

LIMITED WARRANTY* ONE (1) YEAR:

Your small kitchen appliance is warranted to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. During that period, should the appliance fail to operate properly, return the appliance with your sales receipt to the store where purchased (store return policy may vary). If you use your appliance for household use and according to instructions, it should give you years of satisfactory service. This product warranty covers only the original consumer purchaser of the product.

Warranty is only valid with a dated proof of purchase.

To guarantee repair or replacement without charge, a dated sales receipt showing purchase within the limited warranty period* must accompany the appliance. Without a sales receipt, warranty will be estimated according to the appliance's manufactured date. A comparable appliance should arrive within 2-3 weeks. However, in case an appliance is not covered by warranty, correspondence offering alternatives will be mailed to you.

During the one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below). The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.

This limited warranty covers appliances purchased and used within the 48 contiguous states plus the District of Columbia and does NOT cover:

- Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
 - Damages caused in shipping.
 - Damages caused by replacement or resetting of house fuses or circuit breakers.
 - Defects other than manufacturing defects.
 - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
 - Lost or missing parts of the product. Parts will need to be purchased separately.
 - Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
 - Damage from service or repair by unauthorized personnel.
 - Extended warranties purchased via a separate company or reseller.
 - Consumer's remorse is not an acceptable reason to return a product to our Service Center.
- *The consumer is responsible for any delivery charges for all replacement units provided for exchange under the warranty.

RETURNS: Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #. We cannot assume responsibility for loss or damages to products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your return: any accessories related to the problem, your full address and daytime phone number, a note describing the problem, a copy of the dated sales receipt or other proof of purchase and a valid RA#. C.O.D shipments cannot be accepted.

*One Year Limited Warranty valid only in the **48 contiguous states plus the District of Columbia, excluding** Alaska, Hawaii, Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty. For international warranty, please contact the local distributor.

**Any instruction or policy included in this manual may be subject to change at any time.

Model ETO-730SS

Elite Platinum Convection Oven/Toaster Broiler

Distributed by: **MAXI-MATIC®**, USA

18401 E. Arenth Ave. City of Industry, CA 91748

Customer Service Department: (626) 912-9877 Ext. 120 MON-FRI 10am-5pm PST

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Elite
BY MAXI-MATIC
PLATINUM

Convection Oven/Toaster Broiler



Model ETO-730SS

Instruction Manual

IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical products, especially when children are present.

WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, SERVICING, OR CLEANING IT.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electrical shock, do not immerse cord, plug, or any non-removable parts of this oven in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not use outdoors.
7. Do not let cord hang over edge of table or counter, or touch hot surfaces.
8. Extreme caution must be used when moving an appliance containing hot oil or other hot liquid.
9. Do not place on or near a hot gas or electrical burner, or in a heated oven.
10. Turn all controls to "OFF" before inserting or removing plug from wall outlet.
11. Do not place any of the following materials in the oven: paper, cardboard, plastic wrap, and the like.
12. To disconnect, grasp plug and remove from outlet. Do not pull by the cord.
13. Do not use oven for other than intended use.
14. Oversize foods or metal utensils must not be inserted in this appliance, as they may create a fire or risk of electric shock.
15. 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 unit when in operation.
16. Do not store any material, other than manufacturer's recommended accessories, in this oven when not in use.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts resulting in a risk of electric shock.
18. Extreme caution should be used when using containers constructed of other than metal or glass.
19. Do not cover crumb tray or any parts of the oven with metal foil. This will cause overheating of the oven.
If this product is mounted under a cabinet:
20. To reduce the risk of fire, do not place any heating or cooking appliance beneath the appliance.
 - To reduce the risk of fire, do not mount unit over or near any portion of a heating or cooking appliance.
 - To reduce the risk of electric shock, do not mount over a sink.
 - To reduce the risk of fire, do not store anything directly on top of the appliance surface when the appliance is in operation.
21. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

CAUTION: This product is equipped with a polarized plug (one blade is wider than the other blade) as a safety feature to reduce the risk of electrical shock. This plug will fit into a polarized outlet only one way. This is a safety feature. If you are unable to insert the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the

extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer cord is required, extension cords are available from local hardware stores. If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coaster or place mats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.

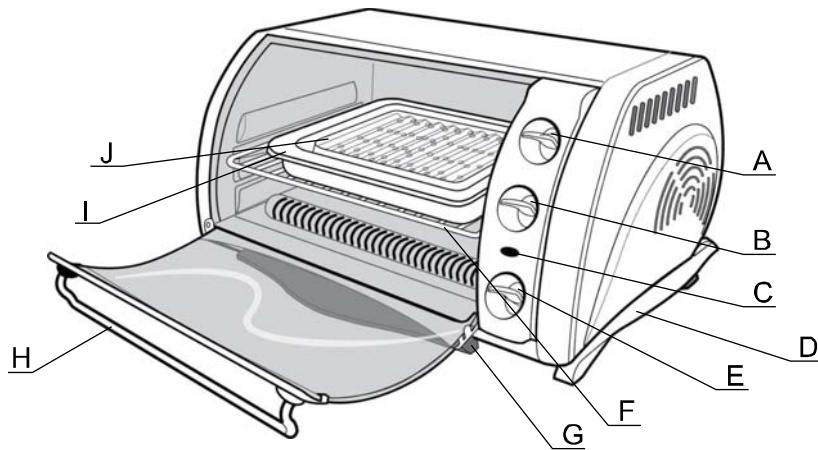
INTRODUCTION

A convection oven circulates heated air continuously through the Oven cavity to maintain uniform temperature around the food. This constant, gentle air flow is what seals in juices, promotes browning and may shorten cooking time without turning and basting. Your Convection Oven can TOAST, BAKE, ROAST, BROIL, DEFROST and KEEP WARM. The Oven has a special recessed area to accommodate a 12" frozen pizza.

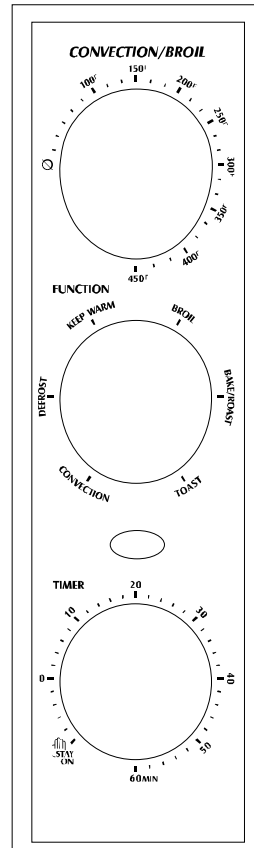
SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

PARTS & IDENTIFICATION



- A) Temperature Control
- B) Function Control
- C) Power on Light
- D) Side Handle
- E) 60-Minute Bake Timer
- F) Slide Rack
- G) Slide-out Crumb Tray
- H) Door Handle
- I) Bake Pan
- J) Broil Rack



(Control Panel)

BEFORE USING YOUR OVEN

Before using your convection toaster oven for the first time

- 1) Read all Use & Care Instructions carefully.
- 2) Carefully unpack your Convection Toaster Oven and remove all packaging materials.
- 3) Place your Convection Toaster Oven on a level surface such as a countertop or table. Be sure the sides, back and top of the Convection Toaster Oven are at least four inches away from any walls, cabinets, or objects on the counter or table.
- 4) Remove all stickers from the Convection Toaster Oven except the rating label located on the back.
- 5) Remove Broil Rack, Bake/Broil Pan, Wire Pizza Rack and Crumb Tray and wash in warm, soapy water. Rinse and dry thoroughly before placing in the Convection Toaster Oven.
- 6) To remove any dust that may have accumulated during packaging, simply wipe the Convection Toaster Oven exterior with a clean, damp cloth.
- 7) Do not use abrasive cleansers.
- 8) Do not put the Convection Toaster Oven, cord or plug in water.
- 9) When you are ready to use the Convection Toaster Oven, plug the cord into a 120V AC electrical wall outlet.
- 10) To eliminate any protective substance or oil that may have been used for packing and shipping, set the temperature control to 450°F, turn the Function Control to TOAST; turn the Timer Control to 15 minutes. As soon as the Timer Control is engaged, both the Upper and Lower Heating Element will turn ON. A small amount of smoke and odor may be detected. This is normal.
- 11) To avoid scratching, marring or discoloration, do not store anything on top of the Convection Toaster Oven during operation.

CAUTION: Appliance surfaces are hot during and after use.

CAUTION: Always wear protective, insulated oven mitts on hands when touching hot Convection Toaster Oven or hot dishes and food or when inserting or removing Wire Pizza Rack, baking dish and food.

NOTE: The Convection Toaster Oven will not operate unless the Timer Control has been set.

NOTE: After use the Convection Toaster Oven, turn the Timer Control to OFF; then remove plug from wall outlet.

TEMPERATURE CONTROL

Your Convection Toaster Oven has an adjustable Temperature Control with temperatures 150°F to MAX.

FUNCTION CONTROL

- The Convection Toaster Oven has 6 different functions:
- **Bake/Roast:** Pizza, cakes, pies, cookies, poultry, beef, pork, etc.
- **Toast:** Bread, muffins, frozen waffles, etc.
- **Broil:** Fish, steak, poultry, pork chops, etc.
- **Keep Warm:** Keeps cooked foods warm.
- **Defrost:** Should take 1/3 of the time required for room temperature thawing.
- **Convection:** Seals in juices, promotes browning and may shorten cooking time without turning and basting.

TIMER CONTROL

The Timer Control also acts as the Oven's ON and OFF switch. Turn the Timer Control clockwise to select appropriate cooking time. The Control is marked in 10 minute increments up to 1 hour. IF cooking less than 1 hour, turn the Timer Control past 60 minutes, then back to desired cooking time. When cooking time is complete, a signal will sound and the unit will turn OFF automatically.

STAY ON

If you are cooking for less than 10 minutes or do not wish to use the Timer feature, turn the Timer Control to STAY ON to turn Oven ON. Turn the Timer Control to the 0 (OFF) position when cooking is complete. The Power ON light will go off.

POWER ON LIGHT

The Power ON Light will remain ON any time the Timer Control (and the Convection Toaster Oven) is turned ON.

HEATING ELEMENTS

On the BAKE setting, the top and bottom elements will turn OFF and ON as the thermostat cycles to control the cooking temperature. On the BROIL setting, only the upper elements cycle on and OFF. The Power ON Light will remain on while the unit is ON.

Note: Some elements will appear black during certain heating functions. This is normal.

PIZZA RACK POSITIONS

The Wire Pizza Rack can be inserted into either the Upper or Lower Shelf Rail Positions.

HINTS FOR BEST RESULTS:

- To prevent heat loss, avoid opening the door excessively.
- To speed up browning, brush lean cuts of meat, chicken and fish with oil, margarine or melted butter.

COOKING CONTAINERS

- The Bake/Broil Pan include with the Convection Toaster Oven is suitable for items such as cookies, rolls, biscuits, nachos and pork chops.
- A variety of standard baking dishes, such as an 8" round or square cake pan, or a 6-cup muffin pan and 1 and 2 quart round, square or rectangular casserole dishes may be used for other foods.

TOAST:

1. Make sure the Crumb Tray is firmly in place in the bottom of the Convection Toaster Oven.
2. Plug into a 120V AC electrical wall outlet.
3. Open the Glass Door and center bread or food on the Wire Pizza Rack. Close the Glass Door.
4. Set the temperature control to 450°F.
5. Turn the Function Control to TOAST.
6. Turn the Timer Control to approximately 5 minutes. The Power Light will illuminate.

NOTE: Do not set the Timer Control to the STAY ON position when using the TOAST function.

NOTE: Watch toast until desired color is achieved.

7. When TOAST time is complete, a signal will sound, and the Timer Control will finish in the 0 position; the Convection Toaster Oven will shut off automatically; the Power Light will go off.
NOTE: If toasting is completed before the Timer Control shuts the Convection Toaster Oven OFF, you may shut the Oven OFF manually by turning the Timer Control to the 0 position. The Power Light will go off.
8. Open the glass door. Wear protective oven mitts and use the Tray/Rack Handle to pull the Wire Pizza Rack out from the Convection Toaster Oven. Be careful when removing toast from the back of the Pizza Rack. The inside of the Convection Toaster Oven is very hot. Close the glass door.
9. Unplug the machine and allow to cool before cleaning.

WARNING: DO NOT LEAVE Convection Toaster Oven UNATTENDED DURING TOASTING.

See User Maintenance Instructions. Unplug when not in use.

HINTS FOR TOAST:

- Remove all protective wrappings from food before placing in Convection Toaster Oven. Follow toaster food directions.
- Frozen and heavy bread require a longer time setting (e.g. Bagels and English muffins).
NOTE: Use extra caution when using this Convection Toaster Oven for toasting pastry items with runny-type frosting or open fillings.
- When toasting more than one slice of bread, use slices of similar size, thickness and freshness.
- Once slice of bread requires a lighter setting than several slices of bread.
- Stale bread, thin bread or sweet bread products, such as tea cakes and fruit loaf, brown more quickly than ordinary bread, so they should be toasted for less time.
- Different breads require different toasting times. Turn the Timer Control to the 0 position and open the Glass Door to check toast color. Close Glass Door and reset Timer Control if more toasting time is needed.
- For best results, clean Crumb Tray frequently.

PIZZA

Your Convection Toaster Oven has been especially designed to accommodate a 12" frozen pizza.

1. Remove the Bake/Broil Pan and the Wire Pizza Rack from the Convection Toaster Oven.
2. Plug into a 120V AC electrical outlet.
3. Position the Function Control to BAKE. Set the temperature control to the suggested temperature listed on pizza box. Allow the oven to preheat for 10 minutes.
4. Wearing protective, insulated oven mitts, place pizza directly on Wire Pizza Rack provided and then insert the Wire Rack into either the Upper or Lower Shelf Rail.
5. Close the Glass Door.
6. Set the Timer Control for the recommended time.
7. When BAKE time is complete, the indicator bell will sound and the Timer Control will have reached the 0 position; the Convection Toaster Oven will shut off automatically; the Power Light will go off.
8. Wearing protective oven mitts, use the Tray/Rack Handle to pull the Wire Pizza Rack out from the Convection Toaster Oven. Remove cooked pizza carefully and transfer to a serving plate.
9. Turn the Temperature Control to OFF. Make sure the Timer Control is in the 0 position.
10. Unplug and allow cool completely before cleaning.

BAKE

1. Place Wire Pizza Rack onto the Lower Shelf Rail.
2. Plug into 120V AC electrical wall outlet.
3. Turn the Temperature Control to the desired temperature setting.
4. Position Function Control to BAKE/ROAST.
5. Set Timer Control to STAY ON or desired baking time. The Convection Toaster Oven will shut OFF automatically if Timer is set. Preheat if necessary.
6. Wearing protective, insulated oven mitts, carefully center baking dish directly onto the Wire Pizza Rack and close the Glass Door. You may place foods such as biscuits directly onto Bake/Broil Pan.
7. If you are using the Timer, when the BAKE time is complete, the indicator bell will sound, and the Timer Control will reach the 0 position; the Convection Toaster Oven will shut off automatically; the Power Light will go off.
8. If the Timer Control is set to STAY ON, or if the food is finished cooking before the Timer has signaled, turn the Temperature Control to OFF and the Timer Control to the 0 position.
9. Wearing protective oven mitts, use the Tray/Rack Handle to pull the Wire Pizza Rack out from the Convection Toaster Oven.
10. Unplug and allow to cool completely before cleaning.

ROAST & BROIL

1. Remove the Bake/Broil Pan and the Wire Pizza Rack from the Convection Toaster Oven.
2. Insert the Wire Pizza Rack into the Lower Shelf Rail.
3. The Bake/Broil Pan Assembly is very useful for roasting. When roasting meats and poultry, this prevents the meat from cooking in the drippings and allows adequate air circulation for even cooking and browning. Place the Broil Insert Pan onto the Bake/Broil Pan. Place food onto the Broil Insert and center onto the Wire Pizza Rack. Juices and/or fat will drip into the pan below and decrease spattering while roasting.
4. If you choose to use your own baking container, place it directly on top of the Wire Pizza Rack. Make sure the dish is deep enough to hold any drippings caused from the roasting process. Add the food to the dish and roast uncovered according to the recipe.

CAUTION: Make sure the baking container is at least 1-inch away from the Upper Heating Element.

5. Close the Glass Door. Plug Oven into 120V AC electrical wall outlet.
6. Position Function Control to BAKE/ROAST. Turn Temperature Control to 325° to 350° (standard roasting temperature). It is not necessary to preheat your Oven. A meat thermometer should always be used to gauge internal temperature. The thermometer should be inserted into thickest portion of roast away from bones or fatty areas. Check progress two-thirds into the cooking process to ensure food does not over cook.
7. Set Timer Control to STAY ON or desired roasting time.
8. If you are using the Timer, when the ROAST time is complete, a signal will sound, and the Timer Control will finish in the 0 position; the Convection Toaster Oven will shut off automatically; the Power Light will go off.

9. If the Timer Control is set to STAY ON, or if the food is finished cooking before the Timer has signaled, turn the Temperature Control to OFF and the Timer Control to the 0 position.
10. Wearing protective oven mitts, use the Tray/Rack Handle to pull the Wire Pizza Rack out from the Convection Toaster Oven.
11. Unplug and allow to cool completely before cleaning.

INTERNAL TEMPERATURE ROASTING CHART	
CUT	INTERNAL TEMPERATURE
Beef	145°F Rare 160°F Medium 170°F Well Done
Ham (Fresh) Ham (Precooked)	160°F 140°F Rare
Lamb	160°F Medium Well
Pork	160°F Medium 170°F Well Done
Turkey or Chicken, Whole Turkey or Chicken, Breast	180°F 170°F

HINTS FOR ROAST:

- A meat thermometer inserted into the center of the meat should always be used to ensure desired doneness.
- Roasting is recommended for large, tender cuts of meat and poultry. Seasoning prior to cooking adds to the flavor and aroma during cooking.
- A layer of fat on the top of the roast promotes better browning and provides natural basting.
- When roasting meats with a high fat content, the Bake/Broil Pan may fill with grease before cooking is completed. Carefully remove the Bake/Broil Pan using oven mitts and empty. Replace for continued roasting.

USDA RECOMMENDED TEMPERATURES

The United States Department of Agriculture recommends that meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria has been killed. Ground turkey and chicken should be cooked to an internal temperature of 165°F and ground beef, veal, lamb and pork be cooked to an internal temperature of 165°F. chicken and turkey should be cooked to an internal temperature of 170°F for white meat and 180°F for dark meat. Goose and duck should be cooked to an internal temperature of 180°F. Fresh beef, veal and lamb, etc. should be cooked to an internal temperature of at least 145°F. Fresh pork should be cooked to an internal temperature of at least 160°F. When re-heating meat and poultry products, they should also be cooked to an internal temperature of 165°F.

CONVECTION BAKING & ROASTING:

Convection cooking circulates heated air throughout the Oven Cavity to maintain uniform temperature around the food. This constant, gentle air flow promotes browning and seals in juices when cooking meats and may shorten cooking time. Check your food prior to the time it should be done and continue cooking as necessary. As a general rule, baked goods require a lower temperature in a Convection Oven than a regular conventional oven. Lower the temperature by 50°F to a minimum of 300°F when baking cakes, pies, cookies and bread. Follow packaging instructions for time and temperature when cooking convenience foods. Check food about ¾ way through cooking cycle and adjust time or temperature if necessary.

1. Place Wire Pizza Rack onto the Lower Shelf Rail.
 2. Plug into 120V AC electrical wall outlet.
 3. Turn the Temperature Control to the desired temperature setting.
 4. Position Function Control to CONVECTION.
 5. Set Timer Control to STAY ON or desired baking time. The Convection Toaster Oven will shut OFF automatically if Timer is set. Preheat if necessary.
 6. Carefully center baking dish directly on Wire Pizza Rack and close the Glass Door. You may place foods such as biscuits directly onto Bake/Broil Pan.
- NOTE: Check baked goods for doneness 5 to 10 minutes before expected completion and continue cooking as necessary.**
7. If you are using the Timer, when the BAKE time is complete, a signal will sound, and the Timer Control will finish in the 0 position; the Convection Toaster oven will shut off automatically; the Power Light will go off.
 8. If the Timer Control is set to STAY ON, or if the food is finished cooking before the Timer has signaled, turn the Temperature Control to OFF and the Timer Control to the 0 position.
 9. Wearing protective oven mitts, use the Tray/Rack Handle to pull the Wire Pizza Rack out from the Convection Toaster Oven.
 10. Unplug and allow to cool completely before cleaning.

CONVECTION BAKING GUIDE			
Food	Temp.	Time	Comments
Cookies	300-325°F	per recipe	Check 2-3 min. before time is up
Cakes	300-325°F	per recipe	Grease pan if recipe calls for
Pies	325-350°F	per recipe	Check 5-10 min. before time is up
Pizza	400°F	per recipe	Homemade
Potatoes	350°F	per recipe	1 to 6 large
Brownies	300°F	per recipe	Check 5 min. before time is up

BROIL:

1. Insert the Wire Pizza Rack into the Upper Shelf Rail.
2. Place the Broil Insert onto the Bake/Broil Pan. Always use the Bake/Broil Pan Assembly when broiling. Place food on Broil Insert and center onto the Wire Pizza Rack. Juices and fat will drip into the pan and decrease spattering while broiling. Close the door.
3. Plug into 120V AC electrical wall outlet.
4. Position Function Control to BROIL. Turn Temperature Control to 450° or MAX.
5. Set Timer Control to STAY ON or desired broiling time. The Convection Toaster Oven will shut OFF automatically if Timer is set.
6. Broil food until done, turning half way through cooking time. Wear protective oven mitts and use the Tray/Rack Handle to pull the Wire Pizza Rack out from the Convection Toaster Oven.
7. When finished, turn the Temperature Control to OFF. Make sure the Timer Control is in the 0 position.
8. Unplug and allow to cool completely before cleaning.

WARNING: DO NOT LEAVE Convection Toaster Oven UNATTENDED DURING BROILING.

See User Maintenance Instructions. Unplug when not in use.

BROIL RECOMMENDATIONS

Broiling is used for tender cuts of meats or marinated meats, fish and some fruits and vegetables. Cooking time is determined by the desired doneness and the distance between the food and the element.

HINTS FOR BROIL

- Do not place aluminum foil on top of the Broil Insert Pan. This traps grease and can cause a fire.
- Trim excess fat from meat and score edges to prevent curling and thaw frozen meats before broiling. This will reduce smoke during broiling.

KEEP WARM:

1. Make sure the Crumb Tray is firmly in place in the bottom of the Convection Toast Oven.
2. Plug into a 120V AC electrical wall outlet. Close the Glass Door.
3. Remove all protective wrappings from food before placing into the Convection Toast Oven.
4. Open the Glass Door. Insert the Wire Pizza Rack into either the Upper or Lower Shelf Rail.
5. Center a baking container or food on the Wire Pizza Rack or use the Bake/Broil Pan and close the Glass Door.
6. Turn the Function Control to Bake/Roast.
7. Set the Temperature Control to 150°F or 200°F.
8. Turn the Timer to the desired time or to the STAY ON position. The Power Light will illuminate.
9. If the Timer Control has been set, when the KEEP WARM time is complete, a signal will sound, and the Timer Control will finish in the OFF position. The Power ON Light will go off.
10. Open the Glass Door. Wear protective oven mitts to remove food from Convection Toaster oven. Close the Glass Door.
11. Unplug unit and allow to cool completely before cleaning.

WARNING: DO NOT LEAVE CONVECTION TOASTER OVEN UNATTENDED DURING THE KEEP WARM FUNCTION.

See User Maintenance Instructions. Unplug when not in use.

DEFROST:

1. Plug into 120V AC electrical wall outlet. Close the Glass Door.
2. Remove all protective wrappings from food before placing in Convection Toaster Oven.
3. Open the Glass Door. Insert the Wire Pizza Rack into the Lower Shelf Rail.
4. Center a baking container or food on the Wire Pizza Rack or use the Bake/Broil Pan and close the Glass Door.
5. Turn the Function Control to Bake/Roast.
6. Set the Temperature Control to 200°F.
7. Turn the Timer to the desired time or to the STAY ON position. The Power Light will illuminate.
8. If the Timer Control has been set, when the Defrost time is complete, a signal will sound, and the Timer Control will finish in the OFF position. The Power ON Light will go off.
9. Open the Glass Door. Wear protective oven mitts to remove food from Convection Toaster Oven. Be careful when removing food. Close the Glass Door.
10. Unplug unit and allow to cool completely before cleaning.

WARNING: DO NOT LEAVE CONVECTION TOASTER OVEN UNATTENDED.

See User Maintenance Instructions. Unplug when not in use.

HINTS FOR DEFROST

- Do not use this method for defrosting meat, poultry or fish.
- Do not cover food.
- Brush frozen dough with vegetable oil to prevent drying out and remove to preheat Convection Toaster Oven before baking.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

CARE & CLEANING:

1. Turn Temperature Control to OFF. Make sure the Timer Control is in the 0 position. Unplug the Convection Toaster Oven before cleaning.
2. Allow Convection Toaster Oven and all accessories to cool completely before cleaning. Clean the outside of the Convection Toaster Oven with a damp cloth and dry thoroughly. A non-abrasive liquid cleaner may be used for stubborn stains. Rinse and dry thoroughly. Do not use metal scouring pads or abrasive cleaners that will scratch the surface.
3. Clean the Glass Door with a cloth or sponge dampened with warm, sudsy water. Dry thoroughly.
4. Remove Broil Insert, Bake/Broil Pan, Wire Pizza Rack, Tray/Rack Handle, and Crumb Tray. Wash in soapy water and dry thoroughly.
5. If crumbs and spills have accumulated on the Crumb Tray, wipe with a damp cloth. Always dry the Crumb Tray thoroughly before replacing.
6. DO NOT use abrasive cleaners or metal scouring pads to clean Broil Insert, Bake/Broil Pan, Wire Pizza Rack, Tray/Rack Handle, or Crumb Tray. For stubborn stains, clean with a nylon or polyester mesh pad and a mild, non-abrasive cleaner. Rinse and dry thoroughly.

CAUTION: DO NOT USE SPRAY-ON OR OTHER OVEN CLEANERS. USING THESE TYPES OF CLEANERS MAY CAUSE ELECTRICAL DAMAGE.

INTERIOR CLEANING:

1. Always unplug unit and allow to cool completely before cleaning or moving.
2. Remove Broil Insert, Bake/Broil Pan, Wire Pizza Rack, and Crumb Tray.
3. Clean interior with a mild or non-abrasive cleaner and plastic scouring pad after each use to avoid build-up. Do not rub too hard as surface can be scratched.
4. To remove baked-on food, pour a small amount of cooking oil onto the food and allow to stand for 5 to 10 minutes. Remove the softened food with a soft cloth. Do not use steel wool, scouring pads or abrasive cleaners.
5. Rinse and dry thoroughly before closing the Glass Door.

STORAGE:

Unplug unit, allow to cool completely, and clean before storing. Store in its box in a clean, dry place. Never store it while it is hot or still plugged in. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.