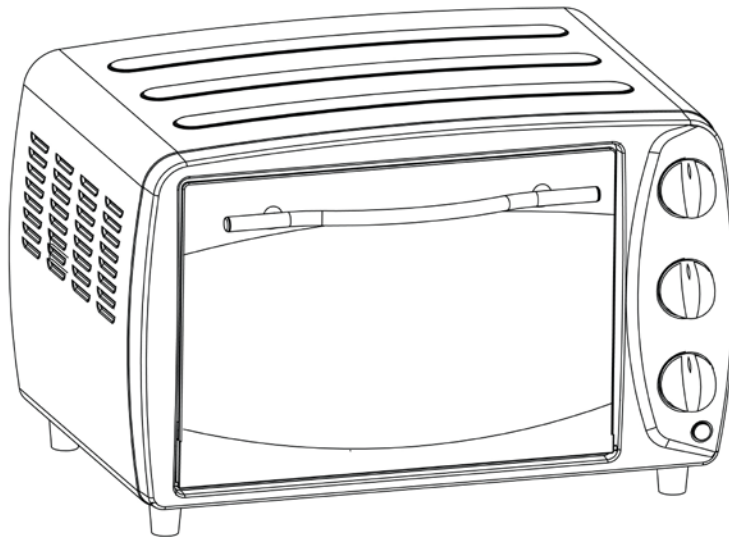




**TOASTER OVEN / BROILER
INSTRUCTION MANUAL
TOSTADOR-ASADOR / HORNEADOR
MANUAL DE INSTRUCCIONES**

Model Number / No. de Modelo: T-160C



BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS.

Avanti has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.

La sección en español empieza en la página 15.

**Avanti Products, A Division of The Mackle Co., Inc.
P.O. Box 520604 - Miami, Florida 33152
www.avantiproductions.com**

TABLE OF CONTENTS

Important Safety Instructions	4
Help Us Help You	5
Parts and Features	6
Installation Instructions	7
Before Using Your Appliance	7
Installation of Your Appliance	7
Electrical Connection	7
Operating Your Appliance	8
Control Panel	8
Using Your Oven	9 – 11
Care and Maintenance	11
Cleaning Your Appliance	11
Storing Your Appliance	11
Troubleshooting Guide	12
Service for Your Appliance	13
Wiring Diagram	13
Your Avanti Products Warranty	14
Instrucciones en Español	15 - 18
Registration Information	19

IMPORTANT SAFETY INSTRUCTIONS



To reduce the risk of fire, electrical shock, or injury when using your appliance, follow these basic precautions:

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

READ ALL INSTRUCTIONS, PRODUCT LABELS AND WARNINGS BEFORE USING THE APPLIANCE.

- Do not touch hot surfaces, use handles or knobs. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Allow the unit to cool thoroughly before putting in or taking off parts.
- When the unit is not in use and before cleaning, unplug the appliance from the wall outlet. Make sure the appliance is turned off before unplugging.
- To protect against risk of electrical shock, do not immerse the appliance in water or any other liquids.
- Don't leave children alone or unattended where the appliance is hot or in operation. This appliance is not designed to be used by children.
- Never use your appliance for heating the room. Your oven is not designed to heat your kitchen.
- Do not operate this or any appliance with a frayed or damaged cord or plug, after the appliance malfunctions, is dropped or has been damaged in any manner.
- Do not use attachments not recommended by the manufacturer; they may cause fire, electric shock or personal injury.
- Do not use outdoors or for commercial purposes.
- Do not use this appliance for other than its intended use.
- Do not let the cord dangle over the edge of a tabletop, countertop or to touch hot surfaces.
- Do not place the appliance near a hot gas, electric burner or in a heated oven.
- Extreme caution should be used when using containers constructed of other than metal or glass.
- A fire may occur if the appliance is covered or touching flammable materials, including curtains, draperies, walls, etc., when in operation. Do not store any items on top of the appliance when in operation.
- Do not store any materials, other than manufacturer's recommended accessories in this unit when not in use.
- Do not place any flammable materials in the appliance, such as paper, cardboard, plastic or any materials that may catch fire or melt.
- Never clean the appliance with flammable liquids. The fumes can create a fire hazard or explosion.
- Do not cover the appliance with metal foil. This will cause overheating of the appliance.
- Oversized foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electrical shock.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.
- When broiling, use extreme caution when removing tray or disposing of hot grease.
- To turn this appliance off, return all controls to the "0" / "OFF" position, then remove the plug from wall outlet.
- Cooked food can be very hot, especially pastry filling. Handle with care.
- Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid.
- Do not use water on grease fires. Flaming grease outside a pan can be put out by covering it with baking soda, multipurpose dry chemical, or fire extinguisher. Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using baking soda, multipurpose dry chemical, or fire extinguisher.

This Unit Is For Household Use Only

- SAVE THESE INSTRUCTIONS -

HELP US HELP YOU...

Read this guide carefully.

It is intended to help you operate and maintain your new appliance properly.

Keep it handy to answer your questions. If you don't understand something or you need more assistance, please call:

Avanti Customer Service
800-220-5570

Keep proof of original purchase date (such as your sales slip) with this guide to establish the warranty period.

Write down the model and serial numbers.

You'll find them on a label located on the back side of the unit.

Please write these numbers here:

Date of Purchase

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your appliance.

If you received a damaged appliance, immediately contact the dealer (or builder) that sold you the appliance.

Save time and money. Before you call for service, check the Problem Solver Guide. It lists causes of minor operating problems that you can correct yourself.

IF YOU NEED SERVICE

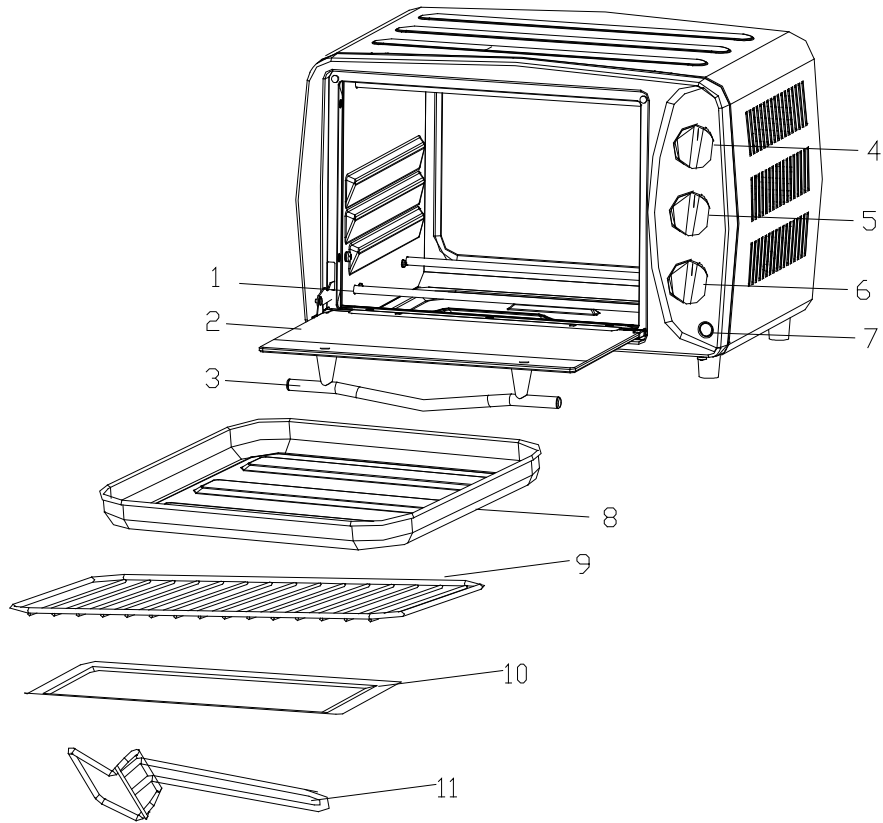
We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are some steps to follow for further assistance.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details, including your telephone number, and send it to:

Customer Service
Avanti Products
10880 NW 30 Street
Miami, FL 33172 USA

PARTS AND FEATURES



1	Oven cabinet
2	Glass Door
3	Door Handle
4	Temperature Selector Knob
5	Function Selector Knob
6	Timer Selector Knob
7	Power Indicator Light
8	Bake/Broil/Drip Pan
9	Oven Rack
10	Crumb Tray
11	Tray Handle

INSTALLATION INSTRUCTIONS

➤ **Before Using Your Appliance**

- Remove the exterior and interior packing.
- Check to be sure you have all of the following parts:
 - 1 Bake/Broil/Drip Pan
 - 1 **Oven Rack**
 - 1 Crumb Tray
 - 1 **Tray Handle**
 - 1 Instruction Manual
- Remove all the items inside your oven and clean the interior surface with lukewarm water using a soft cloth.
- Do not attempt to repair or replace any part of your oven unless it is specially recommended in this manual.
- This appliance requires 1500W and should be the only appliance operating on the circuit.

NOTICE

BEFORE YOU USE THIS OVEN FOR THE FIRST TIME: THE HEATING ELEMENTS HAVE A PROTECTIVE COATING, WHICH MUST BE BURNED OFF BEFORE USE. TO DO THIS, OPEN THE OVEN DOOR AND SET THE TEMPERATURE TO 250°C / 480°F. LEAVE THE APPLIANCE SWITCHED ON FOR APPROXIMATELY 15 MINUTES. IT IS IMPORTANT TO ENSURE ADEQUATE VENTILATION DURING PERIOD AS A BURNING SMELL IS NORMAL DURING THIS PROCESS.

➤ **Installation of Your Appliance**

Select a location for the appliance. The location should be in an open area on a flat counter where the plug will reach an outlet.

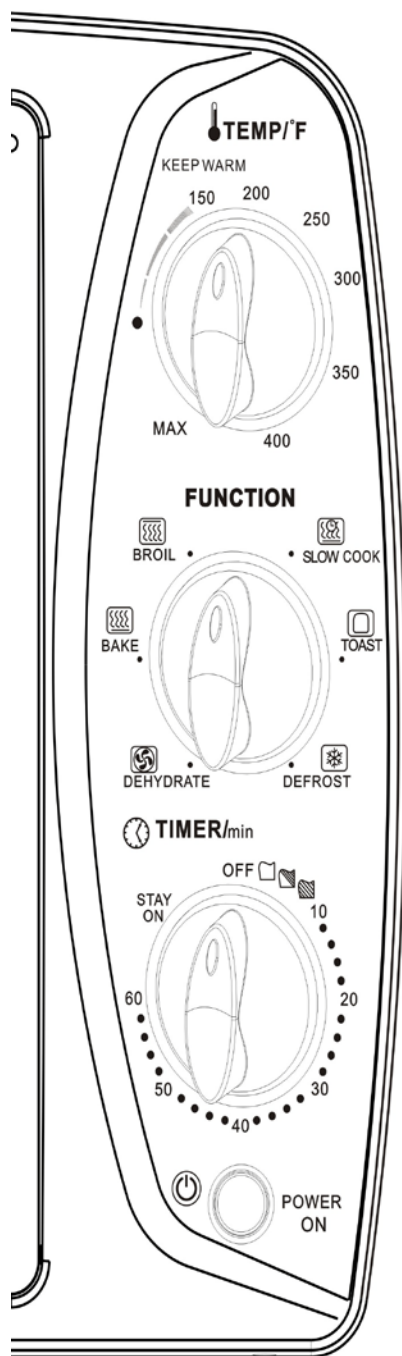
- When positioning the appliance, it should be set on a flat, steady surface.
- Do not block air vents. If they are blocked during operation, the oven may overheat and eventually cause the appliance failure.
- Keep the appliance away from hot air, steam or splashing liquids when choosing a place to locate it, otherwise, the unit's operation may be adversely affected, causing it to break down.
- Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption.
- Plug the appliance into an exclusive properly installed grounded wall outlet. Any questions concerning power should be directed toward a certified electrician or an authorized Avanti Products service center.
- Do not place anything on the top of the broiler oven and automatic toaster.
- Keep the appliance at least 5 inches away from rear wall to ensure the proper ventilation.

➤ **Electrical Connection**

- The appliance has a polarized plug (One blade is wider than the other), to reduce the risk of electric shock, this plug is intended to fit into the polarized outlet only one way. If the plug does not fit fully into the outlet, reserve the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- A short power cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care, however, be sure the marked electrical rating is at least as great as the rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the appliance.

OPERATING YOUR APPLIANCE

➤ Control Panel



TEMPERATURE CONTROL KNOB

Turn the knob clockwise to select the desired temperature up to MAX (450°F/232°C). To switch off the heating elements of oven turn the temperature control to the “●” setting position.

FUNCTION SELECTOR KNOB

There are six (6) functions:

BAKE, BROIL, SLOW COOK, TOAST, DEFROST, AND DEHYDRATE.

Select the appropriate function for your use.

TIMER SELECTOR KNOB

You can set cooking time up to 60 minutes. It will automatically turn the oven **OFF** at the end of the cooking time selected with the sound of a bell signal.

To switch off the oven turn the timer selector to the “OFF” setting position.

For cooking times greater than 60 minutes you can use the “STAY ON” position, the oven will operate in the selected function until you turn the TIMER selector knob to the “**OFF**” position.

POWER INDICATOR LIGHT

The indicator will come **ON** when the oven is in use.

➤ **Using Your Oven**

Be sure that the temperature is in the “●” position and the timer control knob is in the “OFF” position before plugging the cord into the outlet for use and when unplugging the appliance after use.

Preheating The Oven

Turn the function selector control knob to the desired function either BAKE or BROIL.

Turn the temperature control knob to the desired temperature.

Turn the timer selector knob to the “20 minutes marking” for the oven to preheat.

To Use The BAKE Function

Turn the function selector knob to the BAKE position, turn the temperature control knob to the desired oven temperature.

Turn the timer knob to the desired cooking time (max 60 minutes). At the end of the cooking time a bell signal sounds and the oven will turn **OFF** automatically

For cooking times greater than 60 minutes, you can turn the timer control knob counter-clockwise to the “STAY ON” position. When using the “STAY ON” position, the oven will continue to operate in the selected function until the timer control knob is turned clock-wise to the “OFF” position.

Both the upper and bottom heating elements will cycle **ON** and **OFF** to maintain the selected temperature. The convection fan will be activated to circulate the heated air around the food.

Arrange food on the wire rack or in the Bake/Broil/Drip pan.

When BAKING is completed, open door fully and remove food carefully.

To Use The BROIL Function

Arrange food on broiler pan. Place broiler pan on oven rack. Close the door to the first notch, leaving approximately a 3 inch gap at the top. This will ensure adequate airflow during broiling.

Turn the function selector to the BROIL setting.

Turn the temperature control knob to the desired oven temperature.

Turn the timer knob to the desired cooking time (max 60 minutes). At the end of the cooking time a bell signal sounds and the oven will turn **OFF** automatically.

For cooking times greater than 60 minutes, you can turn the timer control knob counter-clockwise to the “STAY ON” position. When using the “STAY ON” position, the oven will continue to operate in the selected function until the timer control knob is turned clockwise to the “OFF” position.

Only the top heater elements will operate. For best results the oven should be preheated 20 minutes before adding the food to be broiled.

Turn food over about halfway through the broiling time.

When BROILING is completed, open door fully and remove food carefully,

To Use The SLOW COOK Function

(This function is designed for defrosting and warming previously frozen foods).

Turn the function selector knob to the SLOW COOK position, turn the temperature control knob to the desired oven temperature.

Turn the timer knob to the desired cooking time (max 60 minutes). At the end of the cooking time a bell signal sounds and the oven will turn **OFF** automatically

For cooking times greater than 60 minutes, you can turn the timer control knob counter-clockwise to the "STAY ON" position. When using the "STAY ON" position, the oven will continue to operate in the selected function until the timer control knob is turned clock-wise to the "**OFF**" position.

The bottom heating elements will operate and cycle **ON** and **OFF** to maintain the selected temperature. Arrange food on the wire rack or in the Bake/Broil/Drip pan.

When cooking is completed, open door fully and remove food carefully, using the metal handling tool provided.

To Use the TOAST Function

No preheat period is required before toasting.

Place the bread to be toasted directly on the rack in the center of the oven, close the door.

Turn the function selector to the TOAST setting, then turn the temperature control knob to the desired oven temperature and turn timer selector knob to your selected cooking time (max 60 minutes). At the end of the cooking time a bell signal sounds and the oven will turn off automatically. Both the top and bottom elements will operate when TOAST function is used.

When toasting is completed, open door fully and remove food carefully.

Different types of bread require different toasting times. Lighter breads and waffles require a shorter toasting time. Darker breads, muffins, and English muffins require a longer toasting time.

To Use The DEFROST Function

When defrosting do not preheat oven. Turn Temperature Control to 250°F. Allow 15-20 minutes per side for meats or fish to defrost. Always cook food promptly after thawing.

Arrange food on baking / broiler pan. Place baking / broiler pan on oven rack.

Turn the function selector to the DEFROST setting.

Turn the temperature control knob to the desired oven temperature.

Turn the timer knob to the desired cooking time (max 60 minutes). At the end of the cooking time a bell signal sounds and the oven will turn **OFF** automatically.

For cooking times greater than 60 minutes, you can turn the timer control knob counter-clockwise to the "STAY ON" position. When using the "STAY ON" position, the oven will continue to operate in the selected function until the timer control knob is turned clockwise to the "**OFF**" position.

Only the upper heating elements will operate and the convection fan will be activated to circulate the heated air around the food.

To Use The DEHYDRATE Function

Turn the function selector knob to the DEHYDRATE position, turn the temperature control knob to the desired oven temperature.

Turn the timer knob to the desired cooking time (max 60 minutes). At the end of the cooking time a bell signal sounds and the oven will turn **OFF** automatically

For cooking times greater than 60 minutes, you can turn the timer control knob counter-clockwise to the “STAY ON” position. When using the “STAY ON” position, the oven will continue to operate in the selected function until the timer control knob is turned clock-wise to the “**OFF**” position.

The bottom heating elements will cycle **ON** and **OFF** to maintain the selected temperature. The convection fan will be activated to circulate the heated air around the food.

Arrange food on the wire rack or in the Bake/Broil/Drip pan.

When completed, open door fully and remove food carefully.

CARE AND MAINTENANCE

➤ **Cleaning Your Appliance**

Before cleaning your appliance, unplug it and allow it to cool.

Remove the crumb tray, wire rack and drip/baking pan.

Use a damp cloth to wash the inside with warm water and a mild detergent. Do not Immerse in Water!

Abrasive cleaners, scrubbing brushes and chemical cleaners may damage the continuous clean coating on this unit.

Wash the crumb tray, wire rack, drip/baking pan and metal handling tool with a mild detergent solution.

The glass oven door should be cleaned regularly with a non-abrasive liquid cleaner.

Rinse with a damp cloth and then a dry one.

The outside of the appliance should be cleaned with mild detergent and warm water.

CAUTION

Failure to unplug the appliance could result in electrical shock or personal injury.

➤ **Storing Your Appliance**

Allow the appliance to cool completely before storing. If storing the appliance for long periods of time make certain that the appliance is clean and free of food particles. Store the appliance in a dry location such as on a table or countertop or in a cupboard shelf. Other than the recommended cleaning, no further user maintenance should be necessary.

PROBLEMS WITH YOUR APPLIANCE?

You can solve many common appliance problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before calling the servicer.

TROUBLESHOOTING GUIDE

PROBLEMS	POSSIBLE CAUSES/SOLUTIONS
<ul style="list-style-type: none"> • Appliance does not operate. 	<ul style="list-style-type: none"> • Unit not plugged in. Plug the unit into a 120V AC electrical outlet. • The circuit breaker tripped or a blown fuse. • Be sure that the temperature, function and timer selectors are set.
<ul style="list-style-type: none"> • Only one heating element is heating up. 	<ul style="list-style-type: none"> • Function setting selection determines which heating element will operate. • When toasting, make sure the oven is not set to BROIL or BAKE setting.
<ul style="list-style-type: none"> • Heating elements are not heating up. 	<ul style="list-style-type: none"> • Heating elements will cycle ON and OFF to maintain proper heat. Make sure function selector is positioned to the desired cooking setting.
<ul style="list-style-type: none"> • Overcooked/undercooked Foods 	<ul style="list-style-type: none"> • Incorrect temperature setting. You may have to adjust the temperature to desired position. • Rack placement. Rack may need to be adjusted to accommodate different foods.
<ul style="list-style-type: none"> • Burnt Smell 	<ul style="list-style-type: none"> • Food build-up inside appliance, on heating elements or in drip/baking pan. Refer to "Cleaning Your Appliance"

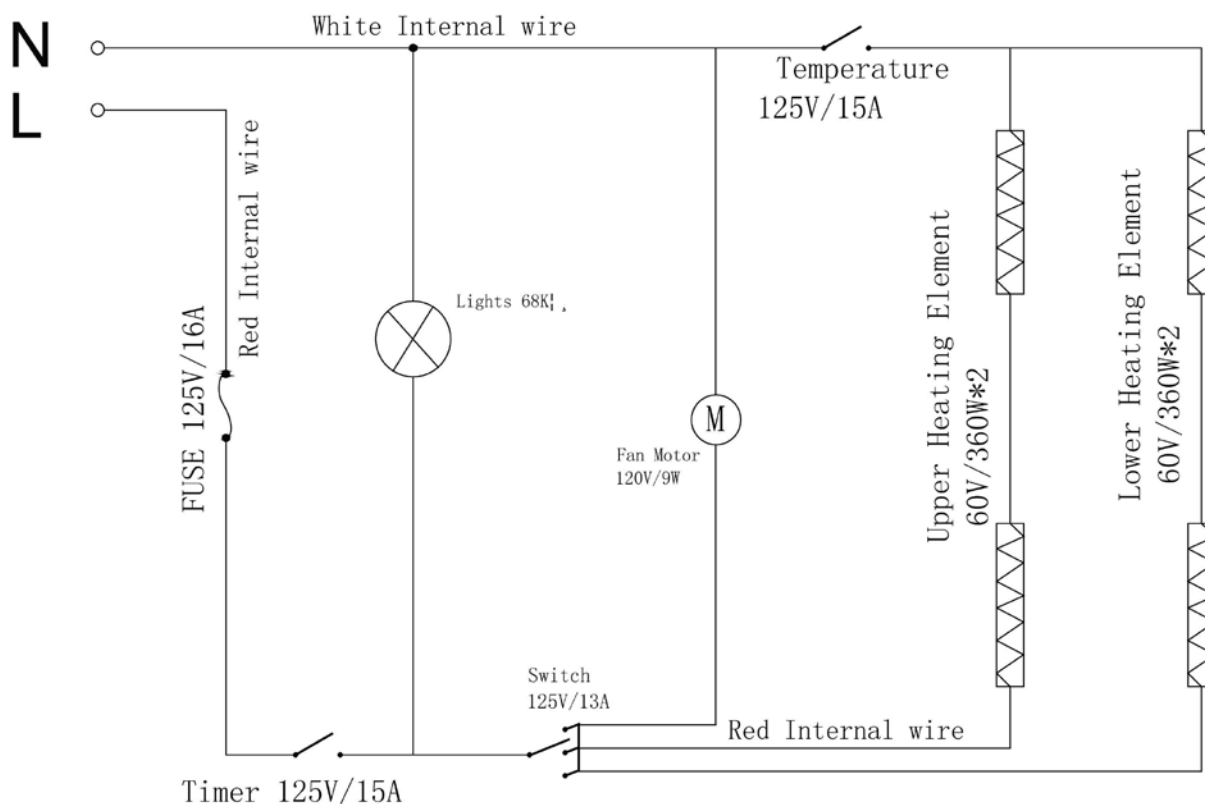
SERVICE FOR YOUR APPLIANCE

We are proud of our customer service organization and the network of professional service technicians that provide service on your Avanti appliances. With the purchase of your Avanti appliance, you can be confident that if you ever need additional information or assistance, the Avanti Products Customer Service team will be here for you. Just call us toll-free.

AVANTI PRODUCTS CUSTOMER SERVICES

Product Information 800-323-5029	Whatever your questions are about our products, help is available.
Part Orders 800-220-5570	You may order parts and accessories that will be delivered directly to your home by personal check, money order, Master Card, or Visa.
In-Home Repair Service 800-220-5570	An Avanti Products authorized service center will provide expert repair service, scheduled at a time that is convenient for you. Our trained servicers know your appliance inside and out.

WIRING DIAGRAM



YOUR AVANTI WARRANTY

LENGTH OF WARRANTY	WE WILL PAY FOR
FULL ONE YEAR WARRANTY FROM DATE OF PURCHASE ON ALL PARTS EXCEPT GLASS PARTS, AND/OR PARTS DAMAGED AS A RESULT OF MISUSE OR LACK OF REASONABLE CARE.	REPLACEMENT PARTS AND REPAIR LABOR TO CORRECT DEFECTS IN MATERIALS OR WORKMANSHIP. SERVICE MUST BE PROVIDED BY AN AUTHORIZED SERVICE COMPANY.
FULL 30-DAY WARRANTY FROM DATE OF PURCHASE ON GLASS PARTS AND FINISH OF PORCELAIN ENAMEL, PAINTED OR BRIGHT METAL FINISHED PARTS	REPLACEMENT PARTS AND REPAIR LABOR TO CORRECT DEFECTS IN MATERIAL OR WORKMANSHIP. SERVICE MUST BE PROVIDED BY AN AUTHORIZED SERVICE COMPANY.

CARRY IN SERVICE ONLY.

CUSTOMER WILL BE RESPONSIBLE FOR ALL TRANSPORTATION CHARGES TO AND FROM THE AUTHORIZED SERVICE COMPANY, ALSO MAKE SURE TO SEND A COPY OF PROOF OF PURCHASE WHEN SENDING THE UNIT FOR SERVICE REPAIRS.

AVANTI PRODUCTS SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

This warranty is not valid outside the Continental United States.

INSTRUCCIONES EN ESPAÑOL

PRECAUCIONES IMPORTANTES	PARA REDUCIR EL RIESGO DE INCENDIO, DESCARGA ELECTRICA, O DAÑO CUANDO ESTE USANDO SU HORNO SIGA ESTAS INDICACIONES.
<p>CUANDO USE APARATOS ELECTRICOS, SIEMPRE DEBEN TOMARSE ALGUNAS PRECAUCIONES BASICAS DE SEGURIDAD, INCLUYENDO LAS SIGUIENTES:</p> <ul style="list-style-type: none">• Lea todas las instrucciones, las etiquetas en el producto y las advertencias, antes de usar el horno tostador.• No recomendamos el uso extensiones de cordón eléctrico para operar esta unidad.• No toque las superficies calientes. Siempre use guantes cuando maneje materiales calientes y permita que las partes metálicas se enfríen antes de limpiar. Permita que la unidad se enfríe completamente antes de poner o quitar partes.• Desconecte el horno tostador de la toma de corriente cuando la unidad no esté en uso y antes de limpiarla. Nota: Verifique que el horno tostador esté apagado antes de desconectarlo.• Para protegerse contra una descarga eléctrica, no sumerja el aparato en agua o en otros líquidos.• Supervisión continua es necesaria cuando este o cualquier otro aparato sea usado cerca de niños. Este aparato no debe ser usado por niños.• No opere este ni ningún otro aparato con un cordón dañado o quemado o después de que el aparato ha funcionado inadecuadamente o ha sido dañado en cualquier forma.• No utilice accesorios o aditamentos no recomendados por el fabricante, ya que pueden causar incendios, descargas eléctricas o lesiones personales.• No se use en exteriores o con propósitos comerciales.• No use este aparato más que para lo que ha sido diseñado.• No permita que el cordón cuelgue sobre la orilla de la mesa o del mostrador o toque superficies calientes.• No lo coloque sobre o cerca de quemadores de estufas de gas o eléctricas, tampoco dentro de un horno caliente.• Tenga extremo cuidado cuando use recipientes de vidrio o metal.• Puede ocurrir un incendio si el horno tostador está en operación y en contacto o cubierto con materiales inflamables, incluyendo cortinas, tapicería, paredes, etc. No coloque ningún objeto sobre el aparato cuando esté en operación.• Cuando esta unidad no esté en operación, no almacene ningún material que no sea un accesorio recomendado por el fabricante.• No coloque dentro del horno ningún material inflamable como papel, cartón, plástico o cualquier material que se pueda incendiar o derretir.• No cubra la bandeja para migajas o ninguna parte del horno con papel aluminio o metálico. Esto puede causar el sobrecalentamiento del aparato.• Los alimentos grandes o utensilios metálicos no deben ser introducidos en el horno tostador ya que pueden causar incendios o descargas eléctricas.• No limpie con esponjas o fibras metálicas. Se pueden desprender piezas de la esponja o fibra y tocar partes eléctricas creando el riesgo de descargas eléctricas.• Cuando prepare alimentos, tenga cuidado extremo al remover la bandeja o al desechar la grasa caliente.• Para apagar este aparato, coloque todos los controles en las posiciones "0" or "OFF". <p style="text-align: center;">-Esta Unidad Es Sólo Para Uso Doméstico-</p> <p>Para reducir el riesgo de descarga eléctrica, este equipo posee una instalación polarizada, lo cual requiere que la persona que instale esta unidad la conecte apropiadamente a tierra sin invertir la posición de los cables.</p>	

PREPARANDO SU HORNO TOSTADOR

Si usted está usando su horno tostador por primera vez, por favor asegúrese de:

Quitar todas las etiquetas de la superficie de su tostador.

Abra la puerta del tostador y saque los documentos impresos y papeles del interior del horno tostador.

Limpie la rejilla, charola y bandeja con agua caliente y una pequeña cantidad de detergente líquido para lavar platos, utilice una esponja suave y no abrasiva. No sumerja el horno tostador en el agua.

Seque completamente la unidad antes de utilizarla.

AVISO

ANTES DE USAR LA UNIDAD POR PRIMERA VEZ, LOS ELEMENTOS CALENTADORES TIENEN UNA CAPA PROTECTORA. ANTES DE USAR EL HORNO POR PRIMERA VEZ ENCIENDALO POR UNOS MINUTOS PARA QUE EL CALOR CONSUMA ESA CAPA.

ABRA LA PUERTA.

GIRE LA PERILLA DE CONTROL DE TEMPERATURA A 250°C/480°F.

GIRE LA PERILLA DE CONTROL DE TIEMPO A 15 MINUTOS.

USTED SENTIRA UN OLOR A QUEMADO, ESTO ES NORMAL.

ASEGURESE TENER VENTILACION ADECUADA MIENTRAS HAGA ESTE PROCESO.

Seleccione un lugar para colocar el horno tostador. El lugar debe ser una área abierta sobre un mostrador con superficie plana donde el enchufe tenga alcance a una toma de corriente.

Enchufe el cable en un tomacorriente de 120 voltios / 60 ciclos.

CALENTAMIENTO PREVIO DEL HORNO

Coloque la parrilla en la posición deseada antes de calentar el horno tostador.

Gire la perilla de control de temperatura y colóquela en la temperatura deseada.

Gire la perilla selectora en la función deseada.

Gire la perilla del reloj a la posición que aproxima 15 MINUTOS.

PARA USAR LA FUNCION DE CALENTAMIENTO (SLOW COOK)

Nota: La función de calentamiento es para calentar o mantener los alimentos tibios después de haber sido cocinados.

Seleccione la posición deseada de la parrilla.

Gire la perilla selectora de función en la posición de calentamiento o "WARM". Gire la perilla del reloj hacia el tiempo deseado. Los elementos calentadores se encenderán y apagarán alternadamente para mantener la temperatura.

Coloque los alimentos sobre la rejilla metálica o dentro de la charola para hornear.

Cuando se haya completado el calentamiento, abra la puerta completamente y saque los alimentos cuidadosamente.

PARA USAR LA FUNCION DE ASADO (BROIL)

Seleccione la posición deseada de la parrilla. Coloque los alimentos y cierre la puerta colocándola en la primera parada, dejando aproximadamente un espacio de 3 pulgadas en la parte superior. Esto asegurará que el aire fluya de manera adecuada durante este proceso.

Gire la perilla de control de temperatura y colóquela en el nivel de temperatura más alto.

Gire la perilla selectora de función en la posición de asar o "BROIL". Gire la perilla del reloj hacia el tiempo deseado. Solamente el elemento calentador de la parte superior estará en funcionamiento.

Coloque la parrilla para asar, encima de la bandeja para hornear. Luego coloque los alimentos **S**obre la parrilla para asar.

El reloj puede seleccionarse para que esté operando hasta por 60 minutos. Al final del ciclo de cocción, emitirá una señal auditiva y el horno se apagará automáticamente. Si la cocción requiere más tiempo repita el ciclo.

Es recomendable siempre voltear los alimentos a la mitad del ciclo de cocción.

Cuando se haya completado la cocción, abra la puerta completamente y saque los alimentos cuidadosamente.

PARA USAR LA FUNCION DE HORNEADO (BAKE)

Seleccione la posición deseada de la parrilla (consulte la sección de colocación de la parrilla).

Gire la perilla de control de temperatura al nivel deseado.

Gire la perilla selectora de función en la posición de hornear o "BAKE". Ambos elementos calentadores, el superior y el inferior estarán en funcionamiento.

Coloque los alimentos en la parrilla metálica o dentro de la bandeja para hornear.

El reloj puede seleccionarse para que esté operando hasta por 60 minutos. Al final del ciclo de cocción, emitirá una señal auditiva y el horno se apagará automáticamente, usted puede repetir el ciclo de tiempo si fuera necesario.

Cuando se haya completado el horneado, abra la puerta completamente y saque los alimentos. Cuando esté descongelando alimentos, no caliente el horno previamente. Gire el control de temperatura y colóquelo en 250°F (120°C).

Permita que cada lado de las carnes o pescados se descongele de 15 a 20 minutos. Siempre cocine los alimentos inmediatamente después de descongelarlos.

PARA USAR LA FUNCION DE TOSTAR (TOAST)

NOTA – No es necesario un período de calentamiento previo antes de tostar.

Diferentes tipos de pan requieren diferentes niveles de tostado. Los panes más ligeros y waffles requieren tostado más ligero. Los panes más oscuros, panqués y muffins o panecillos ingleses requieren un tostado más oscuro.

Seleccione la posición deseada en la parrilla.

Gire la perilla selectora de función a la posición de tostar o "TOAST". Gire la perilla del reloj al tiempo deseado. Ambos elementos calentadores superior y el inferior estarán en funcionamiento.

Coloque los alimentos en la parrilla metálica.

NOTA – Los elementos calentadores superiores e inferiores se encenderán y apagaran alternadamente para mantener una temperatura moderada.

Cuando se haya completado el tostado, abra la puerta completamente y saque los alimentos.

LIMPIEZA DE SU HORNO TOSTADOR

Antes de limpiar su Horno Tostador, desconéctelo y permita que se enfríe. Limpie con un paño suave y húmedo. No lo sumerja en agua! Asegúrese de usar solamente jabón suave y agua. Los limpiadores abrasivos, cepillos y limpiadores químicos pueden dañar el acabado de esta unidad. Vacíe la bandeja para migas frecuentemente para evitar la acumulación de residuos.

ALMACENANDO O GUARDANDO SU HORNO TOSTADOR

Deje que el aparato se enfríe completamente antes de almacenarlo. Si va a almacenar el horno tostador por períodos prolongados, asegúrese de que no contenga partículas o residuos de alimentos. Almacene el horno tostador en un lugar seco como encima de una mesa, mostrador, o sobre una repisa. Enrolle el cordón eléctrico. No es necesario otro tipo de mantenimiento que no sea la limpieza recomendada en este manual.

PROBLEMAS	POSIBLES CAUSAS/SOLUCIONES
Cocción excesiva o insuficiente de los alimentos.	Temperatura o tiempo incorrectos. <ul style="list-style-type: none">• Usted debe asegurarse que el botón de temperatura esté posicionado a la temperatura deseada.• Debido a que su horno tostador es más pequeño que los hornos regulares este se calentará más pronto y generalmente cocinará en períodos de tiempo más cortos.
Olor a quemado.	<ul style="list-style-type: none">• Si el olor se ocurre en cuando Ud. usa el horno por primera vez, esto es normal (Consulte la sección "Preparando su horno tostador" Acumulación de residuos de alimentos en el interior del horno, en los elementos calentadores o en la parrilla para migas. <ul style="list-style-type: none">• Consulte la Sección "Limpieza de Su Horno Tostador"
El horno no inicia su operación	La unidad está desconectada. <ul style="list-style-type: none">• Enchufe el horno tostador en una toma de corriente eléctrica 120V / 60Hz.• Coloque la perilla de la temperatura en la posición deseada. Todos los demás controles deberán estar encendidos.
Solamente un elemento calentador se calienta.	La selección de la función determina cual elemento calentador operará. <ul style="list-style-type: none">• Cuando tueste alimentos, asegúrese de que el horno no se encuentre en la función de asado.
El elemento calentador no se mantiene encendido.	Los elementos calentadores se encenderán y se apagarán para mantener la temperatura adecuada. <ul style="list-style-type: none">• Asegúrese de que la función seleccionada es la función que desea utilizar.

REGISTRATION INFORMATION

Thank you for purchasing this fine Avanti product. Please fill out this card and return it within 100 days of purchase and receive these important benefits to the following address:

Avanti Products, A Division of The Mackle Co., Inc.
P.O. Box 520604 - Miami, Florida 33152 USA

➤ **Protect your product:**

We will keep the model number and date of purchase of your new Avanti product on file to help you refer to this information in the event of an insurance claim such as fire or theft.

➤ **Promote better products:**

We value your input. Your responses will help us develop products designed to best meet your future needs.

------(detach here)-----

Avanti Registration Card

Name _____ Model # _____ Serial # _____

Address _____ Date Purchased _____ Store/Dealer Name _____

City _____ State _____ Zip _____ Occupation _____

Area Code _____ Phone Number _____

As Your Primary Residence, Do You:

Own Rent

Did You Purchase An Additional Warranty:

Extended None

Reason For Choosing This Avanti Product:

Please indicate the most important factors that influenced your decision to purchase this product.

- Price
- Product Features
- Avanti Reputation
- Product Quality
- Salesperson Recommendation
- Friend/Relative Recommendation
- Warranty
- Other _____

Your Age:

under 18 18-25 26-30
 31-35 36-50 over 50

Marital Status:

Married Single

Is This Product Used In The:

Home Business

How Did You Learn About This Product:

Advertising Personal Demo
 In Store Demo

Other _____

Comments _____

VERSION 01

PRINTED IN CHINA