



User's Guide

4-SLICE EGG & MUFFIN TOASTER™



QUICK REFERENCE

4-Slice Egg & Muffin Toaster™ Parts



IMPORTANT SAFEGUARDS

WARNING

WARNING: This appliance is not a toy. Close adult supervision is necessary when used by or near children. Please do not leave this unit unattended with children. Always unplug this appliance when not in use.

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

- Read all instructions before using.
- To protect against electrical shock, do not put the cord, plug or the appliance in water or other liquid.
- Close supervision is necessary when this appliance is used by or near children.
- Unplug the appliance from outlet when not in use, before putting on or taking off parts and before cleaning.
- Avoid contact with heated parts.
- Do not operate this appliance with a damaged cord or plug, or if the appliance malfunctions or if the appliance is dropped or damaged in any manner. If you experience any problems with your machine, unplug it immediately from the electrical outlet and call Back to Basics® at 1.801.571.7349.
- Do not use accessory attachments not recommended or sold by Back to Basics® as this may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter.
- Do not let the cord come into contact with hot surfaces, including a stove.
- Do not place on or near a hot gas or electrical burner or in a heated or microwave oven.
- Do not use this appliance for anything other than its intended use.
- Turn off the machine before removing any food from the appliance.
- Keep hands and utensils or oversized food out of toaster to reduce the risk of severe injury to persons or damage to the machine.
- To disconnect, grip plug and pull from wall outlet. Never pull on cord to disconnect.

IMPORTANT SAFEGUARDS

- Never leave the unit unattended while in use.
- A short cord set is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop where it can be tripped over or pulled by children.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the appliance plug in any way.
- To prevent spilling hot liquid, do not move the appliance after the egg poaching process is started.
- After the egg poaching process is started , do not add water or any other liquid to the appliance.
- Always operate appliance on a clean flat surface.
- Do not operate appliance around combustible materials (i.e. drapes, curtains, etc.)
- Always operate the appliance with the Egg Poaching Assembly in place.
- Never pour water into the Wide Toaster Slots.
- Avoid reaching over the Steam Vent or Egg Poaching Assembly when appliance is in use.
- Do not attempt to operate Egg Poacher without water in the reservoir.
- Do not move the appliance while in use.
- Lift and open the Lid carefully to avoid scalding. Use caution when handling the Egg Poacher Assembly.
- When egg cooker is operating, the Warming Tray should be placed on the heating element to avoid steam coming out from the handle.
- A fire may occur if toasters are covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.

IMPORTANT SAFEGUARDS

- Do not attempt to dislodge food when toaster is plugged in.
- The Egg Piercer on the bottom of the Measuring Cup is sharp. Use care when handling the Measuring Cup.

SAVE THESE INSTRUCTIONS. INTENDED FOR HOUSEHOLD USE ONLY.

WARRANTY

Back to Basics Products, Inc., warrants your new 4-Slice Egg & Muffin Toaster™ to be free from defects 1 year from the date of purchase. During this period, such defects will be repaired or the product replaced at Back to Basics' discretion without charge. This warranty does not cover exterior or interior finish or damage caused by misuse, accident or negligence.

A purchase receipt or other proof of original purchase date will be required before warranty service is rendered. Please fill out and return the warranty registration card located on page 14.

If a problem with this houseware item develops during or after the warranty period, please contact Back to Basics Products, Inc., for service.

If service is required:

- Send a brief letter explaining the problem. Be sure to include your name, address and phone number.
- For faster service, call 1.801.688.1989 or e-mail service@btbproducts.com.
- Most service problems are resolved with the replacement of a part. If this is not the case, we will give you instructions for returning the unit.

Any appliance submitted for repair must be sent (transportation charges prepaid) to:

Back to Basics Products, Inc.
675 West 14600 South
Bluffdale, UT 84065

If you have any questions concerning the use or care of this product, or comments regarding your experience with the product, please write a letter explaining the nature of your concern.

OPERATION

OPERATION

Toaster Only Function

1. Place appliance on a clean flat surface.
2. Place an English muffin, bagel, bread, or croissant into one or both sets of the Wide Toasting Slots.
3. Select the desired level of darkness by adjusting the Light/Dark Dial(s).
4. Press the appropriate Carriage Lever(s) down until it (they) lock into position. The “toast” button will be illuminated to indicate the toasting cycle is under operation. (Note: Carriage Lever(s) will not stay down if appliance is not plugged in).
5. Upon reaching the pre-selected darkness level of toast, the toast will automatically “pop up”. The “toast” button light will turn off.
6. To remove the toast from the Toasting Slots, push up on the Carriage Lever(s) to remove toast.
7. Unplug the appliance after each use.

The Cancel Function – Press the corresponding “cancel” button(s) to stop the toasting cycle(s) before it is finished. Do not pull up on the Carriage Lever to stop the toasting process as this may damage the appliance. The “Cancel All” button found in the center of the control panel will stop both toasting cycles.

Warnings

- Toasted food can be hot. Handle with care when taking toasted food out of the wide Toasting Slots.
- Do not insert any utensils or fingers into the wide Toasting Slots.
- Periodically clean out the Crumb Tray as a build up of bread crumbs may cause fire. Never operate the appliance without the Crumb Tray in place.
- Never place buttered bread or pastries with fillings (i.e. jelly filled donuts) or frostings in toaster, as it may create a fire hazard.

Egg Poaching Only Function

Egg Poaching (for breakfast sandwich)

1. Place appliance on a clean flat surface and remove Egg Poaching Assembly.
2. Fill Measuring Cup with water to “soft” or “medium” line above the “POACHED EGG” mark and pour into the Heating Tray, or add 2 to 2 1/2 tablespoons of water into the Heating Tray. (See Table on Page 7)
3. Place Steamer Tray on top of Heating Tray.
4. Apply non-stick cooking spray to Poaching Tray(s).
5. Break an egg into the Poaching Tray(s) and place Poaching Tray(s) inside of Steamer Tray.
6. Break the yolk by poking it with a fork. The egg may also be scrambled.
7. Optional: Place pre-cooked meat on Warming Tray and place on top of Steaming & Poaching Tray(s).
8. Place Lid on top of Warming Tray.
9. Plug in the appliance.

OPERATION

10. Push the “egg” button on the Touchpad. The “egg” button will illuminate to indicate the egg poaching cycle is under operation.
11. When poaching is complete the appliance will automatically turn off. The “egg” button light will no longer be illuminated which signals the appliance has turned off. Note: the egg cooker timing is a function of the amount of water placed in the heating tray. The more water used, the longer the appliance will cook.
12. Remove the Steamer Tray(s), Warming Tray and Lid from the Heating Tray. Caution: Remove trays carefully to avoid scalding
13. Take the Lid off of the Warming and Steamer Tray. Allow the remaining steam to dissipate.
14. Remove the pre-cooked meat and the poached egg from their respective trays. Assemble a sandwich or enjoy separately.
15. Unplug the appliance after each use.

Consistency of Egg	Tbsp. Water
Soft (Runny Center)	2
Medium (Partially Cooked Center)	2.5
Hard (Fully Cooked Center)	3

The Cancel Function – By pressing the “Cancel All” button, the egg poacher will automatically turn off.

Warnings

- Use extreme caution when operating the egg poacher as hot steam is released through the Steam Vent.
- Do not leave the appliance unattended.
- Do not attempt to cook fresh meat products: use only pre-cooked meat products.

Egg Boiling (Hard Boiled Eggs)

1. Place unit on a clean flat surface and remove Lid, Warming Tray, Steamer Tray and Poaching Tray(s) from the appliance.
2. Select the cooked consistency (hard, medium, soft) and the number of eggs to be cooked, (the appliance can cook up to 8 eggs at a time, see Table on page 8).
3. Add the proper amount of water to the Heating Tray per the number of eggs and desired consistency. Use the provided Measuring Cup or see attached chart.
4. Rinse the selected amount of eggs. Place the eggs in the Steamer Tray. To prevent eggs from exploding, puncture each of the eggs, with the Egg Piercer located on the bottom of the Measuring Cup before placing them in the steamer tray, hole side up.
5. Place the Steamer Tray, with the eggs, on the Heating Tray.
6. Place the Lid on top of the Steamer Tray.
7. Start the machine by pressing the “egg” button. The “egg” will illuminate indicating the appliance is in operation.
8. When the eggs are finished the appliance will automatically turn off. The “egg” button will no longer illuminate indicating the appliance is off.

OPERATION

9. Remove the Steamer Tray and Lid from the Heating Tray. Allow the steam to dissipate then remove the Lid. Run cold water over the eggs.
10. Unplug the appliance after each use.
11. The eggs are ready. Enjoy!

Egg Cooking Chart	Soft Cooked	Medium Cooked	Hard Cooked
# of Eggs	Tbsp. Water	Tbsp. Water	Tbsp. Water
1	3.5	4.5	7
2	3.25	4.25	6.75
3	2.75	3.75	6.25
4	2.5	3.5	6
5	2.5	3.5	5
6	2.25	3.25	4.75
7	2.0	2.75	4.25
8	1.75	2.50	4.00

The Cancel Function – Press the “cancel” button on the Center Touchpad and the eggcooker will automatically turn off. The “egg” button will no longer illuminate which indicates the appliance is off.

1. Place unit on a clean flat surface and remove Lid, Warming Tray, Steamer Tray and Poaching Tray(s) from the appliance.
2. Place an English muffin, bagel, bread, or croissant into the wide Toasting Slots.
3. Select the desired level of darkness by adjusting the corresponding Light/Dark Dial(s).
4. Fill Measuring Cup with water to the “soft” or “medium” line above the “POACHED EGG(S)” mark and pour into the Heating Tray, or add 2 to 2 1/2 tablespoons of water directly into the Heating Tray. (See Table on Page 7)
5. Place Steamer Tray above Heating Tray.
6. Apply no-stick cooking spray to the Poaching Tray(s).
7. Break an egg into the Poaching Tray(s) and place in the Steamer Tray.
8. Place Warming Tray above Steamer & Poaching Trays and add pre-cooked meat if desired.
9. Place Lid above the Warming Tray.
10. Plug in the appliance.
11. Push the “egg/toast” button on the Center Touchpad. The “egg/toast” button will flash blue. Important Note: Neither the egg cooking nor toasting processes will start until at least one of the Carriage Levers is locked down.
12. Press the Carriage Lever(s) down until it (they) lock into position. The “egg” button will illuminate, and no longer flash.

OPERATION

Important Note: Your Egg & Muffin Toaster has been ingeniously designed to optimize your cooking abilities by timing the simultaneous completion of the toast and the egg. This technology ensures that all the ingredients for the perfect sandwich will be warm and fresh.

Egg & Muffin Toaster Control Buttons

1. **TOAST** button operates the toaster only.
2. **EGG/TOAST** button operates the toasting and egg poaching/cooking functions together. Specially designed to simultaneously complete both functions.
3. **EGG** button operates the egg poaching or egg cooking only.
4. **CANCEL** "CANCEL" cancels only the toaster slot on that side. "CANCEL ALL" will cancel all .
5. **LIGHT/DARK TOAST DIAL(S)** allows you to adjust the overall lightness or darkness of the toast. Turn the lever to the left for lighter and to the right for darker toast.
6. **DEFROST** lengthens the toasting time for frozen items
7. **BAGEL** toasts on only one side of the Wide Toasting Slots

CARE & CLEANING

CARE & CLEANING

First Time Use

Before using the first time, be sure to thoroughly clean per the following:

1. Read all instructions and safety precautions before use.
2. Remove all stickers and packaging materials from the machine.
3. Make sure the unit is not plugged into an outlet. Wipe down the exterior of the machine. Thoroughly wash the Heating Tray, Poaching Tray(s), Warming Tray, Steamer Tray and the Lid with a damp cloth or paper towel.

Do not use abrasive cleaners or scouring pads.

4. The Steamer Tray, Poaching Tray(s), Warming Tray and the lid can be washed in the dishwasher when placed on the top rack.

Do not put the actual appliance in the dishwasher.

Do not submerge any part of the base appliance (including the Heating Tray) in water or any other liquid.

5. Be sure the Carriage Lever(s) are not in the lock down position before plugging in the power cord.
6. Before placing any food items in the Wide Toaster Slots, plug in the appliance and select the toast function and run an initial cycle. Make sure the Wide Toasting Slots are free from any debris or packing materials. This initial toasting cycle will clean residue from the heating elements. An odor is not uncommon on this initial cycle. Once this is complete your Egg & Muffin™ Toaster is now ready for use!

CLEANING

1. Make sure the appliance is not plugged into the outlet.
2. Make sure the appliance is cool before cleaning.
3. Wipe down the exterior of the machine. Thoroughly wash the Heating Tray, Steamer Tray, Poaching Tray(s), Warming Tray and the Lid with a damp cloth or paper towel.
4. The Steamer Tray, Poaching Tray(s), Warming Tray and the Lid can be washed in the dishwasher when placed on the top rack.

Do not put the actual appliance in the dishwasher.

Do not submerge any part of the base unit (including the Heating Tray) in water or any other liquid.

5. The heating tray may accumulate mineral deposits after prolonged use. To remove these deposits add 1/2 teaspoon of concentrated vinegar and 1/2 cup of water to the heating dish. With the lid in place, turn on the egg cooker function and allow solution to boil for approximately 10 minutes. Turn off machine and wipe thoroughly with a clean damp cloth.

RECIPES

EGG & MUFFIN SANDWICH(ES)

1 or 2 English muffins
1 or 2 Poached Eggs
1 or 2 Slices of pre-cooked Canadian bacon/Ham or Sausage Patty (optional)
1 or 2 Slices of Cheddar Cheese.

To assemble: Lay the poached egg on top of the English muffin half followed by the pre-cooked meat and then the slice of cheese. Top the sandwich with the other half of the English muffin. Enjoy!

EGGS BENEDICT

2 English muffins, split and open
4 eggs
salt and pepper for taste
4 slices of Canadian bacon
Hollandaise Sauce to taste (Hollandaise Sauce recipe below)

To assemble: Lay a slice of Canadian bacon on top of each English muffin half followed by poached eggs. Season with salt and pepper. Spoon Hollandaise Sauce over the eggs.
Enjoy!

HOLLANDAISE SAUCE

2 eggs yolks
4 Tbs. heavy cream
2 large Tbs. butter
1 Tbs. lemon juice
Pinch of salt
Pinch of sugar
Chicken Broth-optional
1 Tbs. white vinegar
Dash of Hot Sauce

Combine all ingredients except white vinegar and chicken broth in top of double broiler, over boiling water. Stir until thick, about 3 minutes. DO NOT reheat or COVER the pot. Thin if needed with chicken broth. Stir in vinegar immediately.

EGGS BENEDICT WITH CHICKEN

Prepare Eggs Benedict as above, except omit Canadian bacon. Cut one skinless, boneless chicken breast into bite-size strips. Add 2 Tbs. cooking oil to medium skillet; cook and stir for 2 to 3 minutes or until no longer pink. Assemble Eggs Benedict as described above.

RECIPES

EGGS FLORENTINE

2 English muffins, split and open
4 eggs
salt and pepper for taste
Steamed spinach leaves
Hollandaise Sauce (Hollandaise Sauce recipe on page 11)

To assemble: Prepare just like Eggs Benedict but replace the Canadian bacon with spinach leaves. Lay spinach leaves on top of each English muffin half followed by poached eggs. Season with salt and pepper. Spoon Hollandaise Sauce over the eggs.

SMOKED SALMON (LOX) BAGEL

1 Toasted Plain Bagel (or any bagel you like.)
Plain Cream Cheese – The amount to be determined by the maker.
Thin slices of lox (smoked salmon)
1 Tomato Slice (optional)
1 Onion Slice
Capers

To assemble: Spread cream cheese on one half of the bagel. Add thin slices of smoked salmon (lox) on top of the cream cheese. Top with the slice of tomato and onion; sprinkle with capers. Spread the other half of the bagel with cream cheese and place on top. Enjoy!

NOTES

WARRANTY

Please complete and return this product warranty card or register your product online at: backtobasicsproducts.com within 10 days of purchase.

THIS INFORMATION IS FOR INTERNAL USE ONLY

☐ Mr. ☐ Mrs. ☐ Ms.

Model: TEM4500

1. Name _____

2. Address _____

City _____ State _____ Zip Code _____

3. E-Mail Address _____

4. Age: ☐ 18-24 ☐ 25-34 ☐ 35-49 ☐ 50+

5. Marital Status: ☐ Married ☐ Single

6. Number of Children in the House : 12 yrs and under _____ 13-18 yrs _____

7. Income: ☐ Below \$25,000 ☐ \$25,001-\$50,000 ☐ \$50,001-\$75,000 ☐ \$75,001+

8. Where was this product purchased? _____

9. How did you become aware of this product?

☐ Gift	☐ Recommendation from friend
☐ TV advertisement	☐ Saw product in store
☐ Print ad	☐ TV shopping program
☐ Magazine article	☐ Internet
	☐ Other _____

10. What were the two most important reasons influencing your purchase:

☐ Gift	☐ Recommended by sales person
☐ Special offer	☐ Recommended by friend
☐ Product appearance	☐ Prior experience with Back to Basics
☐ Ease of operation	☐ Back to Basics brand reputation
☐ Quality/durability	☐ Value for price
☐ Product features	☐ Product packaging
	☐ Other _____

11. Why did you purchase this Back to Basics product?

☐ To replacement/upgrade current product
☐ Not satisfied with current product(s) already owned
☐ First product(s) ever owned
☐ Received as a gift

12. Would you be interested in being contacted via e-mail for promotions, recipes, new product information, etc.?
☐ YES ☐ NO

COMMENTS _____

Fold here and mail registration card within 10 days of purchase to validate warranty.

Place
Stamp
Here

BACK TO BASICS PRODUCTS, INC.
675 West 14600 South
Bluffdale, UT 84065 USA