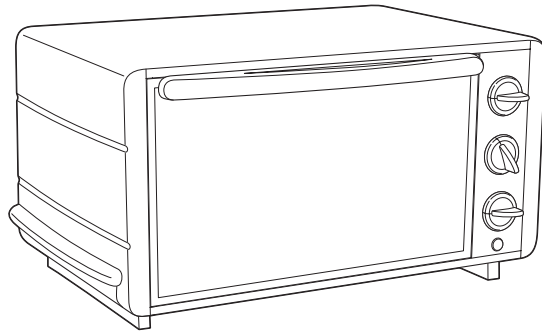


Hamilton Beach®

Convection Oven



English..... 2

USA: 1-800-851-8900

Canada : 1-800-267-2826

840107100

IMPORTANT SAFEGUARDS

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 electrical shock do not immerse cord, plug, or toaster 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 cleaning appliance and putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by Hamilton Beach/Proctor-Silex, Inc. may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Be sure to allow hot oil or liquids to cool before moving appliance.
12. To disconnect, turn all controls to Off, then remove plug from wall outlet.
13. Use extreme caution when removing tray or disposing of hot grease.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.

15. Oversize foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
16. A fire may occur if the toaster oven is covered, touching or near flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation, or before the appliance cools down.
17. Extreme caution should be exercised when using containers constructed of other than metal or glass.
18. Do not store any materials, other than Hamilton Beach/Proctor-Silex, Inc. recommended accessories, in this oven.
19. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
20. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
21. To turn oven off, turn Timer to OFF position. See "Parts and Features" section.
22. Do not place eyes or face in close proximity with tempered safety glass door, in the event that the safety glass breaks.
23. Always use appliance with crumb tray securely in place.
24. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS!

CONSUMER SAFETY INFORMATION

This appliance is intended for household use only.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the toaster oven. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

This appliance is equipped with a fully tempered safety glass door. The tempered glass is four times stronger than ordinary glass and more resistant to breakage. Tempered glass can break, however it breaks into pieces with no sharp edges. Care must be taken to avoid scratching door surface or nicking edges. If the door has a scratch or nick, call our toll-free customer service number.

Always unplug your toaster oven from the outlet when not in use.

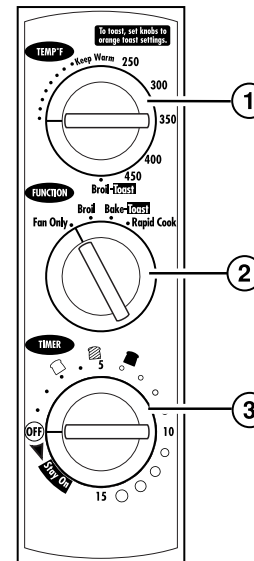
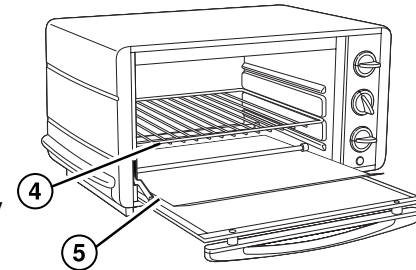
Before First Use

Most heating appliances produce an odor and/or smoke when used for the first time. Plug the toaster oven into an outlet. Turn the Temperature Knob to 450°F. Heat at this temperature for 10 minutes. The odor should not be present after this initial preheating. **Wash baking pan, broil rack, and oven rack before using.**

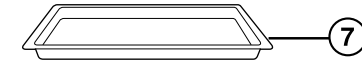
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Parts and Features

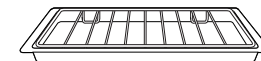
1. Temperature Knob
2. Function Knob
3. ON/OFF Oven Control/Timer/Toast Color Knob
4. Oven Rack
5. Slide-Out Crumb Tray
6. Broil Rack
7. Baking Pan



Broil Rack



Baking Pan

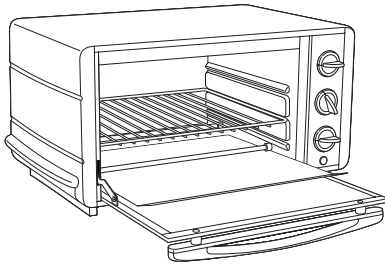


When broiling, the broil rack sits in the baking pan as shown.

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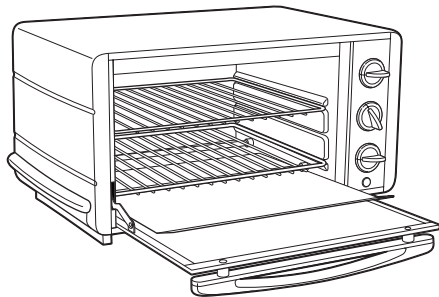
Oven Rack Positions

The oven has grooves in the side walls that let the oven rack be placed in different positions.



Middle Rack Position

- for toasting, baking, and broiling



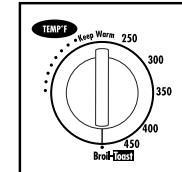
High and Low Rack Positions

- use **high rack** position for broiling
- use **low rack** position for toasting and baking

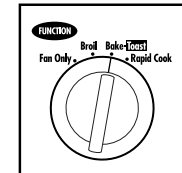
(For illustration only. The oven comes with only one rack.)

To Toast **Do not leave appliance unattended when in operation.**

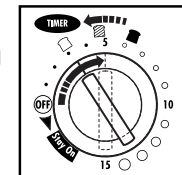
1. Place the oven rack in **middle** position for bread, pastry, or frozen waffles. Place oven rack in **low** position for bagels or English muffins (see Toasting Tips).
2. Set Temperature Knob to Toast.



3. Set Function Knob to Toast.

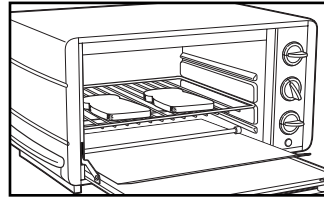


4. Turn Toast Color Knob to at least 5 and then back to the desired toast color setting (for accurate times under 5 minutes).
5. A bell will sound when cycle is completed. When finished, turn OFF. Unplug from outlet.



Toasting Tips

- **When toasting only two slices of bread**, place bread towards front of oven to get even toasting on top and bottom.
- **To toast bagels**, place oven rack in the **low** position and place bagels cut side facing down. This will toast the cut side more than the outside of the bagel. Set the Toast Color Knob to desired setting.
- **To toast English muffins**, place oven rack in the **low** position and place English muffins with the split side facing down. Set Toast Color Knob to the dark setting.
- **To toast regular toaster pastries, frozen pastry, or waffles**, place oven rack in the **middle** position. Select a light color and toast directly on the oven rack. If pastry has a glaze of frosting, use baking pan.
- When toasting, **condensation** may form on the oven door. The moisture will slowly escape from the enclosed oven.
- The **number of slices** of bread and the **bread freshness** will affect toast color. For example, toasting 4 slices of bread will require a darker toast color setting than 2 slices of bread. Adjust the Toast Color Knob based on desired color **and** number of slices.



To Keep Warm

1. Set Temperature Knob to Keep Warm.
2. Set Timer between 5 and 15 minutes or to Stay On.
3. When finished, turn OFF. Unplug from outlet.

To Bake and Tradition Cook

1. Place oven rack in **middle** or **low** position depending on food to be cooked.
2. Set Temperature Knob to desired temperature.
3. Set Function Knob to BAKE.
4. Set Timer between 5 and 15 minutes or to Stay On.
Preheat 5 minutes before beginning to bake.
5. When finished, turn OFF. Unplug from outlet.

Warming and Reheating Tips

- Do not totally enclose foods in aluminum foil. Foil can insulate foods and slow down heating.
- To reheat rolls or biscuits, place on baking pan and heat at 300°F for 10 minutes.
- Reheat leftover roasts or casseroles at 350°F for 20 to 30 minutes or until heated through.

To Bake and Rapid Convection Cook

1. Place oven rack in middle or low position depending on food to be cooked.
2. Set Temperature Knob to desired temperature.
3. Set Function Knob to Rapid Cook.
4. Set Timer between 5 and 15 minutes or to Stay On.
Preheat 5 minutes before beginning to bake.
5. When finished, turn OFF. Unplug from outlet.

Baking Tips

- The convection method cooks up to one-third faster than traditional baking.
- When first using, check to determine if time or temperature should be adjusted.
- To reduce the risk of fire, do not use oven cooking bags in the toaster oven.

To Broil

1. Place oven rack in **high** or **middle** position. Place food on broil rack in the bake pan and place in oven. Do not preheat oven.
2. Set Temperature Knob to Broil.
3. Set Function Knob to Broil.
4. Set Timer between 5 and 15 minutes or to Stay On.
5. Halfway through cooking time, or when food has browned, turn food over to brown and cook other side.
6. When finished, turn OFF. Unplug from outlet.

Broiling Tips

- For best results, do not preheat oven when broiling.
- Use oven rack in **high** position for faster broiling times. Use **low** position for foods needing longer broiling times, like chicken.
- Always allow at least one inch between the food and the heating element.

Broiling Chart

FOOD	APPROXIMATE TIME
Hamburgers	20 minutes
Hot Dogs	15 minutes
Sausage Links or Patties (pierce casings before cooking)	15 to 20 minutes
Fish	15 minutes

These cooking times are an average and should be adjusted to individual preferences. Turn foods halfway through cooking time.

Pan Sizes

The following pans should fit your toaster oven. To be sure, place the pan in the oven to check the fit before preparing the recipe.

6-cup muffin pan

8 x 4 loaf pan*

9 x 5 loaf pan*

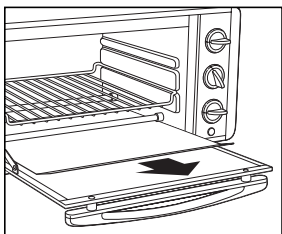
8-inch round or square baking pan

Most 1 to 1 ½ quart casserole dishes

* The loaf pans will fit but do not fill more than half full.

Cleaning

Your toaster oven's crumb tray should be cleaned regularly for best performance and long life. Regular cleaning of the crumb tray will also reduce the risk of fire hazard.



1. Unplug oven and allow to cool.
2. Wash oven rack and baking pan in hot, soapy water. Rinse and dry.
3. To clean the crumb tray, slide out and wipe crumb tray with a damp cloth. Slide back into position.
4. To clean the outside of the oven, wipe with a damp cloth. Do not

use abrasive cleansers. Do not clean with metal scouring pads. Pieces can break off pad and touch electrical parts, causing a risk of electric shock.

NOTE: This is a continuous self-cleaning oven. Cleaning the oven's interior walls is not necessary.

Recipes

Roast Chicken

To roast a whole chicken in the toaster oven, it must be 4 pounds or smaller.

Baked Potatoes

2 medium baking potatoes, about 10-ounces each

Wash potatoes then pierce skin with a fork. Place potatoes on baking pan and place in 425 degree oven. Bake for 1 hour or until done. Do not wrap in aluminum foil as this may increase cooking time.

Recipes

Hot Mexican Bean Dip

15-ounce can black beans, well drained
1 teaspoon hot pepper sauce
 $\frac{1}{3}$ cup sour cream
 $\frac{1}{3}$ cup salsa
4 ounces Monterey Jack cheese, grated

Mash black beans. Add hot pepper sauce, sour cream, salsa and half of the cheese. Spoon into shallow casserole dish. Sprinkle remaining cheese on top. Bake at 350°F about 10 minutes, or until bubbly. Serve with tortilla chips.

Mini Meat Loaves

1 pound lean ground beef
1 small onion, finely chopped
 $\frac{3}{4}$ cup fresh bread crumbs
1 egg, beaten
1 tablespoon grated Parmesan cheese
1 tablespoon finely chopped, fresh parsley
 $\frac{1}{4}$ teaspoon each, salt and pepper

Combine all ingredients and mix well. Divide mixture between 6-cup muffin pan. Bake at 350°F for 30 minutes or until done. Makes 4 to 6 servings.

Minute Muffins

1 cup self-rising flour
 $\frac{1}{2}$ cup milk
2 tablespoons mayonnaise or sour cream

Stir together ingredients. Spoon into greased 6 cup muffin pan. Bake at 450°F for 12 minutes or until done.

Recipes

5 Minute Pizza

English muffins, split in half Grated mozzarella cheese
and slightly toasted Pepperoni slices
Pizza or spaghetti sauce

Place muffin halves on baking pan cut side up. Spread some sauce on top of each muffin. Sprinkle with cheese then top with pepperoni. Place pan in toaster oven and bake at 450°F for about 5 minutes or until cheese melts.

Troubleshooting

The toaster oven will not heat.

Check to make sure the outlet is working and the oven is plugged in. Next turn the Temperature Knob to 350°F, turn Function Knob to Bake, and turn Timer to Stay On.

The toaster oven will not toast.

Check to make sure outlet is working and oven is plugged in.

1. Turn Temperature Knob to Toast.
2. Turn Function Knob to Toast.
3. Turn Timer/Toast Color Knob to a toast color.

Moisture forms on the inside of the oven door when toasting.

This is normal when toasting in a toaster oven. Moisture is slower to escape from the toaster oven than from a toaster. The amount of moisture will differ between fresh bread, bagels, and frozen pastry.

An odor and smoke comes from the toaster oven.

Smoke and odor is normal during the first use of most heating appliances. This will not be present after the initial heating period.

Some foods burn and some are not done.

Use oven rack position to center food in the oven. Adjust oven temperature or cooking time for best results with your recipes.

Customer Service

If you have a question about your toaster oven, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your toaster oven. This information will help us answer your question much more quickly.

MODEL: _____ TYPE: _____ SERIES: _____

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products or one (1) year for Hamilton Beach products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

Web site address: www.hamiltonbeach.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!