

euro-pro[®] kitchen



TO176 OWNER'S GUIDE

IMPORTANT SAFETY INSTRUCTIONS

SAVE THESE INSTRUCTIONS

For Household Use Only

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

READ ALL INSTRUCTIONS BEFORE USING YOUR TOASTER OVEN.

3-PRONG PLUG:

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit the electrical outlet, contact a qualified electrician to replace the outlet. Do not attempt to defeat the safety purpose of the grounding pin, part of the 3-prong plug.



WARNING:

To reduce the risk of shock or injury, do not use outdoors or on wet surfaces.

1. **DO NOT** touch hot surfaces. Always use handles or knobs.
2. Close supervision is necessary when any appliance is used by or near children.
3. To protect against electric shock, **DO NOT** immerse cord, plug or oven in water or other liquids.
4. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
5. **DO NOT** operate appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to EURO-PRO Operating LLC for examination, repair or adjustment.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
7. **DO NOT** place on or near a gas or electric burner.
8. When operating the oven, keep at least four inches of free space on all sides of the oven to allow for adequate air circulation.
9. Unplug from outlet when not in use and before cleaning.
10. Allow to cool before putting on or taking off parts, and before cleaning.
11. To disconnect, turn the time control dial to OFF, then remove the plug from the outlet. Always hold the plug, and never pull the cord.
12. Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
13. **DO NOT** cover crumb tray or any part of the oven with metal foil. This may cause the oven to overheat.
14. Use extreme caution when removing the tray, racks or disposing of hot grease or other hot liquids.
15. **DO NOT** clean the inside of the oven with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
16. Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
17. A fire may occur if the oven is covered or touching flammable materials, including curtains, draperies, or walls. **DO NOT** place any items on the oven during operation.
18. Extreme caution should be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
19. Be sure that nothing touches the top or bottom elements of the oven.
20. **DO NOT** place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
21. **DO NOT** store any materials other than manufacturer's recommended accessories in this oven when not in use.
22. Always wear protective, insulated oven mitts and/or the appropriate utensils when inserting or removing items from the hot oven.
23. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can still break around the edges. Avoid scratching door surface or nicking edges.
24. **DO NOT** use outdoors.
25. **DO NOT** use appliance for other than intended use.

NOTE: This unit has a short power supply cord to reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:

1. The extension cord should be a grounding-type 3-wire cord.
2. If an extension cord is absolutely necessary, an extension cord rated a minimum of 15 ampere, 14 gage cord should be used. Cords rated for less amperage may overheat.
3. An extension cord with the power 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.



**Thank you for
purchasing the
EURO-PRO®
Convection
Countertop
Oven.**

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TECHNICAL SPECIFICATIONS

Voltage: 120V., 60Hz.

Power: 1500 Watts



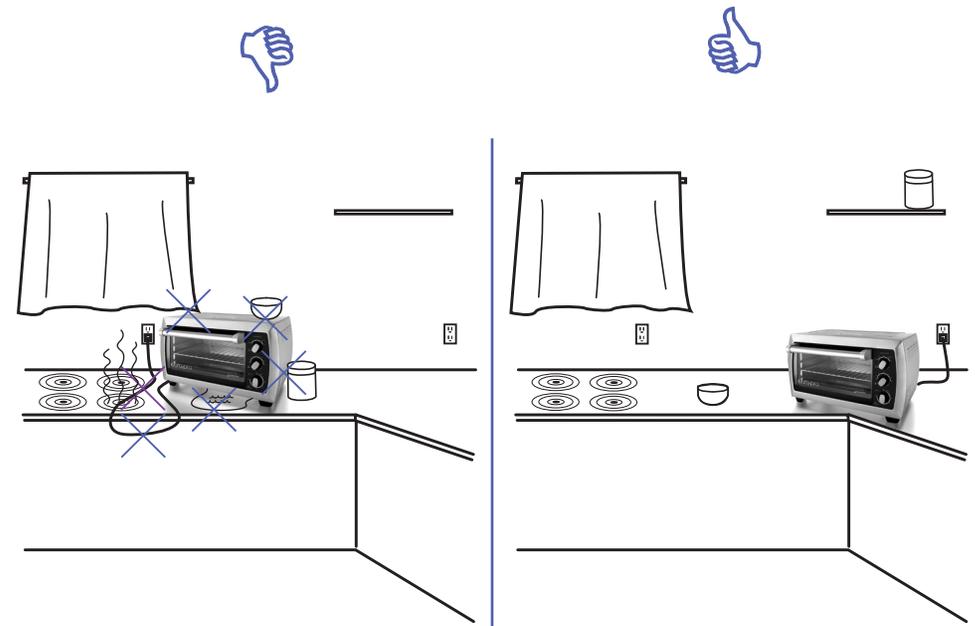
Getting Started



FEATURES

- a Oven Housing
- b Support Guides
- c Lower Heating Elements (Upper Heating Elements not shown)
- d Glass Door
- e Cool Touch Handle
- f Control Panel
- g Slide-Out Removable Crumb Tray
- h Wire Rack
- i Bake Pan/Drip Pan
- j Power Indicator Light
- k Function Dial
- l Temperature Dial
- m Timer Dial
- n Power Cord (not shown)

Setting Up Your Convection Oven



INSTALL YOUR NEW CONVECTION OVEN SAFELY IN YOUR HOME

- 1 Place your oven on a heat proof countertop or table.
- 2 Keep walls and objects at least 4 inches away from the oven on all sides including the back and the top so that enough air can circulate around it.
- 3 Do not place anything on top of the oven.
- 4 Make sure nothing is covering or touching the oven including curtains and draperies.
- 5 Do not install oven on or near a gas or electric burner or any other heated surface.
- 6 Do not allow the power cord or extension cord to touch any hot surfaces or to hang over the edge of the countertop or table.

Before Using Your Convection Oven



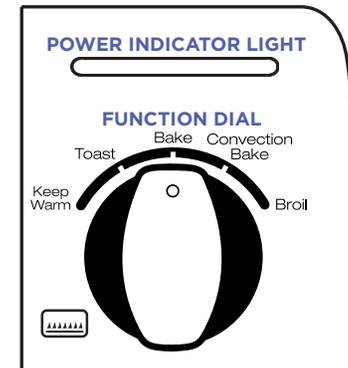
PERFORM THE FOLLOWING STEPS BEFORE USING YOUR OVEN FOR THE FIRST TIME

- 1 Read all the sections of this booklet and follow all the instructions carefully.
- 2 Make sure that the oven is unplugged and the timer is in the "OFF" position.
- 3 Remove any labels, stickers or tags that may be attached to the unit.
- 4 Wash the baking pan/drip pan, wire rack and crumb tray in hot, soapy water or in the dishwasher.
- 5 Wash the inside and outside of the oven with a damp sponge, cloth, or nylon scouring pad and mild detergent. **Do not immerse the oven in water.**
- 6 Wipe clean and thoroughly dry all parts of the oven and all the accessories.
- 7 Place clean, dry accessories back in the oven.
- 8 Before inserting the power plug into the wall outlet, always make sure that your hands are dry.
- 9 Plug the unit into any 120V AC grounded electrical outlet. Do not use any other type of outlet.
- 10 We recommend that you run the oven with no food in it before using for the first time in order to eliminate any packing residue that may remain after shipping and remove all traces of odor initially present. Turn the function dial to "Toast", turn the temperature dial to 450°F and set the timer dial to run the oven for 15 minutes.

Note: Initial start-up operation may result in minimal smell and smoke for about 15 minutes. This is normal and harmless. It is due to the burning off of a protective substance applied to the heating elements in the factory.

- ⚠ **WARNING:** To avoid risk of injury or burns, touch only the handle and dials when in use and always use oven mitts when touching, putting anything into or taking anything out of the oven.
- ⚠ **CAUTION:** Do not leave oven unattended while in operation.
- ⚠ **CAUTION:** Never place your hands in or on the oven during operation or if it is still hot.
- ⚠ **IMPORTANT:** When pulling out the power plug from the wall outlet, pull the plug not the power cord.

Getting To Know Your Convection Oven



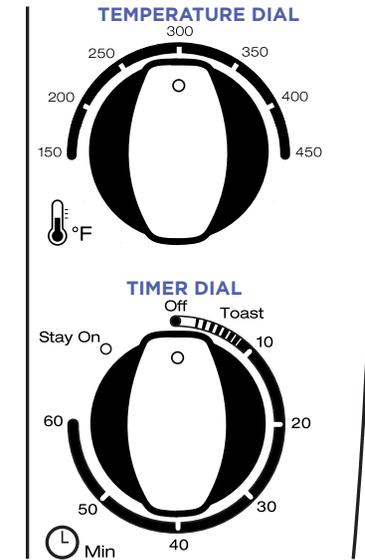
POWER INDICATOR LIGHT

When this light is on, the oven is heating. If this light is not on, check to see if the oven is plugged in as the timer dial will still work even if the oven is unplugged.

FUNCTION DIAL

Choose from 5 different function settings for all your cooking needs. You can change functions any time during use.

- **Keep Warm** - Keep cooked food warm for up to 30 minutes.
- **Toast** - Toast bread, muffins, frozen waffles, pancakes and other breakfast treats.
- **Bake** - Bake cakes, cookies, pies, etc. or roast poultry, beef, pork, etc.
- **Convection Bake** - Convection baking/roasting used a fan to circulate heated air around the food as it cooks. This results in more even and consistent cooking, quickly browning and sealing in moisture and flavor.
- **Broil** - Broil fish, steak, poultry, pork chops, etc.



TEMPERATURE DIAL

Turn the temperature dial to select a temperature from 150°F to 450°F. The temperature may be adjusted at any time.

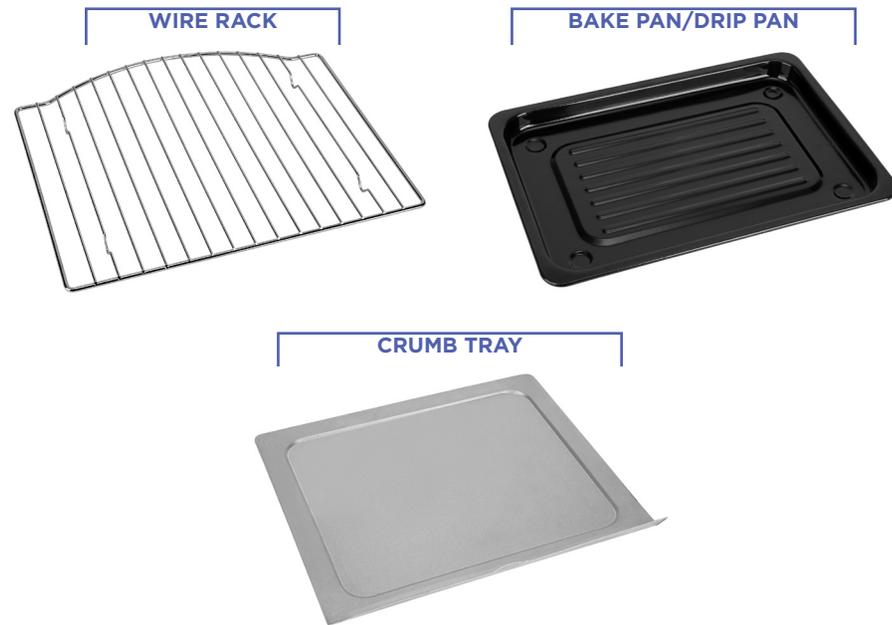
TIMER DIAL

Turn the timer dial to the left (counter-clockwise) to select "Stay On" if you are using the oven for more than 60 minutes. The oven will stay on until it is manually turned back to the "Off" position.

Turn the dial to the right (clockwise) to set the timer for up to 60 minutes. Once set, the dial will slowly turn back to the "Off" position while at the same time show how many minutes are left.

A bell will ring at the end of the cycle or if the timer dial is turned to the "Off" position

Getting To Know Your Convection Oven - cont'd



WIRE RACK

Use the wire rack for toasting, broiling or baking 12" frozen pizzas directly on the rack or to be used to support other baking or cooking containers such as casserole dishes and standard pans. When pulling out the rack part way to check, put in or take out food, always support it with one hand and always wear oven mitts. When using for broiling, place the drip pan on the support guides underneath the wire rack to catch the drippings. Allow the wire rack to cool before cleaning.

BAKE PAN/DRIP PAN

For roasting meat, poultry, fish and various other foods. When pulling out the pan part way to check, put in or take out food, always support it with one hand and always wear oven mitts. This pan is also used as a drip pan when broiling to catch drippings from the food being cooked on the wire rack above it. Allow the bake pan/drip pan to cool before cleaning.

CRUMB TRAY

The crumb tray is the full width of the unit interior and is designed for easy removal and cleaning. Slide the crumb tray in under the bottom heating elements to collect bits of food that may fall during cooking. **Never operate the oven without the crumb tray in place.** Allow the crumb tray to cool before cleaning. **Clean after every use.**

Keep Warm

Keep cooked food warm while preparing other food. Coordinating meals so that all food is hot at the same time is easy with this feature. We recommend you do not warm food for more than 30 minutes as it will cause food to become dry or spoil.

- 1 Plug the appliance into the electrical outlet.
 - 2 Ensure that the crumb tray is in place.
 - 3 Place food on the wire rack or in the bake pan and slide it onto the support guides.
 - ▲ **IMPORTANT:** Do not allow anything to touch the heating elements.
 - 4 Close the door.
 - 5 Set the function dial to "Keep Warm".
 - 6 Set the temperature dial to 180°F.
 - 7 Set the timer dial for no more than 30 minutes. The oven will turn off automatically when the timer runs out.
 - 8 Unplug the appliance when finished warming. Let it cool down completely before emptying the crumb tray and cleaning the oven and accessories.
- ▲ When sliding the wire rack out of the oven, always use oven mitts to support the wire rack.
- ▲ **WARNING:** Never leave oven unattended while in use.

Toast

Toast bagels, English muffins, frozen waffles or pancakes, up to 6 slices of bread and lots of other breakfast treats.

- 1 Plug the appliance into the electrical outlet.
- 2 Ensure that the crumb tray is in place.
- 3 Place your food on the center of the wire rack and slide it onto the middle support guides.
- ▲ **IMPORTANT:** Do not allow anything to touch the heating elements.
- 4 Close the door.
- 5 Set the function dial to "Toast".
- 6 Set the temperature dial to 450°F.
- 7 Set the timer dial within the "Toast" section. The oven will turn off automatically when the timer runs out.

SUGGESTED TOAST SETTINGS:

| | |
|--------|-------|
| LIGHT | 4 min |
| MEDIUM | 5 min |
| DARK | 7 min |

- ▲ **CAUTION:** When toasting, do not leave food in for longer periods of time other than what is listed above. Toasting for longer than recommended times will burn food.
- 8 Unplug the appliance when finished using and let it cool down completely before emptying the crumb tray and cleaning the oven and accessories.
- ▲ When sliding the wire rack out of the oven, always use oven mitts to support the wire rack.
- ▲ **WARNING:** Never leave oven unattended while in use.

Bake

Bake your favorite cookies, cakes, pies, brownies, etc. The bake ware that will fit in your oven are up to 12-inches in length. We do not recommend the use of oven roasting bags or glass containers that are not oven proof in the oven. NEVER use plastic, cardboard, paper or anything similar in the oven.

- 1 Plug the appliance into the electrical outlet.
- 2 Ensure that the crumb tray is in place.
- 4 Remove the wire rack and bake pan.
- 5 Close the door to preheat the oven for 15 minutes.
- 6 Prepare your recipe and place it in your bake ware or in the bake pan.
- 7 After the oven is preheated, place your food in the oven. Slide the wire rack onto the support guides according to the recipe or the height of your bake ware. Place your food or bake ware on top of the wire rack. If you are using the bake pan, slide it directly onto the support guides according to the recipe.
- IMPORTANT:** Do not allow anything to touch the heating elements.
- 8 Close the oven door.
- 9 Ensure that the temperature dial is set to the desired temperature.
- 10 Set the timer dial to the desired time or to the "Stay On" position if the baking time is longer than 60 minutes.
- 11 When baking is complete, turn the timer dial to the "Off" position before you remove the food from the oven. Always use oven mitts to remove the bake pan or bake ware from the oven.
- 12 Unplug the appliance when finished using and let it cool down completely before emptying the crumb tray and cleaning the oven and accessories

- ▲ When sliding the wire rack out of the oven, always use oven mitts to support the wire rack.
- ▲ **WARNING:** Never leave oven unattended while in use.

TIP

Positioning of wire rack:

- Layer Cake - Use the bottom support guides only. (Bake one layer at a time)
- Pies - Use the middle support guide.
- Cookies - Use the upper or middle support guides.

BAKING COOKIES:

We recommend using parchment paper on the bottom of the cookie sheets so that the cookies will not stick.

- Preheat the oven for 15 minutes.
- Place wire rack on upper or middle support guides.
- Grease cookie sheet or use with parchment paper to prevent sticking.
- We recommend adjusting the baking temperature. Cookie sheets, baking times and temperatures may differ from those necessary when using other baking materials.
- Follow directions on the package or recipe instructions for baking times and temperatures.

Recommended pan sizes (pans not included):

- 6 cup muffin pan
- 8" x 4" loaf pan
- 9" x 5" loaf pan
- 8" round or square baking pan or ovenproof dish
- 1-1 1/2 quart ovenproof casserole dish (most types)
- 12" pizza pan
- Cookie sheet

Note: We recommend you do not fill loaf pans more than half full.

Bake - cont'd

MAKING PIZZA

Bake your favorite pizzas in the toaster oven. Never use plastic, cardboard, paper or anything similar in the oven. Use the top support guide to bake up to a 12-inch pizza. Please note that pizza pans are not included.

- Turn the function dial to "BAKE".
- Set the timer dial to the "Stay On" position.
- Preheat the oven at 450°F for 15 minutes, then lower the temperature according to baking instructions.
- Place the pizza on the wire rack and set the timer to begin baking.
- When the pizza is done, turn the timer dial to the "Off" position and remove the pizza from the oven.

FROZEN PIZZA:

- Remove pizza from freezer 10 minutes before placing in oven.
- Place directly on wire rack.
- Cook for 15-20 minutes or as indicated on the package.

PIZZA MIX:

- Lightly grease a pizza pan. If desired, sprinkle pan with corn meal.
- Place the pizza on the pan and place pan on wire rack. Do not place pizza dough directly on the wire rack
- Cook for 18-25 minutes or as indicated on the package.

HOMEMADE PIZZAS:

- Follow the recipe instructions.
- Lightly grease a pizza pan. If desired, sprinkle pan with corn meal.
- Place pizza on the pan and place pan on wire rack. Do not place pizza dough directly on the wire rack.

ROASTING

Roast your favorite cut of meat to perfection. The oven can cook up to a 6-lb. chicken, turkey breast or roast. A suggested roasting guide has been provided to assist you with roasting times. However, we suggest that you periodically check the cooking process with a meat thermometer. We do not recommend the use of roasting bags or non-ovenproof glass containers in the oven.

- Set the timer dial to the "Stay on" position and preheat the oven for 15 minutes.
- Place the food to be cooked into the baking pan and slide into the oven using the lower support guides.
- Set the temperature dial to the desired temperature.
- Always use oven mitts when checking to see if the roast is done or when removing from the oven.
- When the cooking is done, turn the timer dial to the "Off" position and remove the roast from the oven using oven mitts.

SUGGESTED ROASTING GUIDE

| MEAT | OVEN TEMP | TIME PER LB. |
|------------|-----------|--------------|
| BEEF ROAST | 325-350 | 25-30 min |
| PORK ROAST | 325 | 40-45 min |
| HAM | 325-350 | 35-40 min |
| CHICKEN | 350 | 25-30 min |
| TURKEY | 350 | 25-30 min |

NOTE: These are approximate times and temperatures. All roasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer.

- Cooking results may vary, adjust these times to your individual requirements.
- The use of a meat thermometer is highly recommended.
- ▲ **CAUTION:** Use extreme caution when removing a roast as it may have an accumulation of hot liquids in the pan.

Convection Bake

Convection baking/roasting used a fan to circulate heated air around the food as it cooks. This results in more even and consistent cooking, quickly browning and sealing in moisture and flavor. The convection feature allows cooking/baking at lower temperatures, which saves money and energy and helps keep the kitchen cooler.

- Turn the function dial to “Convection Bake”.
- Set the temperature dial to the desired temperature.
- Set the timer dial to the “Stay On” position.
- Preheat the oven for 15 minutes.
- Place the food to be cooked in the oven and set the timer to the desired time or keep it on the “Stay On” position if the baking times are longer than 60 minutes.
- Once baking is complete, turn the timer dial to the Off’ position and remove the baked goods from the oven.

⚠ When sliding the wire rack out of the oven, always use oven mitts to support the wire rack.

⚠ **WARNING:** Never leave oven unattended while in use.

Broil

The top heating elements of the toaster oven cycle on and off during broiling. To maintain the maximum temperature it is recommended to leave the oven door slightly ajar.

- 1 Ensure that the crumb tray is in place.
 - 2 Turn the function dial to “Broil”.
 - 3 Remove the wire rack and slide the drip pan onto the lower support guides to catch the drippings.
 - 4 Set the temperature dial to 450°F and preheat the oven for 15 minutes.
 - 5 Trim any excess fat from the meat, dry any moisture from the food and brush the food with oils, sauces or seasonings as desired.
 - 6 Place food on the wire rack and slide the wire rack into the oven on the highest support guide possible without touching the heating elements on the top.
 - 7 Set the timer dial to the desired time.
 - 8 Turn the food over half way through the cooking time so that both sides cook evenly.
 - 9 When broiling is complete, make sure that the timer dial is in the “Off” position before you remove the food from the oven.
 - 10 Use oven mitts to pull out the wire rack and remove the food using the appropriate utensils.
- ⚠ When sliding the wire rack out of the oven, always use oven mitts to support the wire rack.
- ⚠ **WARNING:** Never leave oven unattended while in use.

Broil - cont'd

SUGGESTED BROILING GUIDE

| MEAT | TEMP | TIME |
|---------------|------|-----------|
| RIB STEAK | 400 | 20-25 min |
| T-BONE STEAK | 400 | 20-25 min |
| HAMBURGER | 400 | 15-20 min |
| PORK CHOPS | 400 | 20-25 min |
| LAMB CHOPS | 400 | 20-25 min |
| CHICKEN LEGS | 400 | 30-35 min |
| FISH FILLETS | 400 | 20-25 min |
| SALMON STEAKS | 350 | 20-25 min |

NOTE: These are approximate times and temperatures. All broiling times are based on meats at refrigerator temperature. Frozen meats may take considerably longer.

- Cooking results may vary, adjust these times to your individual requirements.
- The use of a meat thermometer is highly recommended.

⚠ **CAUTION:** Use extreme caution when removing the drip pan as it may have an accumulation of hot liquids in the pan.

Care & Cleaning

⚠ **WARNING:** Unplug the oven and allow to cool completely before cleaning.

OVEN INTERIOR

- Wipe the walls with a damp sponge, cloth or nylon scouring pad and a mild detergent.
- Slide the crumb tray out and brush off all the crumbs. Wipe clean with a damp cloth and dry thoroughly.
- Take extra care when cleaning near the heating elements in order to avoid damaging them.
- Do not use steel wool scouring pads, abrasive cleansers or scrape the walls with metal utensils as all these methods may damage the oven.

OVEN EXTERIOR

- Clean with a damp sponge.
- Do not use abrasive cleansers as these may damage the oven.
- The glass door can be wiped with a damp sponge and wiped dry with a paper or cloth towel.

ACCESSORIES

- Clean the wire rack and the bake pan/drip pan in hot soapy water or in the dishwasher. Let all parts and surfaces dry thoroughly prior to use.

TROUBLESHOOTING

If your Convection oven fails to operate, follow these instructions:

- 1 Make sure the unit’s plug is fully inserted into an electrical outlet.
- 2 Make sure the electrical outlet is working. Check your fuse box or circuit breaker box and replace the fuse or reset the breaker as necessary.
- 3 If the problem persists, contact Customer Service at 1-800-798-7398, Monday to Friday between 8:30 A.M. - 5:00 P.M. Eastern Standard Time, or visit our website at www.euro-pro.com.

Warranty

Your Euro-Pro® Convection Countertop Oven comes with a One Year Limited Warranty.

ONE (1) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from material defects and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use, subject to the following conditions, exclusions and exceptions.

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This Limited Warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This Limited Warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This Limited Warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alteration to the product or any of its parts, which have been performed by a repair person not authorized by **EURO-PRO Operating LLC**.

If your appliance fails to operate properly while in use under normal household conditions within the Limited Warranty period, you may return the complete appliance and accessories with proof of purchase and date, freight prepaid. For Customer Service support, call 1-800-798-7398 or visit our website www.euro-pro.com.

If the appliance is found by **EURO-PRO Operating LLC** to be defective, in **EURO-PRO Operating LLC**'s sole discretion, we will repair or replace it free of charge. Proof of purchase date and cheque made payable to **EURO-PRO Operating LLC** in the amount of \$12.95 to cover the cost of return shipping and handling must be included.*

This Limited Warranty is extended to the original purchaser of the unit and excludes all other legal, implied and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of this Limited Warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages to anyone of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state or from province to province.

***IMPORTANT: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with the item. We recommend you insure the package (as damage in shipping is not covered by your Limited Warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**

OWNERSHIP REGISTRATION CARD FOR CANADIAN CONSUMERS ONLY

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

Mail to the following address:

- EURO-PRO Operating LLC
4400 Bois Franc, St. Laurent, Québec, Canada H4S 1A7

Owner's Name:

Address:

City:

Province:

Postal Code:

Date Purchased:

Name of Store:

Appliance Model:

EURO-PRO
kitchen



Look for these other EURO-PRO kitchen products
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