



TOASTER OVEN

USER'S MANUAL

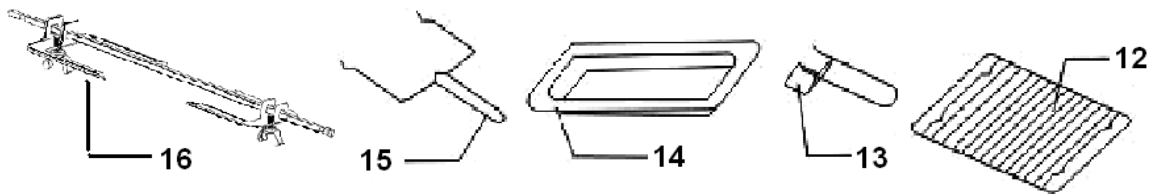
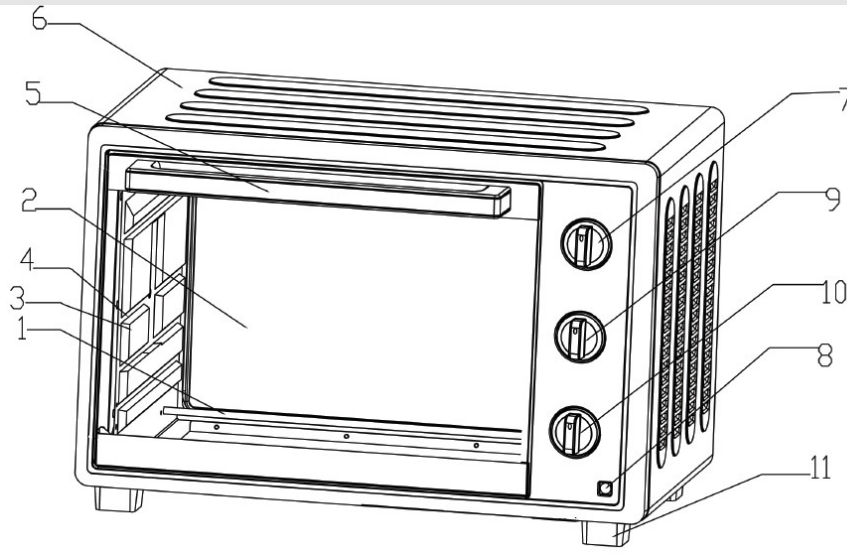
MODEL NO.: EBRO-464CG



Many thanks for purchasing this electric oven.
We would particularly advise that you carefully read the operating instructions before attempting to operate the unit

made in china

PARTS IDENTIFICATION



- | | | | |
|--------------------|----------------|------------------|-----------------------|
| 1. Heating element | 5. Door handle | 9. Selector knob | 13. Tray handle |
| 2. Glass | 6. Cover | 10. Timer knob | 14. Food tray |
| 3. Inner cavity | 7. Thermostat | 11. Support foot | 15. Rotisserie handle |
| 4. Rack position | 8. Indicator | 12. Wire rack | 16. Rotisserie fork |

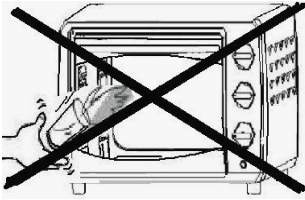
PARAMETER DATA

MODEL NO.	EBRO-464CG
POWER SUPPLY	220-240V~ 50/60Hz
POWER CONSUME	1800W
SPECIFICATION	578*415*375mm
NET WT.	9.9kgs

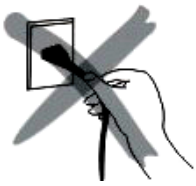
CAUTIONS



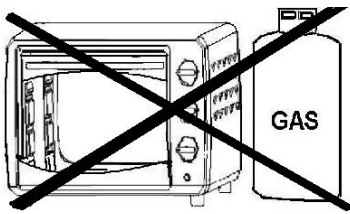
Always use the tray handle when inserting removing the tray. Touching these will cause severe burns.



When hot, do not apply water to the glass window. It may cause the glass to break.



When unplugging the cord, always take hold of the plug itself. Never pull on the cord. Doing so could break the wires inside the cord.



Do not position the unit close to a gas burner or other source of high temperature or do not direct an electric fan, etc, at the unit during **USE**. Doing so could prevent correct temperature control.



Do not wet the power cord nor handle the unit with wet hands. Always unplug the cord after use, or whenever the unit is to be left unattended a malfunction while the plug is inserted into the outlet could cause a fire.

When cooking oil-splashing dishes such as roast chicken, it is recommended to put 2 sheets of aluminum foils on a tray in order to diminish oil splashing. Put one on a tray. Then oil will drip to a gap between foils.



USE INDICATION

Special indication: the parts and accessory varies from different models. Please refer the image to the real item you buy.

Bake tray and Wire rack

Food tray



Roast Chicken,
Hamburg steak, Gratin,
Sponge cake, almost all
other oven-cooked foods

How to use tray handle



Wire rack



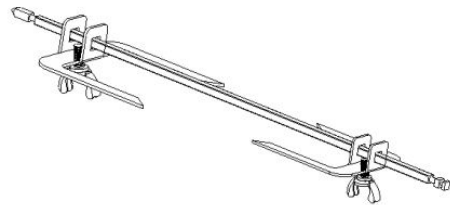
Baked potatoes, Dry food



Food tray and
wire rack



For food which will
drip/boiled fish, etc.



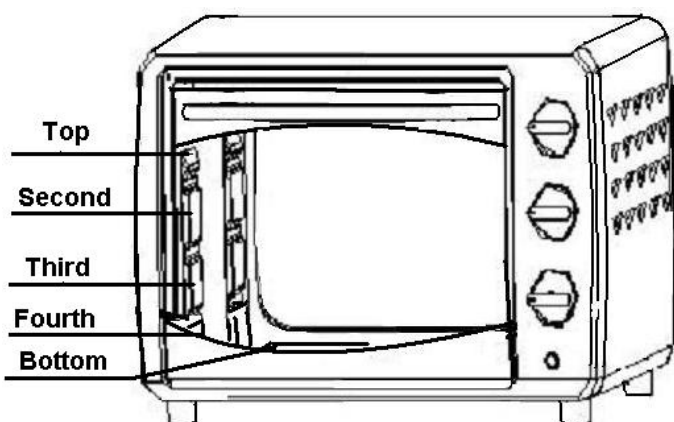
The trays are not perfectly square.

Note:

Be careful when removing pudding and other hot liquids.

Rack Support

You can adjust the Tray at 4 different positions according to the dishes you want to cook. For instance, when making macaroni gratin and you want to have the top part cooked the most, use the second or the second rack support. For roasting a chicken, use the fourth or the bottom rack support.



METHOD OF CLEANING



Take off the plug and cool down before cleaning.



When cleaning, wash the interior and exterior surface, bake tray, wire rack and tray handle with soft cotton (or sponge) with neutral cleaner. Then wash with clean water. Do not use hard brush or any others to wash, so as not to scrape the interior surface of the oven, and to protector of the bake tray, the wire rack and the tray handle.



Do not use the toxic and abrasive cleaners such as gasoline, polishing powder, solvent.

BAKING REFERENCE OF COMMON FOOD

Type of food	Number or thickness	Temperature(°C)	Timer«(min.)
Sandwich	2-3 pcs	200	2-3
Toast	2-4 pcs	250	2-5
Hamburger	2-3 pcs	200	3-5
Fish	/	200	7-10
Ham	2 cm	200	7-12
Sausage	3-4 pcs	200-250	8-10
Cake	/	150	20-30
Steak	1-2 cm	250	10-15
Chicken	Half chicken	175-200	30-40

OPERATING INSTRUCTIONS

Before using the unit for the first time:

Heat the empty oven.

(1) Insert the bake tray and wire rack.

(2) Set the heater operating switch to "UPPER & LOWER", set the temperature control dial to "250°C" and heat the empty oven for about 10 minutes.

Note:

There may be some smoke and a burning smell at first, but this is not a malfunction.

Temperature control dial

Set the Temperature Control Dial for the dishes which you are going to cook

Heat Operating Switch

Select "upper" "Lower" or "Upper and Lower" according to the dishes you are going to cook. You can observe whether the heaters are working or not by observing the front Indicator light.

UPPER(), LOWER(), UPPER & LOWER()

1. Set the arrow on the timer knob to the number which indicates the cooking time(minutes) according to the dishes you are going to cook.

2. Set the Timer by turning it clockwise.

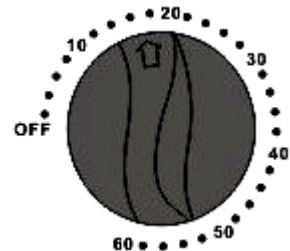
The oven will turn off automatically at the end of the selected time and a bell will ring

- When setting the Timer to less than 5 min, turn it to more than 6 min. and then back to the selected time

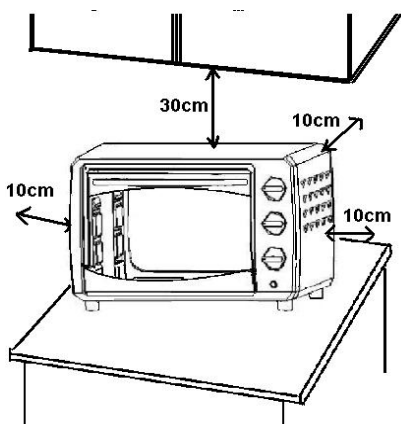
3. The oven can be turned off manually during cooking by turning the Timer counter-clockwise to the "OFF" position.

Note:

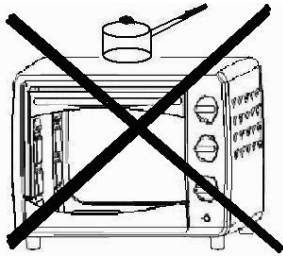
If the inside of the oven is dirty, cooking may take slightly longer than usual.



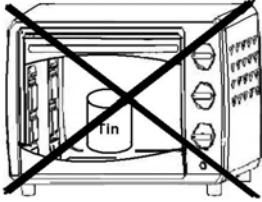
CAUTIONS



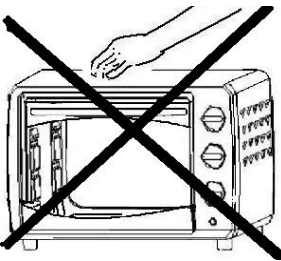
If the oven is positioned too close to a wall, the wall will be burned or stained. Be sure the curtain, etc. are not in contact with the body. Do not put anything between the bottom of the body and the surface on which it is set, as an object so placed could be burned.



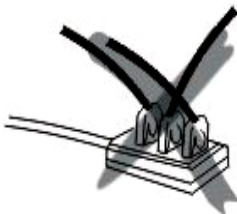
Do not put anything on the oven while using it, the heat could cause deformation, cracking, etc.



Any bottled or tinned food can not be heated directly as prevent the bottle or tin would be broken out and scald the person.



Be careful! Not to burn yourself during use or immediately after use. The metal parts and glass window of the door become extremely hot during use. Be careful not to touch them when opening and closing the door.



AC power must be taken from a properly wired outlet. Insert the plug completely into the socket. If it is not, it could become abnormally hot. Do not use an electric light outlet. Never connect multiple plugs to the same outlet.

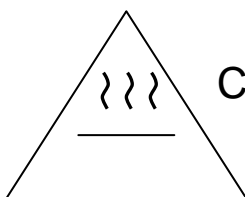
WARNING:

If the supply cord is damaged, the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard must replace it.

SPECIAL WARNING:



Recycling symbol, don't dispose of the product with household refuse.



Caution: The temperature of the accessible surface may be high when the appliance is operating.

7440
3, 24, 34
34911
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3777
9935
4060
081
787
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233
7/58/59
3398
29

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.