

Toaster Oven Rotisserie Griddle

USE AND CARE GUIDE
MODELS 337 AND 337CAN



READ AND SAVE THESE INSTRUCTIONS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

IMPORTANT SAFEGUARDS

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.
- ◆ Close supervision is necessary when any appliance is used by or near children.
- ◆ To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or other liquids.
- ◆ Do not let cord hang over edge of table or counter, or touch hot surfaces.
- ◆ Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
- ◆ The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
- ◆ Do not place on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.
- ◆ When operating the oven keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
- ◆ Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- ◆ To disconnect, turn the control to OFF, then remove the plug. Always hold the plug, but never pull the cord.
- ◆ Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- ◆ Do not cover CRUMB TRAY or any part of the oven with metal foil. This may cause overheating of the oven.
- ◆ Use extreme caution when removing tray or disposing of hot grease or other hot liquids.



- ◆ 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 oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on the oven during operation.
- ◆ Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
- ◆ Do not place any of the following materials in the oven: cardboard, plastic, paper, or other flammable materials.
- ◆ Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- ◆ Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.
- ◆ This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact our toll-free consumer relations line before using the oven.
- ◆ Do not use outdoors.
- ◆ Do not use appliance for other than intended use.
- ◆ This appliance is for HOUSEHOLD USE ONLY.
- ◆ **CAUTION: To reduce the risk of fire or shock do not operate the unit unless the removable top tray is in place.**

SAVE THESE INSTRUCTIONS

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V, and at least 10 A., 1250 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

POLARIZED PLUG: This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

ELECTRIC POWER: If electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electric circuit from other appliances.

This product is for household use only.

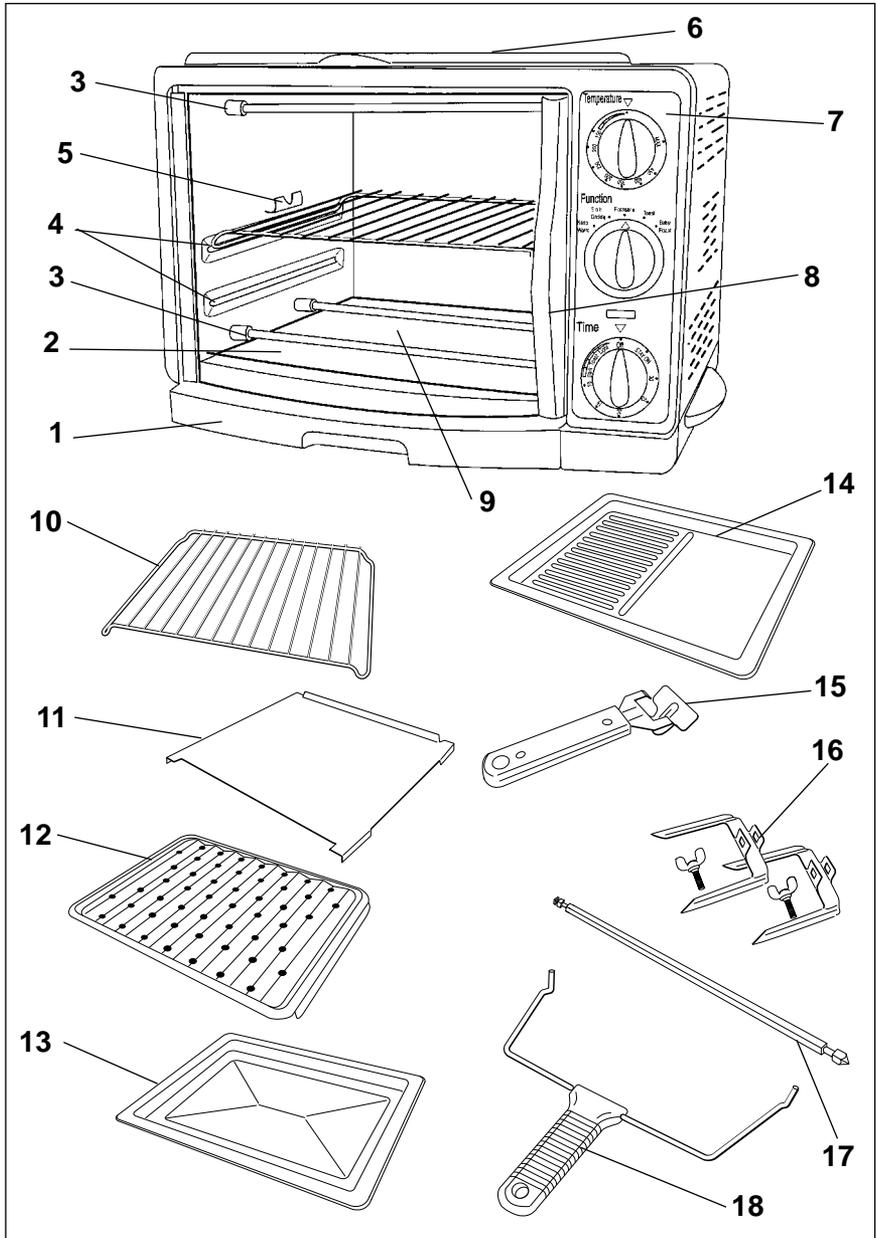
CAUTION: UNPLUG APPLIANCE FROM ELECTRICAL OUTLET WHEN ASSEMBLING, REMOVING PARTS OR CLEANING. NEVER PLACE BASE OR CORD IN WATER OR OTHER LIQUIDS.

Note: Product may vary slightly from illustrations.



Getting to Know Your Toaster Oven-Rotisserie-Griddle

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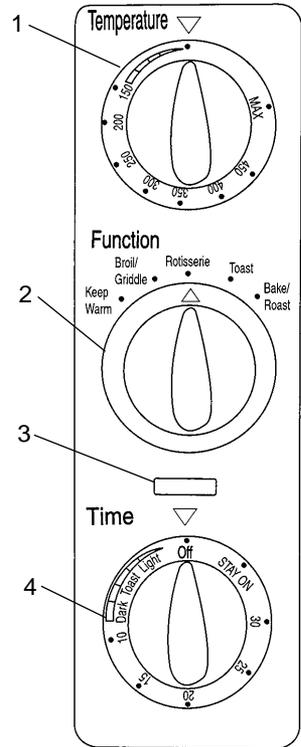
Parts List

1. Accessory Storage Drawer (P/N 21425)
2. Crumb Tray (P/N 21426)
3. Upper & Lower Heating Elements
4. Rack Support Guides
5. Rotisserie Spit Support & Drive Socket (not shown)
6. Griddle Cover (P/N 21427)
7. Control Panel
8. Door Handle
9. Curved Glass Door
10. Bake Rack (2) (P/N 21428)
11. Cookie Sheet (2) (P/N 21429)
12. Broil Rack (P/N 21430)
13. Drip Pan (P/N 21431)
14. Griddle (P/N 21432)
15. Tray/Rack Handle (P/N 21433)
16. Rotisserie Fork with Thumbscrew (2) (P/N 21434)
17. Rotisserie Spit (P/N 21435)
18. Rotisserie Handle (P/N 21436)



Control Panel

- 1. Temperature Control** - Turn to select temperature for broiling, rotisserie, griddle or bake/roast cooking functions, up to 450° MAX.
- 2. Function Control** - Turn to select the desired cook function:
 - **Keep Warm** - Keeps food warm for up to 30 minutes.
 - **Broil/Griddle** - For broiling fish, steak, poultry and pork chops, etc., or use the griddle for grilling sandwiches, bacon, eggs, pancakes, and French toast.
 - **Rotisserie** - Can cook up to a 5-pound roast or chicken.
 - **Toast** - For toasting bread, muffins, frozen waffles, etc.
 - **Bake/Roast** - For baking/roasting cakes, pies, cookies, poultry, beef, pork, etc.
- 3. Power On Light** - The Power-On Light will illuminate whenever the oven is turned on.
- 4. Time Control** - To activate the timer or to toast, turn the dial to the right (clockwise). A bell will sound at the end of the selected time (0-30 minutes). To select the Stay-On feature, turn the selector to the left (counterclockwise). The Oven will stay on until it is manually shut off.



Introduction

Congratulations on your purchase of the Toastmaster 337 Oven with Rotisserie and Griddle. This state-of-the-art appliance is complete with accessories that allow you to bake/roast, toast, broil/grill, keep foods warm and roast using the heavy duty Rotisserie Bar Assembly; all within a large capacity non-stick interior. Clearly marked control knobs allow you to quickly set up your oven to take advantage of its many features.

Most unique to your Toastmaster Oven, however, is the built-in Griddle. This feature allows you to grill your favorite foods or side dishes on the top griddle while cooking in the oven below.

Before Using for the First Time

1. Read all of the instructions included in this manual.
2. Remove all packaging materials including the sticker from the door.
3. Make sure oven is unplugged and the Time Control is in the OFF position
4. Wipe Oven exterior with a damp cloth. Dry thoroughly with a soft cloth. DO NOT use harsh or abrasive cleansers as these can damage the exterior surface.

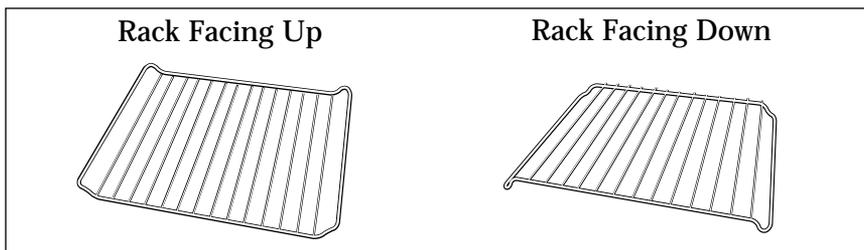
CAUTION: DO NOT IMMERSE CORD, PLUG OR APPLIANCE INTO WATER OR ANY OTHER LIQUID.

5. Remove the racks, pans, cookie sheets, rotisserie spit, and the griddle. Wash them in hot sudsy water or in the dishwasher.
6. Thoroughly dry all accessories and re-assemble in oven. Plug oven into outlet and you are ready to use your new Toastmaster Toaster Oven-Rotisserie-Griddle.
7. We recommend that you run the oven at the MAX temperature on the Toast function for approximately 15 minutes to eliminate any packing oil that may remain after shipping.



Accessories

BAKE RACKS - May be positioned in the upper or lower Rack Support Guides for toasting, baking, and general cooking in casserole dishes and standard pans. **Note:** When reference is made throughout this manual to the chrome Bake Racks facing up or down, please refer to the following:



COOKIE SHEETS - Each cookie sheet holds approximately 9-12 medium size cookies.

DRIP PAN & BROIL RACK - For use in broiling and roasting meat, poultry, fish, and various other foods. The Broil Rack allows fat drippings to drip into the Drip Pan and away from the food. This will help prevent spattering that could result in smoking and flare-ups. **Note:** Always use the Drip Pan with the Broil Rack when roasting and broiling meats, fish and poultry.

TRAY/RACK HANDLE - The Tray/Rack Handle can be used to remove the Bake Rack, Broil Pan & Rack, and Cookie Sheets when they are hot.

GRIDDLE - Excellent for cooking breakfast, lunch, snacks, and dinners or just as a keep-warm area for already cooked foods.

ROTISSERIE - Roasts a variety of meats and poultry that are very tender and juicy inside, and browned to perfection outside.

ROTISSERIE HANDLE - Used for removing the Rotisserie spit from the oven after your roast is done.

NOTE: Sugar and salt based foods have a tendency to stick to all surfaces and are very hard to clean. When cooking these types of foods with the Drip Pan, Broil Rack and Griddle, soak and clean them immediately after each use.

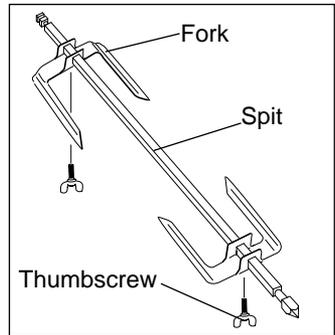
Instructions for Use

CAUTION: Appliance surfaces are hot during and after use. Always wear protective, insulated oven mitts when touching hot oven or hot dishes and food, or when inserting or removing Bake Rack, Broil Rack, or other baking dishes.

ROTISSERIE COOKING

We recommend that you do not cook a roast larger than 5 pounds on the Rotisserie. Season with salt and pepper, your favorite seasonings, or baste with barbecue sauce or vegetable oil, as desired.

1. Set the Temperature Control to MAX.
2. Turn the Function Control To Rotisserie. Insert pointed end of Spit through Fork, making sure the points of the Fork face in the same direction as pointed end of the Spit. Slide Fork towards square of the Spit and secure with thumbscrew.
3. Place food to be cooked on the Spit by running the Spit directly through the center of the food.
4. Place the second Fork into the other end of the roast or poultry and secure Fork with the thumbscrew.
5. Check that the food is centered on the Spit.
6. Insert the pointed end of the Spit into the Drive Socket located on the right-hand side of the oven wall. Make sure the square end of the Spit rests on the Spit Support, located on the left-hand side of the oven wall.
7. Slide a Bake Rack, facing down, into the lowest position and place the Drip Pan on this rack to catch the food drippings.
8. Turn the Time Control to the STAY ON position.
9. Use the Rotisserie Guide for suggested roast times. Check doneness with a reliable meat thermometer. Use an independent timer to remind you to check the meat temperature.
10. When complete, turn the Time Control to the OFF position.
11. Remove the Spit by placing the hooks of the Rotisserie Handle under the grooves on either side of the Spit. Lift the left side of the Spit first by lifting it up and out. Then, pull the Spit out of the Drive Socket and carefully remove the roast from the oven. Take the meat off the Spit and place on cutting board or platter.
12. For delicious gravy, skim the fat from the drippings of the Drip Pan and add water or broth to make 1½ cups gravy. Thicken with cornstarch or flour.



ROTISSERIE GUIDE

Food	Weight	Temp.	Approx. Time
Chicken	4-5 lbs.	MAX	1 hr. 30 mins.
Pork Roast	4-5 lbs.	MAX	1 hr. 45 mins.
Roast Beef*	3-4 lbs.	MAX	1 hr. 30 mins.
Cornish Hen (2)	1½ lbs. ea.	MAX	1 hr.
Pork Spareribs (1 rack)	3-4 lbs.	MAX	2 hrs.
Smoked Ham (Boneless)	4-5 lbs.	MAX	1 hr. 45 mins. - 2 hrs.
Veal Roast (Boneless)	4-5 lbs.	MAX	2 hr. 30 mins.

*Times are for Rare, add 15 minutes for Medium and 30 Minutes for Well Done.

GRIDDLE COOKING

The Griddle, located on top of the oven, is a very convenient way to cook a large variety of foods without having to use many pots and pans. It is also perfect for cooking your dinner side dishes while using the Rotisserie or broiling meat, fish, or poultry. Food can be kept warm while cooking items within the oven itself or while cooking elsewhere. The Griddle is ideal for grilled cheese sandwiches, bacon, eggs, French toast, pancakes, hamburgers, or hot dogs.

Note: Pull the oven out from under the cabinets when using the Griddle because it is possible to get some spatter on the underside of cabinets. Care should be taken not to use the Griddle near things that you don't want spattered, such as curtains or other appliance.

1. Set the Temperature Control to MAX.
2. Turn the Function Control to Broil/Griddle.
3. Turn Time Control to the STAY ON position. Preheat for 5 minutes, then begin cooking.
4. When complete, turn Time Control to the OFF position.
5. Use extreme caution when removing the Griddle for cleaning. Wait until it cools down then remove it, being careful not to spill any hot liquid that may be in the Griddle.
6. The Griddle is dishwasher safe.

CAUTION: Appliance surfaces are hot during and after use. Always wear protective, insulated oven mitts when touching hot oven or hot dishes and food, or when inserting or removing Bake Rack, Broil Rack, or other baking dishes.

ROASTING

Roast your favorite cut of meat to perfection. The oven can cook up to an 8 pound chicken or turkey and up to a 6 pound roast. A guide has been provided to assist you with roasting times. However, we suggest that you periodically check the cooking progress with a thermometer.

1. Place the Bake Rack in the oven at the lowest position, facing down.
2. Place the Broil Rack onto the Drip pan and then place food to be cooked on the Broil Rack.
3. Place the Drip Pan on the Bake rack.
4. Set the Temperature Control to the desired temperature.
5. Turn the Function Control to Bake/Roast.
6. Turn the Time Control to the STAY ON position.
7. To check or remove the roast, use the Tray/Rack Handle provided to help you slide the roast in and out.
8. Turn the Time Control to OFF when cooking is complete.



ROASTING GUIDE

Food	Weight	Temp.	Roast Time	Internal Temp.
BEEF*				
Eye of Round	3-5 lbs.	325°F	1 1/2 - 2 hrs.	150-160°F
Standing Rib	4 lbs.	325°F	2 hrs. 25 mins. - 3 hrs.	150-160°F
Top Round Roast	3-½ lbs.	375°F	2 hrs.	150-160°F
PORK				
Loin (boneless)	3-5 lbs.	325°F	2 1/2 - 3 hrs.	170°F
Loin (with bone)	3-5 lbs.	325°F	2 1/2 - 3 hrs.	170°F
Ham (smoked)	5-7 lbs.	325°F	1 hr. 50 mins. to 2 hrs. 25 mins.	140°F
POULTRY				
Chicken (whole)	3-5 lbs.	350°F	1 hr. 25 mins. to 1 hr. 50 mins.	190°F
Turkey (breast)	6-8 lbs.	350°F	2 - 2 1/2 hrs.	190°F
Cornish Hen	1-1½ lbs.	350°F	1 hr. - 1 hr. 25 mins.	190°F

*Times are for Medium. Subtract 15 minutes for Rare and add 15 minutes for Well-Done.

NOTE: All roasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

BROILING/TOP BROWNING

For best results, it is recommended that you preheat the oven for 5 minutes on MAX, trim excess fat from meat and dry any moisture that may be on the food.

CAUTION: Never leave oven unattended while in use.

1. Set the Temperature Control to MAX.
2. Turn the Function Control to Broil/Griddle.
3. Turn the Time Control ON to preheat the oven for 5 minutes.
4. Place the Bake Rack in the upper Rack Support Guide, facing up.
5. Place the Broil Rack onto the Drip Pan.
6. Place the food on the Broil Rack. Brush food with sauces or oil, as desired. Then slide the Drip Pan and Broil Rack with food onto the Bake Rack.
7. Food should be placed as close as possible to the top heating element without touching it.
8. Turn the Time Control to the STAY ON position.
9. Turn food over midway through the prescribed cooking time.
10. Turn the Time Control to OFF when broiling is complete.

BROILING GUIDE

Food	Weight/ Thickness	Desired Doneness	Broil Time
BEEF*			
Porterhouse/Sirloin	1 inch	Medium	15-20 mins.
London Broil	1 inch	Medium	15-20 mins.
Rib Eye	1 inch	Medium	15-20 mins.
Hamburger	8 ounces	Medium	20-25 mins.
PORK			
Chops	¾ inch	Well	20-25 mins.
Ribs	1 rack	Well	25 mins.
Chicken (whole)	pieces	Well	30-40 mins.
FISH			
Fillet* ^s	½ inch	Well	10-15 mins.
Steak	1 inch	Well	18-20 mins.

*Fish fillets are delicate and should be broiled directly in the Drip Pan without the Broil Rack. Turn Fillets over carefully midway through broiling.



BAKING

Bake your favorite cookies, cakes, pies, brownies, etc. The bakeware that will fit in your oven are: a bundt pan, 6 cup muffin pan, 9-inch pie pan, 9-inch square pan, 9-inch loaf pan, or an Angel Food cake pan. We do not recommend the use of roasting bags or plastic or glass containers in the oven.

NOTE: When using a single rack, position the Bake Rack in the bottom Support Guide, facing up.

1. Place the Bake Rack in the lower Rack Support Guide, depending on the height of the pan or according to recipe directions.
2. Preheat the oven as directed in the recipe.
3. Place item to be baked on the Bake Rack.
4. Set the Temperature Control to the desired temperature.
5. Turn the Function Control to Bake/Roast.
6. Turn the Time Control to the STAY ON position.
7. When baking is complete, turn the Time Control to OFF.

Baking on 2 Racks

Two racks of cakes, cookies, or pies can be baked at the same time. However, it is necessary to rotate them (i.e. move the top to the bottom and the bottom to the top) halfway through the cooking time.

Positioning the Bake Racks

Cookies can be baked using either or both Rack Support Guides with Racks face up.

Layer cakes can be baked on the lower position with the Bake Rack face down, and on the upper position with the Bake Rack face up.

Pies can be baked in either or both positions with the Bake Racks face down. Be sure to place Cookie Sheets under the pies to catch any spills or drips.

Baking Guide

Follow the package or recipe instructions for baking times and temperature.

TOASTING

The large capacity oven allows for toasting: 4 to 6 slices of bread, 6 English muffin halves, frozen waffles, or frozen pancakes. When toasting only 1 or 2 items, place the food in the center of the oven.

1. Insert Crumb Tray in place.
2. Set the Temperature Control to MAX.
3. Turn the Function Control to Toast.
4. Place food to be toasted on the Bake Rack.
5. Turn the Time Control to the desired darkness.
6. Bell will signal at the end of the Toast cycle.

NOTE: Bake Rack should be positioned in the upper Rack Support Guide, face up.

KEEP WARM

Keeps cooked food warm for up to 30 minutes. Longer periods of time are not recommended as food will become dry or spoil.

1. Set the Temperature Control to 175°F.
2. Turn the Function Control to Keep Warm.
3. Turn the Time Control to the STAY ON position.
4. Turn the Time Control to OFF when finished with the Keep Warm feature.

SLOW COOKING

This cooking process is an excellent way to attain very juicy and tender meals from cuts of meat such as rump roasts and briskets. You can also cook spare ribs, stews, soups, and a large variety of other foods. This is done by cooking 6-10 hours at the Bake/Roast setting (between 225°F - 250°F). Use cooking times given in your favorite recipe.

1. Set the Temperature Control to 225°F.
2. Turn the Function Control to Bake/Roast.
3. Place food to be cooked in a covered casserole dish and place it within the oven.
4. Turn the Time Control to the STAY ON position.
5. Time the cooking according to the recipe.
6. Turn the Time Control to OFF when you have completed slow cooking.



Care and Cleaning

CAUTION: Do not immerse Cord, Plug, or appliance into water or any other liquid.

CAUTION: Do not use metal scouring pads to clean the oven. Pieces of the pad may break off and touch electrical parts.

1. Unplug the oven and allow all parts to cool completely before cleaning or moving.
2. All accessories should be washed in hot sudsy water or can be cleaned in the dishwasher. Rinse and dry all accessories thoroughly.
3. Do not use an abrasive cleaner or steel wool scouring pad on the Drip Pan as this may damage the porcelain enamel finish.
4. Your oven features a non-stick coating. To clean any spattering that may occur while cooking, wipe the walls with a damp sponge, cloth or nylon scouring pad, and mild detergent. **DO NOT USE STEEL WOOL SCOURING PAD, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL, AS ALL OF THESE METHODS MAY DAMAGE THE NON-STICK COATING.**
5. The Glass Door can be wiped clean with a damp sponge and wiped dry with a paper or cloth towel.
6. Clean the outside with a damp sponge. **DO NOT USE AN ABRASIVE CLEANER, AS IT MAY DAMAGE THE EXTERIOR FINISH.**
7. Let all parts and surfaces dry thoroughly prior to plugging oven in and using.

Recipes

Fruit Glazed Rotisserie Ribs

Control Settings:

Temperature: MAX
Function: Rotisserie

- 1 rack (3-3½ lb.) pork spareribs
- ¼ c peach preserves
- ¼ c apricot preserves
- ½ c ketchup
- 2 TBL orange juice
- 1 TBL soy sauce
- 1 tsp lemon juice
- 1 tsp Dijon mustard
- ½ tsp garlic powder
- ½ tsp onion powder

1. Position 1 rotisserie fork at the opposite end of the spit from where the point is located and secure into position by tightening the thumbscrew.
2. Thread the fork through the ribs using an over and under method.
3. Place the second rotisserie fork onto the spit and secure it into the meat.
4. Tighten down the thumbscrew. Insert the pointed end of the spit into the right side of the oven and place the left side of the spit into the spit support.
5. Place the drip pan in the oven in the lowest position to catch the drippings.
6. Turn the Time Control to the STAY ON position and allow to cook for 1¼ to 2 hours.
7. Combine the remaining ingredients in a small saucepan and heat until the preserves melt. Stir until blended.
8. Simmer for about 20 minutes.
9. Brush the sauce on the ribs with a pastry brush during the last 30 minutes of cooking.
10. When the meat is cooked, remove from the oven using the rotisserie handle. Reserve remaining sauce to serve with the ribs*.

Makes 4 servings.

*Recipe makes about 1 cup of sauce. It can be doubled if more sauce is desired.



Griddle Corn Cakes with Tomato Salsa

Control Settings:

Temperature: MAX
Function: Griddle

1 can (1 lb.) whole kernel corn, drained
1 egg
2 tsp vegetable oil
 $\frac{1}{3}$ c low-fat milk
 $\frac{1}{4}$ tsp garlic powder
2 tsp dried minced onion flakes
 $\frac{1}{2}$ c flour
1 tsp salt
1 tsp baking powder
2 tsp vegetable oil

Salsa

1 large tomato, chopped
1 tsp chili powder
1 tsp dried minced onion flakes
 $\frac{1}{2}$ tsp salt
 $\frac{1}{4}$ tsp garlic powder
 $\frac{1}{2}$ tsp dried cilantro or parsley

Preheat the griddle.

1. Combine corn, egg, oil, and milk in a mixing bowl.
2. Combine dry ingredients and stir into the corn mixture.
3. Spoon 1 tsp of oil onto the griddle and spread with a pastry brush.
4. Spoon half of the mixture onto the griddle with heaping TBL.
5. Cook 3-5 minutes on the first side and turn when golden brown.
6. Cook 3-5 minutes on the second side.
7. Wrap cooked pancakes in foil and keep warm in the oven while making remaining pancakes. Repeat cooking process.
8. While pancakes are cooking, combine salsa ingredients.
9. Top each corn cake with salsa or serve separately.

Makes about 12 griddle cakes and 1 cup salsa.

Potato Pancakes

Control Settings:

Temperature: MAX
Function: Griddle

2 large potatoes, grated
2 tsp dried minced onion flakes
¼ tsp garlic powder
½ tsp salt
⅛ tsp black pepper
1 egg
1 TBL flour
1-2 tsp vegetable oil

Preheat the griddle.

1. Rinse starch off the potatoes after grating, and squeeze out excess liquid.
2. In a mixing bowl, combine potatoes and remaining ingredients, except for vegetable oil.
3. Spoon 1 tsp of oil onto the griddle and spread with a pastry brush.
4. Spoon half of the mixture onto the griddle with heaping teaspoons.
5. Cook 3-5 minutes on the first side and turn when golden brown.
6. Cook 3-5 minutes on the second side.
7. Wrap cooked pancakes in foil and place them in the oven to keep warm while making the remaining pancakes. Repeat cooking process.

Makes about 12 pancakes.



Teriyaki Rotisserie Beef Roast

Control Settings:

Temperature: MAX
Function: Rotisserie

3-4 lb. top round or sirloin tip beef roast

¼ c soy sauce

½ c water

1 TBL ketchup

1 tsp honey

¼ tsp onion salt

¼ tsp garlic powder

2 TBL apricot, peach, or pineapple preserves

2 tsp cornstarch

1. Position 1 rotisserie fork at the opposite end of the spit from where the point is located and secure into position by tightening the thumbscrew.
2. Insert the spit through the roast so that both prongs of the fork are inserted into the meat. Make sure the spit is centered and the roast is well balanced.
3. Place the second fork onto the spit and secure it into the meat.
4. Tighten down the thumbscrew, and insert the pointed end of the spit into the right side of the oven and place the left side of the spit into the spit support.
5. Place the drip pan in the oven in the lowest position to catch the drippings.
6. Turn the Time Control to the STAY ON position and allow to cook for approximately 1½ hours for Rare, 1¾ hours for Medium or 2 hours for Well Done**.
7. While the meat is cooking, combine the remaining ingredients in a small saucepan. Simmer for 10 minutes.
8. Spread the sauce on the roast with a pastry brush during the last 30 minutes of cooking. Reserve the remaining sauce to serve with the meat.
9. When the meat is cooked, remove from the oven using the rotisserie handle.
10. Skim fat from the drippings in the drip pan and add juices to the reserved sauce. Heat and serve with meat.

Makes 6-8 servings.

** Check the internal temperature with a reliable oven thermometer at about 1¼ hours. Differences in shape and thickness of cuts of meat may alter cooking times.

Jeweled Breakfast Muffins

Control Settings:

Temperature:	375°F
Function:	Bake/Roast
Rack Position:	Top
Rack Orientation:	Face Down

$\frac{3}{4}$ c flour

$1\frac{1}{2}$ tsp baking powder

$\frac{1}{2}$ tsp salt

$\frac{1}{4}$ c sugar

2 TBL vegetable oil

1 egg

$\frac{2}{3}$ c low-fat milk

1 tsp vanilla

$\frac{1}{2}$ c chopped dried fruit*

(such as mixed apricots, cherries, apples, and raisins)

1. Spray a 6-cup muffin pan with vegetable oil spray or line with paper cupcake liners.
2. Combine dry ingredients in a mixing bowl.
3. Combine remaining ingredients and stir into the flour mixture just until blended.
4. Fill each cup to within 1 inch of the top.
5. Bake 18-20 minutes, until tops of muffins are golden brown.

Makes 6 muffins.

*Substitute candied fruit (citron) for special holiday muffins.



Peach Melba Pie

Control Settings:

Temperature:	400°F
Function:	Bake/Roast
Rack Position:	Bottom
Rack Orientation:	Face Up

- 2 9-inch prepared pie crusts
- 1 lb. frozen peach slices
- 10 oz frozen raspberries, thawed and drained
- ¼ c sugar
- ¼ c flour
- ½ tsp almond extract
- ¼ tsp ground cinnamon

1. Line a 9-inch pie plate with one of the pie crusts.
2. Combine all the remaining ingredients in a large bowl.
3. Pour into the pie plate and top with the remaining crust.
5. Place the pie onto the cookie sheet and bake for 40-50 minutes, until golden brown.

Makes one 9-inch pie.

Low-Fat Oat Bran Banana Apple Muffins

Control Settings:

Temperature:	400°F
Function:	Bake/Roast
Rack Position:	Top
Rack Orientation:	Face Down

- ¼ c applesauce
- ¾ c oat bran
- ½ c flour
- 3 TBL brown sugar
- 1½ tsp baking powder
- ½ tsp salt
- ¼ tsp cinnamon
- 1 TBL vegetable oil
- 1 TBL honey
- 1 banana, mashed
- ¼ c skim milk
- 2 TBL raisins
- 1 egg

1. Spray a 6-cup muffin pan with vegetable oil spray or line with paper cupcake liners.
2. Combine dry ingredients in a mixing bowl.
3. Combine remaining ingredients and stir into flour mixture.
4. Fill each muffin cup $\frac{2}{3}$ full.
5. Bake about 15-18 minutes, until tops of muffins are golden brown.

Makes 6 muffins.



Chicken Rolls Stuffed with Wild Rice and Sun-dried Tomatoes

Control Settings:

Temperature: 350°F
Function: Bake/Roast & Broil
Rack Position: Top
Rack Orientation: Face Down

4 oz long grain wild rice mix with herbs and spices*
1 TBL pesto (see recipe on page 25)
6 sun-dried tomatoes, softened in boiling water
8 oz mozzarella, Fontina or havarti cheese
3 large whole skinless boneless chicken breasts, cut in half and flattened
2 c chicken broth
2 TBL white wine
1 tsp Worcestershire sauce
1 tsp cornstarch

*Substitute desired flavor of long grain rice for herb and spice long grain wild rice.

1. Follow package directions for the preparation of the rice mix. Allow to cool for about 10 minutes.
2. Stir in pesto and sun-dried tomatoes.
3. Cut half of the cheese into small cubes and stir into rice mixture. Slice the remaining cheese into six portions for use later in the recipe.
4. Measure the rice mixture and divide into 6 portions.
5. Place a portion of rice on each of the chicken pieces and spread to within an inch of the edges.
6. Roll each breast and place seam side down on the drip pan.
7. Combine broth, wine, and Worcestershire sauce.
8. Pour 1 cup liquid over chicken in the pan.
9. Place the drip pan into the oven and roast at 350° for 30 minutes.
10. Place one slice of the reserved cheese on each of the chicken rolls. Turn temperature control to MAX and function control to broil and cook until the cheese melts and begins to brown (about 5-7 minutes).
11. Heat remaining cup of broth and pour over the chicken.

Makes 6 servings.

Crostini

Control Settings:

Temperature: MAX
Function: Toast
Rack Position: Top
Rack Orientation: Face Up

6 slices Italian or other crusty bread
6 slices tomato, roasted red or green peppers or pimiento
6 slices mozzarella, Fontina, or Havarti cheese

1. Toast the bread for 3 minutes and carefully remove from oven.
2. Spread each slice with about 1 tablespoon of pesto (see recipe below).
3. Top each slice of bread with tomato or pepper, and then with cheese.
4. Return to oven and toast for 5-7 minutes, or until the cheese is melted and lightly browned.

Makes 6 open-faced sandwiches.

Pesto

1 c basil, parsley or spinach leaves, firmly packed
1 clove garlic
2 TBL grated Parmesan cheese
1 TBL pignoli nuts
1 TBL olive oil

In a food processor, combine all pesto ingredients until the greens are chopped and the mixture is smooth.



Mexican Turkey and Rice Casserole

Control Settings:

Temperature:	350°F
Function:	Bake/Roast
Rack Position:	Top
Rack Orientation:	Face Down

- 1 TBL olive oil
- 1 medium onion, chopped
- 1 clove garlic, crushed
- 1½ lbs. ground turkey
- 8 oz Mexican style rice mix
- 2 c water
- 8 oz Spanish-style tomato sauce
- 1 tsp chili powder
- ½ tsp salt
- 4 oz sharp cheddar cheese, grated
- 1 jar (14 oz) salsa

1. In a large non-stick frying pan, brown onion and garlic in oil until golden brown.
2. Add turkey and continue to cook until browned.
3. Stir in rice and add any seasonings included with the rice.
4. Stir in water, tomato sauce, chili powder, and salt. Simmer for 2 minutes.
5. Pour contents of the frying pan into an 8-inch square baking dish or 1½ quart casserole dish.
6. Cover tightly with foil and bake for 20 minutes.
7. Remove casserole from the oven and top with grated cheese.
8. Place casserole back into oven. Turn temperature control to MAX and function control to broil and cook until the cheese melts and begins to brown (about 5 minutes).
9. Spoon salsa over the casserole before serving or serve separately.

Makes 6 servings.

Lemon & Lime Broiled Salmon

Control Settings:

Temperature: MAX
Function: Broil
Rack Position: Top
Rack Orientation: Face Up

1 TBL olive oil
2 TBL lemon juice
2 TBL lime juice
1 tsp honey
1 tsp Worcestershire sauce
2 TBL mayonnaise
¼ tsp garlic powder
¼ tsp onion powder
2 tsp freshly chopped parsley
1 tsp freshly chopped dill
½ tsp salt
1 tsp pepper
4 salmon steaks cut ¾-1 inch thick

1. Combine all ingredients, except for the fish.
2. Place salmon in a deep dish or sturdy plastic bag and pour combined mixture over fish. Cover and refrigerate. Marinate for several hours, if time permits.
3. Preheat oven.
4. Place broil rack onto the drip pan.
5. Place fish on the rack.
6. Slide drip pan into the oven at the top position. If fish touches the elements, place the pan in the lower rack position.
7. Broil for 15-20 minutes, turning the fish over midway through cooking time. Test fish for doneness at 12 minutes. Fish is done when it is lightly browned and flakes easily with a fork.

Makes 4 servings.



In-Warranty Service Information

Please refer to warranty statement to determine if in-warranty service applies. This appliance must be serviced by a Toastmaster authorized service center. Unauthorized service will void warranty.

If an authorized service center is not available locally, your appliance may be returned postage prepaid to our National Service Center at the address shown on the back of this book. Call Consumer Service for return authorization.

Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a copy of your dated sales receipt and a note explaining the problem you have experienced. We recommend insuring your package. No CODs accepted.

LIMITED ONE YEAR WARRANTY

Warranty: This Toastmaster® product is warranted to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above 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 the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 947-3744 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number 337 when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 947-3744).

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$ 10.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:

Attn: Repair Center
Toastmaster Inc.
708 South Missouri Street
Macon, MO 63552
Email: consumer_relations@toastmaster.com
www.toastmaster.com

To contact us, please write to or call:

Toastmaster Inc.
P.O. Box 6916
Columbia, MO 65205-6916
1 (800) 947-3744

Limitation of Remedies: No representative or person is authorized to assume for us any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall we be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



Keep Dated Sales Receipt for Warranty Service.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom) _____

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But sometimes preparing
meals can become a chore.
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into millions of kitchens just like yours
so we can HELP YOU MASTER your
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tasks WITH EASE AND STYLE.
The TOASTMASTER name stands for a
CELEBRATION of INNOVATION designed
to serve your life and keep you
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- 6 cooking functions: Bake, Rotisserie, Roast, Grill, Roast, Broil and Toast
- Double wall construction
- Curved glass door for easy viewing
- 30-minute timer with auto-off signal when cooking is complete
- Fully adjustable thermostat up to 450°F
- 4 rack positions
- Power light
- Removable crumb tray
- Storage drawer for accessories



Questions

Call toll free 1-800-947-3744

Monday – Friday, 8:00 a.m. - 5:30 p.m. CST

www.toastmaster.com