appliance.

Bake:  The lower heating elements are working during this function.

Broil:  The upper heating elements are working during this cycle.

Toast:  The upper and lower heating elements are working during this function. It is perfect for baking pizza, bread and cookies and Toasting pork, steaks and Toasts.

Convection:  The upper and lower heating elements, along with the motor fan are working.

Rotisserie:  The upper straight electric heating elements, along with the Rotisserie Motor is working. Follow Rotisserie instruction for proper use.

Fermentation:  85 F-120 F

HOW TO US


CAUTION: THE OVEN SURFACES ARE HOT DURING AND AFTER USE

GENERAL INSTRUCTIONS

1. Place the Baking Rack in position that will accommodate the height of the food to be cooked.
2. Set the food on the Rack. Make sure that you always use an ovenproof container in the oven, never use plastic or cardboard containers in the oven.
3. Never use glass or ceramic pans or lids.
4. DO NOT let juices run to the bottom of the oven. Use the Drip Tray and Crumb Tray when cooking.
5. Set the temperature as suggested by the recipe or as desired.
6. Securely shut the door and set the cooking time to begin operating the oven.


CONVECTION FUNCTION:

Use the convection function for toasts, steaks, baking pizza and bread.

1. Place the baking rack to the desired height.
2. Set the function knob to "  ".
3. Select the length of time you want.
4. Rotate the temperature knob clockwise to desired temperature.
5. Continuing cooking for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.


TOAST FUNCTION:

Use the toast function for foods such as corn, bread, cookies and heating food

1. Place the baking rack to the desired height.
2. Set the function knob to "  ".
3. Rotate the Time knob to set the cooking time.
4. Rotate the Temperature knob clockwise to desired temperature
5. Continuing toasting for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.


BROIL FUNCTION:

The Broil Function is ideal for fish, beef, steak, vegetables, etc.

1. Place the baking rack to the desired height.
2. Set the Function Knob to "  ".
3. Select the length of time you want to broil the food.
4. Rotate the Temperature knob clockwise to desired temperature.
5. Continuing broiling for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.

BAKE FUNCTION:


Use the bake function for foods such as less tender cuts of meat, soups and stews

1. Place the baking rack to the desired height.
2. Set the function knob to "  ".
3. Select the length of time you want to Bake the food.
4. Rotate the temperature knob clockwise to desired temperature.
5. Continuing baking for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.

FERMENTATION FUNCTION:

1. Put the dough onto the enamel baking tray, and put the baking tray into the electric oven.
(* Fits approx. 9 50 dough balls per batch)
2. Select the fermentation function. (* Set the temperature for upper / lower tube heating to 0.)
3. Set the timer to 40-50 minutes. (* The actual duration varies with the size of dough balls.)

ROTISSERIE FUNCTION:

1. Remove the baking rack from the oven and set aside.
2. Place the baking pan in the lowest level of the oven. This will catch all the drippings from the food that is on the Rotisserie Forks as it cooks. Do Not attempt to use the rotisserie function without placing the baking pan in the correct position of the oven.
3. Set the function knob to "  ".

4. Select the length of time you want to rotisserie the food.
5. Rotate the temperature knob clockwise to desired temperature.

ROTISSERIE FUNCTION USING THE ROTISSERIE FORKS:

1. Secure the food with weight centered on the forks.
2. Slide the Holding Forks onto each of the forks and press firmly into the food, piercing the food to hold in place on the forks. Insert the Holding Forks at different angles to hold the food more firmly. Tighten the screws, turning clockwise so that the holding forks will stay in place during the Rotisserie cooking session.
3. Insert the pointed end of the Rotisserie forks into the Rotisserie Socket on the inside right side of the oven.
4. Lift the Rotisserie Forks on the left side just a bit to allow the notch to fit into the Rotisserie Bracket on the left side of the oven.
5. Set the Temperature knob and the Time knob to begin operating the oven.
6. Once the cooking time has been complete and you have checked the internal temperature of the food to ensure that it has cooked properly, you can remove the Rotisserie Forks with the Rotisserie Helper Handle.
7. Hold the handle in your right hand and support handle in your left hand.
8. Place the hooks on the Helper Hander underneath the Rotisserie Forks.
9. Lift the left side of the Rotisserie Forks out of the Bracket first and pull slightly toward you.
10. Gently remove the right pointed side of the Rotisserie Forks from the Rotisserie Socket and remove the food on the forks out of the oven.
11. Place the food on a heat safe plate or dish when you have removed from the oven. Let it cool slightly before attempting to remove the holding forks and Rotisserie Forks from the food
12. To remove the Holding Forks, turn the screws counterclockwise and pull the Holding Forks out of the food and off of the Rotisserie Forks
13. Gently slide the food off of one side of the forks back onto the heat safe plate or dish.

CARE AND CLEANING

1. Before cleaning unplug the toaster oven and allow it to cool completely.
2. Wash all the attachments with mild, soaped water including the rack and the baking tray.
3. Do not use abrasive cleansers, scrubbing brushes and chemical cleaner as this will cause damage to the non-stick coating of baking tray.
4. Using a wet cloth to wipe the inner of the oven.

5. To clean the door by using a wet cloth saturated with detergent or soap.
6. Never immerse the unit in water or other liquid.
7. Any other servicing should be performed by an authorized service representative.

SPECIFICATION

MODEL	MC32ACG-CHSS	POWER	1500W
CUBAGE	32L	L*W*H	19.5x15.6x12.8 inch
VOLTAGE	120V, 1Ph	Rated Energy Consumption	1.5KW/H
AC FREQUENCY	60Hz		

ONE YEAR LIMITED WARRANTY

This product carries a warranty stating that it will be free from defects in material and workmanship for a period of one year from the date of purchase. This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep your original sales receipt.

IMPORTANT:

1. This warranty does not cover damages resulting from accident, misuse or abuse, lack of reasonable care, the affixing of any attachments not provided with the product, loss of parts, or subjecting the appliance to any but the specified voltage. (Read directions carefully.)
2. This warranty is void if this product is ever used for other than private household purposes.
3. This warranty is void if this product is ever used outside of United States.

If service is required during the warranty period, properly pack your unit. We recommend using the original carton and packing materials.

If additional assistance is needed, please contact customer assistance at:

(855) 204-5313

Midea Am erica Corp

5 Sylvan Way,

Parsippany, NJ 07054

Customerservice@us.toshiba-lifestyle.com

Midea America Corp. expressly disclaims all responsibility for consequential damages or incidental losses caused by use of the appliance. Some states do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which may vary from state to state.

The serial number can be found on the back cabinet. We suggest that you record the serial number of your unit in the space below for future reference

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.

