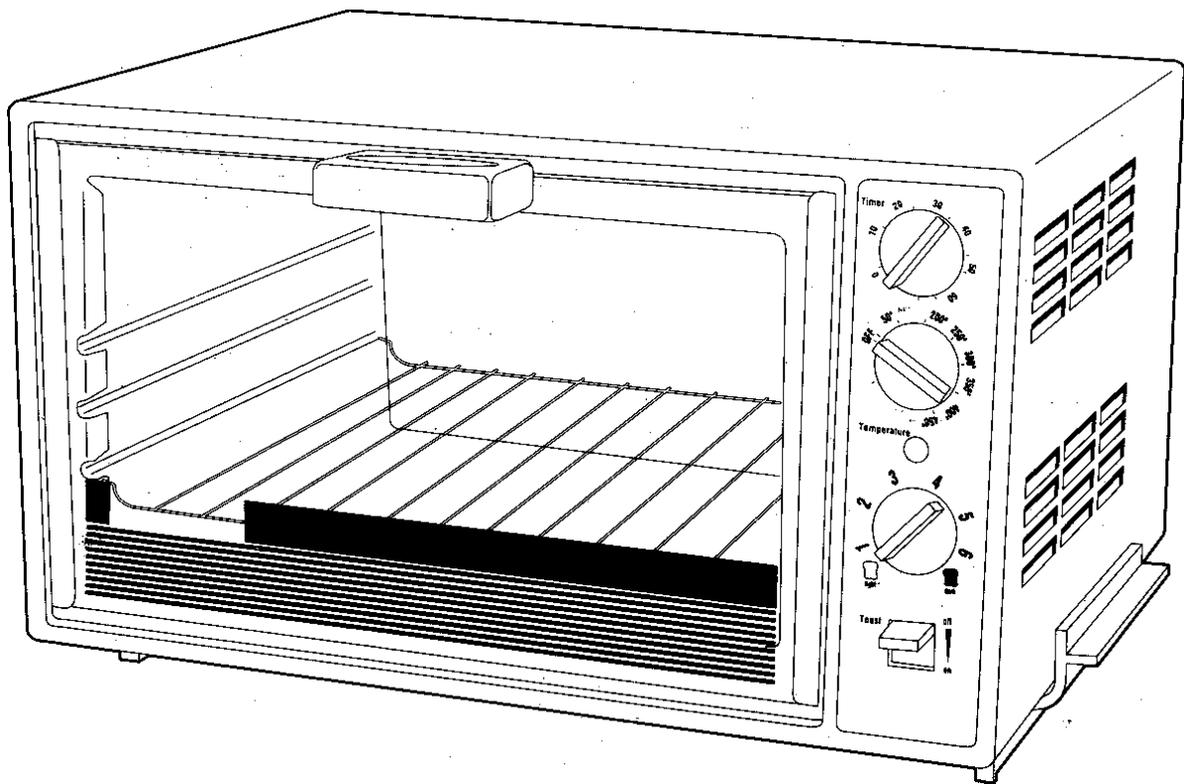


**Oster**<sup>®</sup>

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DESIGNER  
COLLECTION

# Deluxe 6-Slice Toaster Oven



## INSTRUCTIONS

Models #4877-8, 4831, 4857, 4878

# IMPORTANT SAFEGUARDS

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

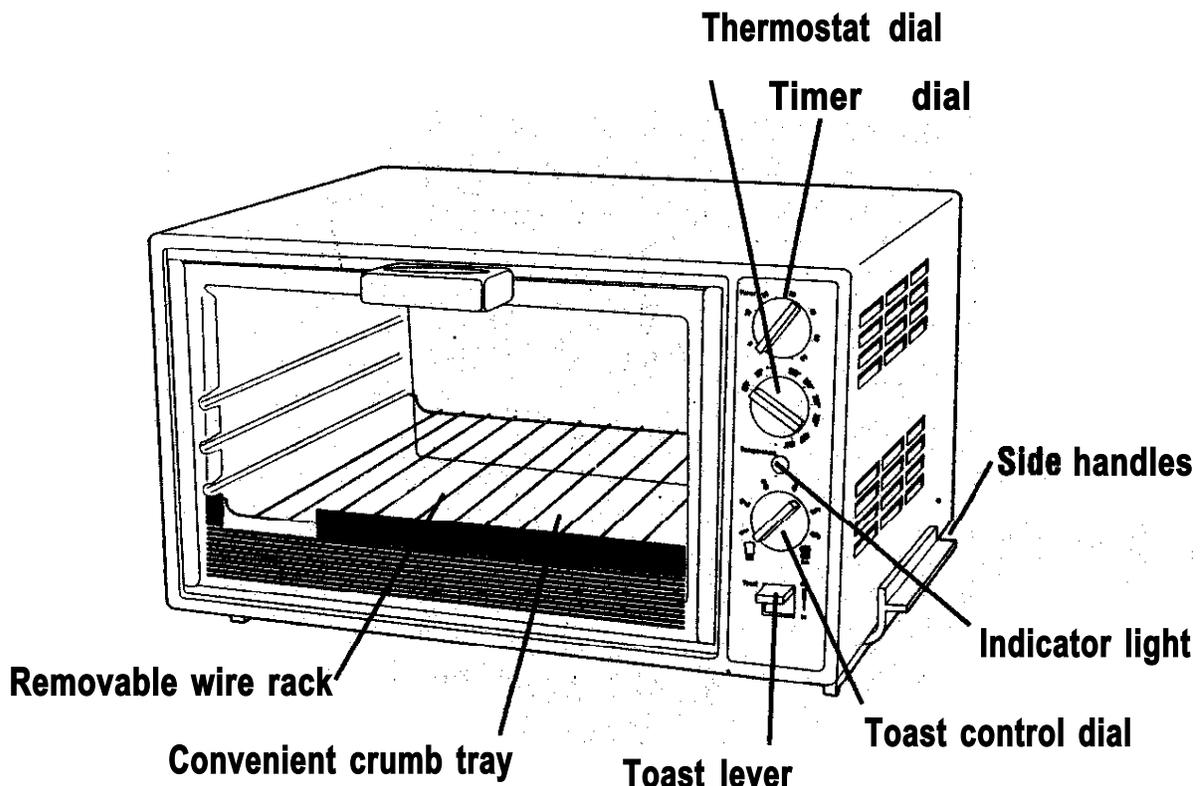
1. Read all instructions, product labels, and warnings before using the toaster oven.
2. Do not touch hot surfaces. Always use oven mitts when handling hot materials, and allow metal parts to cool before cleaning. Allow the unit to cool thoroughly before putting in or taking off parts. Always use the oven handles when moving the unit.
3. When the unit is not in use and before cleaning, unplug the toaster oven from the wall outlet. Note: *Make sure the oven is turned off before unplugging*
4. To protect against risk of electrical shock, do not immerse the appliance or plug in water or other liquids.
5. Close supervision is always necessary when this or any appliance is used near children. This appliance is not for use by children.
6. Do not operate this or any appliance with a frayed or damaged cord or plug or after the appliance malfunctions or is dropped or has been damaged in any manner. Return the appliance to the authorized service facility on the last page for examination, repair or electrical or mechanical adjustment.
7. Do not use attachments not recommended by the manufacturer; they may cause fire, electric shock or injury.
8. Do not use outdoors or for commercial purposes. Do not use this appliance for other than intended use
9. Do not let the cord dangle over the edge of a table or counter or touch hot surfaces.
10. Do not place the appliance near a hot gas or electric burner or in a heated oven.
11. Extreme caution should be used when using containers constructed of other than metal or glass.
12. A fire may occur in the toaster oven when 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.
13. Do not store any materials, other than manufacturers recommended accessories, in this unit when not in use.
14. Do not place any flammable materials in oven, such as paper, cardboard, plastic or any materials that may catch fire or melt.
15. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the appliance.
16. Oversize foods or metal utensils must not be inserted in the toaster oven as they may create a fire or risk of electrical shock.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.

# SAVE THESE INSTRUCTIONS!

## This unit is intended for household use only

Use of extension cords: a short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from hardware stores and may be used with care. If an extension cord is used, it must be rated for at least 125V, 13 AMP or 1625 WATTS. The cord should be arranged so that it will not drape over the counter or table top where it can be pulled by children or tripped over accidentally.

**Polarized plug:** To reduce the risk of electrical shock, this appliance has a polarized plug (one blade is wider than the other). This plug fits 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 attempt to defeat this safety feature.



## Features

### **A. Timer dial:**

Can be set for up to 60 minutes and will automatically turn the oven and broil/grill mode OFF at the end of the cooking time. Note, the timer must be set to begin heating the unit.

### **B. Thermostat dial:**

1. Controls the temperature when baking.
2. Controls the broil/grill function. Turn the dial fully clockwise to the diagram for broiling/grilling.

### **C. Indicator light:**

1. Light is on when the unit is plugged in and the timer is set to begin baking. It always indicates that the unit is in use. When the temperature is reached the light will dim slightly. It will cycle slightly dimmer and brighter with the thermostat.
2. Light will remain on in the broiling/grilling and toasting functions as well.

### **D. Toast dial:**

Allows the selection of toast color.

### ***E. Toast lever:***

Controls the toasting function and automatically turns the oven off when toasting is completed,

### ***F Non stick interior walls and ceiling:***

Allows for easy cleaning.

### ***G. Removable wire rack:***

The removable wire rack has 4 different settings. Place the rack in an upside-down 'U' position closest to the top heating elements for broiling or melting toppings *NOTE. If you are cooking with, a heavy dish, we suggest the upside-down 'U' position to increase the rack's rigidity*

### ***H. Side handles:***

For ease of transportation.

### ***I. Convenient crumb tray:***

For crumb or waste collection. Pulls down for easy cleaning. Pull knob on bottom of unit towards back of unit to release tabs. Pull down to open To close, align tabs and push front on knob.

### ***J. Cord storage bracket***

Wraps the cord for convenient storage and ensures that the oven is not pushed too close to the wall

### ***K. Heavy duty baking pan and broiling/grilling tray:***

Use for all your baking, broiling and grilling needs.

## **Cleaning the Toaster Oven**

Before cleaning your Oster deluxe toaster oven, unplug it and allow it to cool To clean, wipe manually with a soft cloth. Do not immerse in water! Make sure to use only mild soapy water. Benzene, cleaners, scrubbing brushes and chemical cleaners will damage the non-stick coating on this unit

Before re-using the unit, make sure it is completely dry

## **Storage and Maintenance**

Allow the appliance to cool completely before storing. Store the toaster oven in a dry location such as on a table or counter top, or in a cupboard shelf. Wind the electrical cord and secure with a twist fastener. Other than the recommended cleaning no further user maintenance should be necessary. Return the toaster oven to our Bay Springs, MS, Service Center for servicing or-repairs. (See last page for shipping address.)

## **Using Your Oster Toaster Oven**

**Caution: Never place anything on top of your Toaster Oven as it can get very hot.**

### **How to Bake/ Defrost**

1. Place the wire rack in the desired position.
2. Select the required temperature. (Use the settings between 'Warm' and "200°" for defrosting. Vary temperature based on size and type of food.)
3. To switch the oven 'on', turn the timer dial to the desired time. For best results, allow the oven to preheat for 4-5 minutes before using.

*Note: If the oven door is opened beyond the first notch (approx. 1.4 inches), the unit will shut off. If there is still time remaining on the timer it will resume baking/defrosting when the door is shut.*

## How to Broil/Grill

**When broiling, only the top heating element is in use.**

- 1 Position the removable rack in the top rack position
- 2 Close the door to the first notch, leaving approx. 1.4 inch gap at the top. This will ensure adequate air flow during broiling/grilling.
- 3 To switch the broil/grill on, turn the temperature dial fully clockwise to the broil position and then set the timer dial to the required time. For best results, allow the oven to preheat 4-5 minutes before using.
- 4 Place the broiling/grill tray inside the baking pan, arrange the food and position the baking pan on the wire rack. Note door must be left ajar to allow proper air flow.
- 5 Be sure to turn food as it cooks.

## How to Toast

**No preheat period is required before toasting.**

1. Place toast on middle rack position and close the door.
- 2 Turn the toast control dial to the desired toast color.
3. Press the toast control lever fully down until it locks in position. At the end of the toasting cycle the control lever will return to its original position and shut the unit off. (Toasting time will vary depending on bread types and the number of slices.)

*Note. 1. When toasting, DO NOT have the oven temperature control in the broil mode.*

*2 If the oven door is opened when toasting, the unit will shut off. Toasting will resume only if reset*

## How to Top Brown

**No preheat period is required before Top Browning.**

- 1 Place wire rack in its highest position to accommodate food
- 2 Select desired browning level by using the toast control dial
- 3 Press the toast control lever until it locks in position. At the end of the cycle, the control lever will return to its original position and shut the unit off.

Please note that cooking times in your Toaster Oven will be shorter than in your larger stovetop oven. This is because a Toaster Oven can maintain its temperature better because it has a smaller space to heat. Be careful when following directions on packaged \_\_\_\_\_ or in recipe books. All of the following recipes are Toaster Oven times.

# RECIPES

## Meat loaf

**2 lbs. ground beef**  
**16 oz. can stewed tomatoes**  
**salt and pepper**

**2 cups stuffing mix**  
**1/4 cup catsup**  
**1 large diced onion**

Place meal, stuffing and salt and pepper and diced onion in a large bowl. Blend the stewed tomatoes until you reach a desired texture. Now add the tomatoes to meat mixture by mixing lightly with hands until thoroughly blended. Place into an greased baking pan. Brush top of mixture with catsup. Bake at 350° for about 45 minutes. Let stand 10-15 minutes to cool before transferring to a serving platter.

## Hamburger Pie

**1 lb. ground beef**  
**2 large potatoes**  
**1 1/4 cup of water**  
**1/2 tsp. Chili powder**  
**1 cans kidney beans**

**1 can tomato sauce or soup**  
**3/4 cup of shredded cheese**  
**1/2 small diced onion**  
**1/2 tsp. Garlic powder**

Cook hamburger (drain grease) Add in chili powder, garlic powder, diced onion and kidney beans, mixing thoroughly. Now add the 1 can of tomato sauce or soup along with 1/4 cup of water. Bring to boil. reduce heat and simmer for approximately 30 minutes (stir occasionally) Peel the 2 large potatoes and boil in water for 40 minutes. Drain the water and mash the potatoes to a smooth consistency. Now put the cooked hamburger mixture in a 3 inch deep casserole dish. Evenly spread the mashed potatoes across the top of the hamburger mixture. Take the 3/4 cups of shredded cheese and evenly spread on top of the potatoes. Place casserole in toaster oven for 15 minutes at 350° or until cheese melts.

## Beef Goulash

**1 lb. ground beef**  
**1 envelope dry onion soup mix**  
**3/4 tsp. salt**  
**1 cup cheese**

**3 cups uncooked egg noodles**  
**1 cup tomato sauce**  
**2 cups of water**  
**1/2 cup of sour cream**

Cook hamburger (drain grease). Combine noodles, sauce, water, soup mix and salt to the cooked ground beef. Cover and bring to boil. Remove cover and simmer for 15 minutes or until the mixture is a thick consistency. Stir in 1/2 cup of sour cream and mix thoroughly. Spread the mixture in a 3 inch deep casserole dish and evenly sprinkle the 1 cup of cheese on top. Place casserole in toaster oven for 15 minutes at 350°.

## **Chicken Casserole**

**4 chicken breasts halves (skinless and boneless)**  
**1 can cream of chicken soup**  
**1 cup of sour cream**  
**1/2 stick of. melted butter**  
**4 package of crushed Ritz crackers**  
**1 tsp. of salt**

Cook chicken in fry pan, remove and cut into halves. Arrange the chicken in a buttered casserole dish, Mix the soup, sour cream and salt and pour over the cooked chicken. Take the crushed crackers and sprinkle over the chicken. Pour the melted butter evenly over the casserole and bake for 30 minutes at **350"**

## **B a k e d Salmon**

**1 lb. of can salmon**  
**1 cup of milk**  
**1 large onion minced**  
**1/4 tsp. salt**  
**3/4 tsp. Tabasco sauce**  
**1 cup of crushed corn flakes**  
**1/4 cup of butter**  
**1/3 cup of flour**  
**1 t. lemon juice**

Drain liquid from salmon into measuring cup and add enough milk to make a full cup of liquid. Melt butter in saucepan and add in onion. Cook mixture until tender. Blend in flour, salt and Tabasco sauce along with the milk mixture. Cook, stirring constantly until thickened. Flake salmon (removing bones and skin) and add to sauce with lemon juice. Stir in the 1 cup of crushed corn flakes. Place mixture in a casserole pan and cook at 400" for 20-25 minutes or until golden brown.

## **COOKIES**

### **Peanut Butter Cookies**

**2 cup peanut butter (smooth)**  
**2 eggs**  
**1/2 cup of sugar**  
**2 tsp. vanilla**

Mix all ingredients together in bowl. Roll into half dollar size balls and press down with fork. Bake at 325" for 10-12 minutes.

### **Coconut bars**

**1 box of angel food cake mix**  
**1/2 cup of coconut**  
**1 can of pie filling (any flavor)**  
**1 cup of nuts**

Mix ingredients in large bowl. Place mixture in a greased cookie sheet and bake for 20 minutes at 350 Frost with your favorite spread.

## Cookie bars

**2 sticks margarine (melted)**  
**1 3/4 cup graham cracker crumbs**  
**1 1/2 cup of semi-sweet chocolate chips**

**1 cup peanut butter**  
**2 1/2 cup powdered sugar**

Mix ingredients, except chocolate chips, together and place in baking pan. Evenly sprinkle chocolate chips over the top of the mixture and bake in toaster oven for 10 minutes at 350°

## MUFFINS

### Sweet Sunshine Muffins

**1 1/2 cup flour**  
**1 cup sugar**  
**2 tsp. baking powder**  
**1/4 tsp. salt**  
**2 tsp. vanilla extract .**

**1 egg**  
**3/4 cup milk**  
**1/4 cup vegetable or corn oil or**  
**softened butter or margarine**

Combine flour, sugar, and baking powder and salt in a large mixing bowl. Fold in egg, milk, oil, and vanilla extract. Mix together until blended. Batter will be thick and lumpy. Lightly grease muffin cups, or line with paper baking cups. Fill **2/3** full. Heat toaster oven to 350° Bake for 15-20 minutes. Makes 6-8.

For Mint Muffins: Fill cups **2/3** full. Bake for 7-10 minutes. Makes 24-28 muffins.

**Blueberry Muffins** Prepare recipe for Sweet Sunshine Muffins, only add **3/4** cup fresh or frozen blueberries.

**Corn Muffins:** Prepare recipe for Sweet Sunshine Muffins, only reduce flour to 1 cup, and add **3/4** cup cornmeal to flour mixture. For best results, grease muffin pans instead of paper baking cups.

**Banana Muffins** Prepare recipe for Sweet Sunshine Muffins, only reduce milk to **1/2** cup. Add **3/4** cup mashed banana to flour mixture. For best results, grease muffin pans instead of paper baking cups.

### Honey Oatmeal Muffins

**1 cup flour**  
**3/4 cup rolled oats**  
**1 tsp. baking powder**  
**1/4 tsp. salt**  
**1 1/2 tsp. cinnamon**

**1 egg**  
**1/2 cup milk**  
**1/2 cup vegetable or corn oil or**  
**softened butter or margarine**

Combine flour, oats, and baking-powder and salt in a large mixing bowl. -In separate bowl combine egg, milk, honey, and oil. Add wet mixture to dry mixture. Stir until batter is moist but lumpy. Grease muffin cups, or line with paper baking cups. Fill **2/3** full. Heat toaster oven to 350° Bake for 15-20 minutes. Makes 6-8.

For Mini Muffins: Fill cups **2/3** full. Bake for 7-10 minutes. Makes 24-28 muffins.

## **LOW FAT DESERTS**

### **Fat Free Brownies**

**1 1/2 cup whole wheat pastry flour**  
**2 tsp. cinnamon**  
**1/4 cup unsweetened applesauce**  
**2 large egg whites (beaten)**  
**1/2 tsp. cream of tartar**

**1/3 cup unsweetened cocoa powder**  
**2 jars (2 1/2 Oz) prune baby food puree**  
**1 cup honey**  
**1 3/4 tsp, vanilla**  
**1/2 tsp. baking soda**

Mix flour, cocoa, cinnamon, cream of tartar and baking soda in a large bowl. In another bowl mix the prune puree, applesauce, honey, vanilla and egg whites. Slowly add to the flour mixture until thoroughly blended (do not over mix). Place mixture into a glass baking dish and bake at 325° for 35-40 minutes.

### **Low Fat Corn. Bread**

**1 cup corn meal**  
**1/2 cup whole wheat flour**  
**1/3 cup honey**  
**1 tsp. Baking soda**

**1 1/4 cup lowfat buttermilk**  
**3 large egg whites**  
**1 tsp. Cream of tartar**

Mix corn meal, flour, baking soda and cream of tartar in bowl. In another bowl mix the buttermilk, egg whites and honey. Stir into the corn meal mixture and mix thoroughly. Pour mixture into a glass baking dish and bake at 350° for 30-40 minutes,

## **PIES**

Since your Oster Toaster Oven can accommodate a full size 9" pie pan, you no longer have to heat your entire oven to bake one.

**1 pkg. refrigerated or frozen pie crusts**  
**1 can (approx. 21 oz.) fruit filling**

Simply line a 9" pie pan with the refrigerated or frozen pie crust, add desired filling, and bake at 325° for 35-45 minutes. Adding a top crust does not change cooking times.

## NOTES

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# LIMITED WARRANTY

Sunbeam Household Products warrants that, to the original purchaser for the period specified below, this product shall be free of mechanical and electrical defects in material and workmanship.

## WARRANTY PERIOD

**Oster®** products 1 year from date of retail purchase.

**Oster Designer collection** 2 years from date of retail purchase.

Our obligation hereunder is limited to repair or replacement, at our option, of this product during the warranty period, provided the product is sent postage prepaid directly to our factory service center:

**SUNBEAM HOUSEHOLD PRODUCTS  
Appliance Service Station  
117 Central Industrial Row  
Purvis, MS 39475**

California residents may call the following number to locate the nearest authorized service center: 1-800-597-5978. DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE; ACTING OTHERWISE MAY DELAY THE PROCESSING OF YOUR WARRANTY CLAIM. This warranty does not cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to operating instructions, or disassembly, repair, or alteration by any person other than our factory service center.

Product repair or replacement as provided under the above warranty is your exclusive remedy. Sunbeam Corporation (of which Sunbeam Household Products is a division), shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on this product. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state..

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