

Use and Care Guide

MCCV7P



MasterChef



**CONVECTION OVEN BROILER
with PIZZA FUNCTION**

READ AND SAVE THESE INSTRUCTIONS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or pot holders.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. **To disconnect, press and hold the STOP Function Button for 3 or more seconds, then remove plug from wall outlet.**
13. Do not use appliance for other than intended use.
14. Oversize foods or metal utensils must not be inserted in a Convection Oven Broiler as they may create a fire or risk of electric shock.

15. A fire may occur if the Convection Oven Broiler is covered or touching flammable material, including curtains, draperies, walls, or other flammable materials, when in operation. Do not store or place any item on top of the appliance while in operation or while it is hot.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of other than metal or glass.
18. Do not store any materials, other than manufacturers' recommended accessories, in this Convection Oven Broiler when not in use.
19. Do not place any of the following materials in the Convection Oven Broiler: paper, cardboard, plastic, or other flammable materials.
20. Do not cover Crumb Tray or any part of the Convection Oven Broiler with metal foil. This will cause overheating of the Convection Oven Broiler.
21. **Convection Oven Broiler should be turned off when not in use by pressing and holding the STOP Function Button for 3 or more seconds.**
22. Use extreme caution when removing Pan or disposing of hot grease.
23. Do not place the Oven near the edge of the countertop or table. When the Oven door is open, the Door must be fully resting on the table or countertop.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.

ADDITIONAL IMPORTANT SAFEGUARDS (CONT.)

2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. **If this appliance begins to malfunction during use, press and hold the STOP Function Button for 3 or more seconds, then immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!**
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. To reduce the risk of burns or other injuries, do not touch hot surfaces.

POLARIZED PLUG

This 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 a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

BEFORE FIRST USE

1. Read all instructions in this manual carefully.
2. Carefully unpack your Convection Oven Broiler and remove all packaging materials.
3. Place your Convection Oven Broiler on a level surface such as a countertop or table. Be sure the sides, back, and top of the Convection Oven Broiler are at least four inches away from any walls, cabinets, or objects on the counter or table.
4. Remove all stickers from the Convection Oven Broiler except the rating label located on the back.
5. Remove all components from packing materials and wash in warm, soapy water. Rinse and dry thoroughly before placing in the Convection Oven Broiler.
6. Remove any dust that may have accumulated during packaging, simply wipe the Convection Oven Broiler exterior and interior with a clean, damp cloth.
7. Do not use abrasive cleansers.
8. Do not put the Convection Oven Broiler, cord or plug in water.
9. When you are ready to use the Convection Oven Broiler, plug the cord into a 120V AC outlet.
10. To eliminate any protective substance or oil that may have been used for packing and shipping, set the unit to TOAST and set the timer for it to toast for about 15 minutes. A small amount of smoke and odor may be detected. This is normal.
11. Do not store anything on top of the Convection Oven Broiler during operation.

CAUTION: Appliance surfaces are hot during and after use.

CAUTION: Always wear protective, insulated oven mitts on hands when touching hot Convection Oven Broiler or hot dishes and food or when inserting or removing oven accessories, baking dish and food.

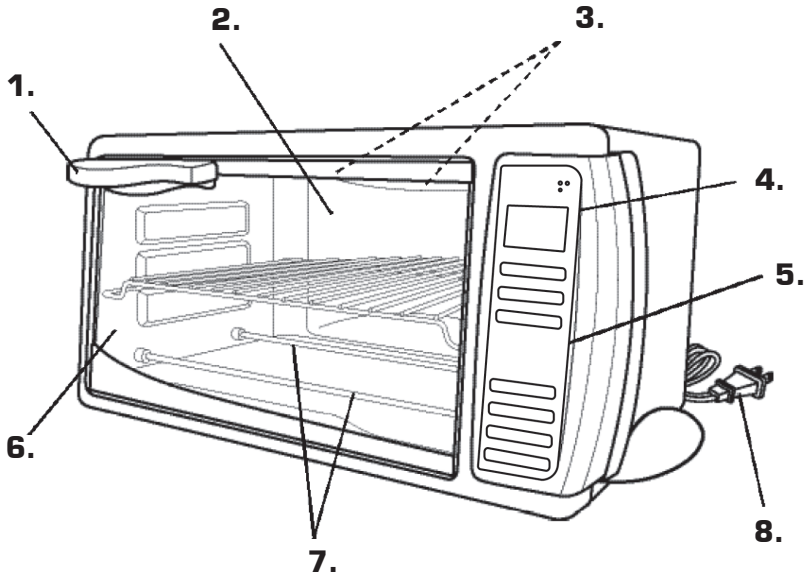
COOKING CONTAINERS

- The Pan included with the Convection Oven Broiler may be used for baking biscuits, rolls, and appetizers.
- Choose bakeware made of metal, or glass/ceramic without lids.
- Dark or dull pans absorb heat faster; foods will bake more rapidly and crust will brown more easily than in shiny bake pans.
- Check package directions and/or with the ovenware manufacturer to determine if the container is suitable for use in a Convection Oven Broiler.
- Do not use oven roasting bags in this Convection Oven Broiler, as they may come in contact with the heating elements.

CAUTION: Allow at least 1" air space between the top of the container and the upper heating elements. Never use glass lids on glass or metal bakeware. If a lid is necessary, cover tightly with heavy-duty aluminum foil.

GETTING TO KNOW YOUR MasterChef® CONVECTION OVEN BROILER WITH PIZZA FUNCTION

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



- | | |
|---------------------------|---------------------------|
| 1. Door Handle | 5. Control Panel |
| 2. Concave Oven Back | 6. Glass Door |
| 3. Upper Heating Elements | 7. Lower Heating Elements |
| 4. Display Window | 8. Power Cord |

DISPLAY WINDOW

Indicates time, function, crust color, amount of time left for completion of function and temperature.

OPERATION Light will be on to show unit is in operation.

COMPLETE Operation Light will flash continuously when function is completed. When door is opened the light will turn off.

BAKE

Press to select the BAKE function.

BROIL

Press to select the BROIL function.

DEFROST

Press to select the DEF (defrost) function.

FAN BAKE

Press to select the FAN BAKE. The convection fan will be on during this function.

TOAST

Press to select the TOAST function.

PIZZA

Press to select the PIZZA function. The convection fan will be on during this function.



TIME/TEMPERATURE/ TOAST COLOR ARROWS

▼ ▲ Press to adjust the cooking Timer/ Temperature or Toast Color.

TIMER/TEMP

Press to set time and temperature for Baking, Broiling, Defrost, Fan Bake or Toast function.

CLOCK

Press to set the time for the clock. AM and PM will appear in the top left corner of the Display Window.

HOUR

Press to set the hour of the clock time.

MINUTE

Press to set the minute of the clock time.

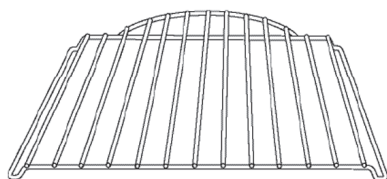
STOP

Press for more than 3 seconds during use to cancel a function.

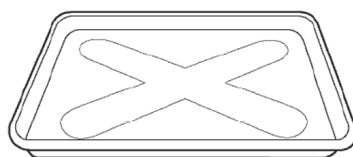
START

After selecting the function, temperature (if required) and time (if required), press to start the function.

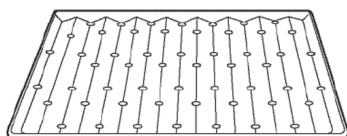
When the oven is packaged for shipment, a clear plastic film is placed over the Control Panel as protection. This film may either be removed or left on. If you choose to leave the plastic film on, it may come off with use.



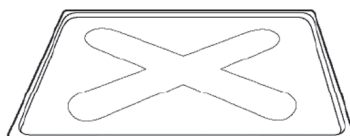
Wire Rack
P/N MCCV7P- RP-WR



Bake/Broil Pan
P/N MCCV7P-RP-BP



Broil Insert
P/N MCCV7P-RP-BI



Crumb Tray
P/N MCCV7P-RP-CT

WIRE RACK, BROIL INSERT, BAKE/BROIL PAN, CRUMB TRAY

For best results use Bake/Broil Pan to bake, defrost, top brown, keep warm, and to minimize clean up due to spills.

When **toasting**, place bread directly on Wire Rack. Place in Shelf Position #5. The Crumb Tray must be used.

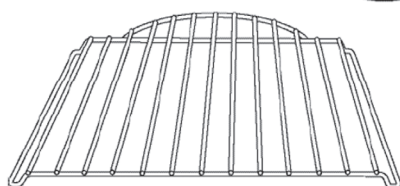
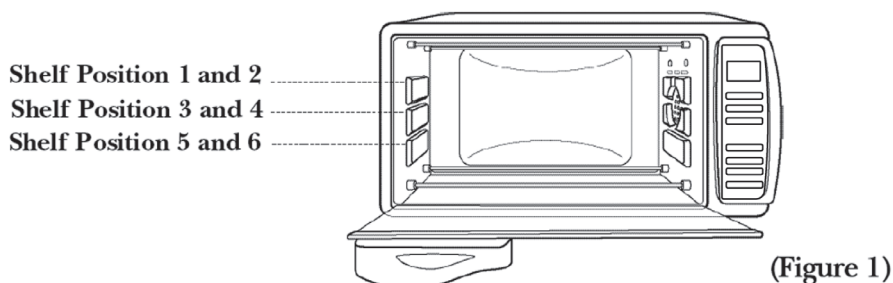
When **baking** or **fan baking**, you may either use the Bake Pan or Wire Rack and your own pan. Place into Shelf Position #3 or #4 unless more height is required and then place into Shelf Position #5 or #6.

When **broiling** the Bake/Broil Pan, Broil Insert and the Wire Rack must be used. Place into Shelf Position #2, #3, or #4 depending on thickness of food. The food should be 1½ - 2 inches from the top elements.

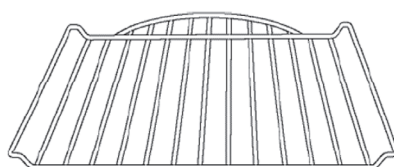
When **defrosting**, you may either use the Bake/Broil Pan or your own pan. Place pan directly on Wire Rack. Place in Shelf Position #3 or #4 unless more height is required and then place in Shelf Position #5 or #6.

When toasting the **Crumb Tray** must be used. Using the Crumb Tray during all other functions will help minimize clean-up of the Convection Oven Broiler cavity.

WIRE RACK, BROIL INSERT, BAKE/BROIL PAN, CRUMB TRAY (CONT.)



Wire Rack
Shelf Positions
3 and 5



Inverted Wire Rack
Shelf Positions
2, 4 and 6

CAUTION: APPLIANCE SURFACES ARE HOT DURING AND AFTER USE.

CAUTION: Always wear protective, insulated oven mitts on hands when touching hot Convection Oven Broiler, hot dishes or food, or when inserting or removing Wire Rack, Broil Insert, Bake/Broil Pan and Crumb Tray.

PROGRAMMING THE CLOCK

1. Plug unit into a 120 V AC outlet. The time of 12:00 PM will flash in the Display Window.

NOTE: If 12:00 pm is not flashing, press the Clock button until 12:00 pm flashes.

2. Press the Hour button until the correct hour including AM or PM appears in the Display Window.
3. Press the Minute button until the correct minute appears in the Display Window.
4. Press the Clock button. The clock is now set.

CONVECTION OVEN BROILER TIPS

- The Convection Oven Broiler has an adjustable thermostat with temperatures ranging from 140°F up to 500°F. This allows you to prepare your favorite recipes according to package or recipe directions.
- The Convection Oven Broiler has a 4 hour timer.
- The Operation Light on the Control Panel will be on while the unit is operating.
- The Operation Light will flash continuously when the program is completed.
- The Convection Oven Broiler will automatically shut off once the timer has reached 0.
- The Convection Oven Broiler has a concave back to accommodate a 12" (inch) pizza.
- Only the Fan Bake and Bake functions require preheating. The preheating process is included with these functions. Broil, Defrost, Toast without preheat function. The preheat process is not included in these three functions.
- Press the Stop button at any time to stop the Convection Oven Broiler.

PROGRAMMING TOAST FUNCTION

The Toast Function may also be used to top brown foods.

1. Plug unit into a 120 V AC outlet. Close the Glass Door.
2. Press the Toast button. The default setting is medium toast color and three bars will appear in the Display Window.
3. To change the toast color, press the Up arrow for a darker setting or the Down arrow for a lighter setting.
4. Open the Glass Door and place bread on Wire Rack and place in Shelf Position #5. Close Glass Door.
5. Press the Start button. The Operation Light will be on and the Convection Oven Broiler will begin the toasting process. The time for selected toast color will appear in the Display Window and begin to count down.
6. Condensation may build-up on the inside of the Glass Door, but will evaporate during toasting.

NOTE: The average time will range from 3 - 7¹/₂ minutes, depending on the color chosen for the Program time first selected. Consecutive toasting times will be less, due to the Convection Oven Broiler cavity already being heated. No adjustment of the color control is necessary to toast the same color. Color adjustment is only necessary if you would like the toast to be a lighter or darker shade.

7. The Convection Oven Broiler will beep and the Operation Light will flash continuously when the Toast function is completed. Open Glass Door and press Stop. The Operation Light will shut off. Close the Glass Door. Press Stop again to return to the Clock Function.
8. Using oven mitts, carefully remove Wire Rack.
9. Unplug Convection Oven Broiler and allow to cool completely before cleaning.

See User Maintenance Instructions. Unplug when not in use.

NOTE: To change the toast color during the toasting process, you must start the programming sequence over. Press the Stop button. The current selected Toast setting will appear in the Display Window. Select the desired toast color and press the Start button to resume the toasting process.

HINTS FOR TOAST

- Follow toaster food directions.
 - Frozen and heavy breads require a darker setting (i.e. bagels and English muffins).
 - Using oven mitts, remove Crumb Tray and empty after each use.
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PROGRAMMING FAN BAKE AND BAKE FUNCTIONS

1. Plug unit into a 120 V AC outlet. Close the Glass Door.
2. Press the Bake or Fan Bake button to select desired program.
3. The default temperature for Fan Bake and Bake functions is 300°F (this will appear on the Display Window). To change the temperature for Fan Bake and Bake, press the Up or Down arrow to select the desired temperature. The temperature will go up or down by 25°F at a time.
4. To enter the cooking time, press the Time / Temp button. The default cooking time of 1:00 (1 hour) will appear in the Display Window. Set the cooking time by pressing the Up or Down arrow to reach the required amount of time needed. To advance the numbers more quickly, hold down the Up or Down arrow and the numbers will advance in 1 minute intervals.
5. To use the Fan Bake or Bake program, select the desired temperature and press Start. The Operation Light will be on and the letter "P" will flash in the Display Window. Once the Convection Oven Broiler has reached its pre-selected temperature, it will beep and the letter "P" will stop flashing in the Display Window.
6. Open the Glass Door and place your food in the Convection Oven Broiler: Press Start. The Timer will begin to count down and the colons will flash. The Convection Oven Broiler will maintain the preheat temperature for up to 30 minutes if the Glass Door has not been opened. After 30 minutes the oven will shut off automatically.
7. When the Timer has counted down to 0, the Convection Oven Broiler will beep and the Operation Light will flash continuously to indicate the program is completed. Open the Glass Door and

PROGRAMMING FAN BAKE AND BAKE FUNCTIONS (CONT.)

press Stop. The Operation Light will shut off. Use oven mitts to remove hot pan, Wire Rack, and food. Close the Glass Door. Press Stop again to return to the Clock function.

8. Unplug Convection Oven Broiler and allow to cool completely before cleaning.

See User Maintenance Instructions. Unplug when not in use.

NOTE: To change cooking time or temperature during the preheat process or baking process, you must start the programming sequence over. Press the Stop button. The default Bake or Fan Bake temperature will appear in the Display Window. Change time or temperature and press the Start button to resume the preheating or baking process.

HINTS FOR BAKE

- The Convection Oven Broiler will not bake unless a time is selected. If no time is selected and the Start button is pressed, the Convection Oven Broiler will beep to indicate that no time has been selected.
- Heavy-duty aluminum foil may be used to cover top of baking container to reduce over browning. Tuck ends of foil closely against edge of pan.
- Place food toward the back of the Convection Oven Broiler for better browning. Food may cook faster than recipe or package time. Check for doneness prior to end of cook time.
- Rotate and turn food over for more even browning halfway through the cooking process.
- To prevent heat loss, avoid opening the Glass Door excessively.
- For best results, foods that contain a leavening agent should be baked on the lowest Shelf Position of the Convection Oven Broiler.

PROGRAMMING BROIL FUNCTION

1. Plug unit into a 120 V AC outlet. Close the Glass Door.
2. To use the Broil function, open the Glass Door and place the food in the Convection Oven Broiler.
3. Press the Broil button to select the Broil program.
4. The default temperature for the Broil function is 500°F (This cannot be adjusted). Preheating the Convection Oven Broiler is not necessary for the Broil function.
5. To enter the Broiling time, press the Time/Temp button. The default cooking time of 1:00 (1 hour) will appear in the Display Window. Set the Broiling time by pressing the Up or Down arrow to reach the required amount of time needed. To advance the numbers more quickly, press the Up or Down arrow continuously and the numbers will advance in 1 minute intervals.
6. When the Timer has counted down to zero, the Convection Oven Broiler will beep and the Operation Light will flash continuously to indicate the program is completed. Open the Glass Door and press Stop. The Operation Light will shut off. Use oven mitts to remove hot pan, Wire Rack and food. Close the Glass Door. Press Stop again to return to the Clock function.
7. Unplug Convection Oven Broiler and allow to cool completely before cleaning.

See User Maintenance Instructions. Unplug when not in use.

NOTE: To change the Broiling time during the broiling process, you must start the programming sequence over. Press the Stop button. The default Broil temperature will appear in the Display Window. Select desired time and press the Start button to resume the broiling process.

NOTE: Always use the Broil Insert and Bake/Broil Pan with the Broil function.

HINTS FOR BROIL

- The Convection Oven Broiler will not broil unless a time is selected. If no time is selected and the Start button is pressed, the Convection Oven Broiler will beep to indicate that no time has been selected.
- Turn food halfway through the broil process.
- Always use the Broil Insert and Bake/Broil Pan with the Broil function.

BROIL RECOMMENDATIONS

Broil tender cuts of meats, poultry or marinated meats.

Lower temperatures should be used for delicate cuts of meats, seafood or some fruits and vegetables. Fold thin parts of food under to even out the thickness. Cooking time is determined by the desired doneness, the chosen temperature and the distance between the food and the Heating Elements.

To be sure that the food is done, use a cooking thermometer. If more cooking is needed, rearrange food and continue cooking as needed.

The following BROIL/GRILL CHART is to be used as a guideline.

Food	Temperature	Total Cooking Time*
Beef Steaks, 8 oz. (3/4 inch thick)	BROIL	18-25 minutes
Pork Chops, 4 oz. (1 inch thick)	BROIL	25-30 minutes
Ground Beef, 4 oz. (3/4 inch thick)	BROIL	25-30 minutes
Hot Dogs	BROIL	10-15 minutes
Chicken Breasts, boneless, skinless, 8 oz.	350°F	25-30 minutes
Bratwursts	BROIL	20-25 minutes

*Turn food halfway through cooking time. Broil times are approximate and may vary depending on meat. Broiling times indicated are for fresh meat at refrigerator temperature.

NOTE: To speed up browning, brush lean cuts of meat and chicken with oil, margarine or melted butter.

NOTE: Also consult the USDA Recommendations section to assure that all foods are cooked to the proper temperature.

USDA RECOMMENDED TEMPERATURES

The United States Department of Agriculture recommends that meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria has been killed. Ground turkey and chicken should be cooked to an internal temperature of 165° F and ground beef, veal, lamb and pork be cooked to an internal temperature of 160° F. Chicken and turkey should be cooked to an internal temperature of 170° F for white meat and 180° F for dark meat. Goose and duck should be cooked to an internal temperature of 180° F. Fresh beef, veal and lamb, etc. should be cooked to an internal temperature of at least 145° F. Fresh pork should be cooked to an internal temperature of at least 160° F. When re-heating meat and poultry products, they should also be cooked to an internal temperature of 165° F.

PROGRAMMING TOP BROWN

To top brown foods, follow the toasting instructions above but place the food on the Bake Pan on the Wire Rack.

HINTS FOR TOP BROWN

- Watch food to avoid over-browning.
 - You may brown the top of bagels (cut side up), English muffins or melt cheese on sandwiches or casseroles.
-

PROGRAMMING DEFROST FUNCTION

DO NOT USE THIS METHOD FOR MEAT, POULTRY OR FISH.

1. Plug unit into a 120 V AC outlet. Close the Glass Door:
2. Press the Defrost button. The default defrosting time of 1:00 (1hour) and DEF will appear in the Display Window.
3. Set the defrosting time by pressing the Up or Down arrow to move to the desired time. To advance the numbers more quickly hold down the Up or Down arrow and the numbers will advance in 1 minute intervals .

NOTE: The Defrost function is designed to defrost foods in 1/3 of the time recommended on package directions for defrosting at room temperature.

4. The Temperature is preset and not adjustable. Open the Glass Door and place the food on the Wire Rack in the Convection Oven Broiler:
5. Press the Start button. The Operation Light will come on and the Timer will begin to count down,
6. The Convection Oven Broiler will beep and the Operation Light will flash continuously when the Defrost function is completed. Open the Glass Door and press the Stop button.
7. Using oven mitts, carefully remove the food from the Convection Oven Broiler: Close the Glass Door: Press Stop again to return to the Clock function.
8. Serve or bake food according to directions.

PROGRAMMING DEFROST FUNCTION (CONT.)

9. Unplug Convection Oven Broiler and allow it to cool completely before cleaning.

See User Maintenance Instructions. Unplug when not in use.

NOTE: To change the time during the defrosting process, you must start the programming sequence over: Press the Stop button. The default cooking time will appear in the Display Window. Select the desired defrosting time and press the Start button to resume the defrosting process.

HINTS FOR DEFROST

- Do not cover food.
- Brush frozen dough with oil to prevent drying out during Defrost, remove and preheat Convection Oven Broiler before baking.
- Remove all food from packaging before placing in Convection Oven Broiler to Defrost.

PROGRAMMING PIZZA FUNCTION

1. Plug unit into a 120 V AC outlet. Close the Glass Door.
2. To select a Pizza program according to the size of the pizza, press the Pizza button once if cooking a 12" (inch) pizza. Press the Pizza button twice if cooking an 8" (inch) pizza. The default pizza setting is the 12" (inch) pizza, medium crust color (4 color bar) setting.
3. To select a different crust color press the Up arrow for a darker crust (6 color bars) and the Down arrow for a lighter crust (2 color bars).

NOTE: The Pizza function is designed for specialty pizza with self-rising crust such as Freschetta® and DiGiorno® pizza. If cooking another type of pizza, either 1) select a setting for a light colored crust, you may need to manually stop the Convection Oven Broiler if the pizza begins to over-brown; or 2) use the Bake program and bake according to package directions.

4. Place the pizza on the Wire Rack or on a pizza pan (not included) and place in Shelf Position #4 or #5 of Convection Oven Broiler. Close the Glass Door.
5. Press the Start button. The Operation Light will come on and the Convection Oven Broiler will begin the pizza cycle. The letter "P" will flash in the Display Window and the fan will come on. Once the Convection Oven Broiler determines the time necessary to cook the pizza, the letter "P" will change to minutes and seconds and the Timer will begin to count down.
6. The Convection Oven Broiler will beep and the Operation Light will flash continuously when the Pizza function is completed. Open the Glass Door and press the Stop button.
7. Using oven mitts, carefully remove pizza pan and/or Wire Rack with pizza. Close the Glass Door. Press Stop again to return to the Clock function.
8. Unplug Convection Oven Broiler and allow it to cool completely before cleaning.

See User Maintenance Instructions. Unplug when not in use.

NOTE: To change the pizza size or crust color selection during the cooking process, you must start the programming sequence over. Press the Stop button. The current selected pizza size and crust color will appear in the Display Window. Select the desired pizza size and crust color and press the Start button to resume the cooking process.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

CARE AND CLEANING

To assure optimum safety, keep unit clean, free of grease and food buildup.

CAUTION: Unplug Convection Oven Broiler and allow to cool completely before cleaning. Never place unit, electric cord or plug in water or other liquids.

CAUTION: Do not clean Convection Oven Broiler with metal scouring pads. Pieces can break off and touch electrical parts, creating a risk of electric shock.

1. Always unplug the Convection Oven Broiler and allow it to cool completely before cleaning or moving.
2. Remove all accessories, such as Crumb Tray, Wire Rack, and Broil Insert before cleaning.
3. Clean items with a mild, non-abrasive cleaner and a plastic scouring pad.
4. Rinse and dry all parts thoroughly.

CLEANING NON-STICK WALLS AND INTERIOR

1. Always unplug the Convection Oven Broiler and allow it to cool completely before cleaning or moving.
2. Remove all accessories, such as Crumb Tray, Wire Rack, and Broil Insert before cleaning.
3. Clean interior after each use to avoid buildup.
4. Clean the oven non-stick walls and interior with a mild, non-abrasive cleaner and a plastic scouring pad. Do not rub too hard as surface can be scratched.
5. Rinse all interior oven surfaces and dry thoroughly. Reinstall Crumb Tray at bottom of Convection Oven Broiler.

CLEANING OVEN DOOR AND EXTERIOR

1. Always unplug Convection Oven Broiler and allow to cool completely before cleaning or moving.
2. Clean Glass Door and exterior surfaces with glass cleaner or mild detergent and damp cloth or plastic scouring pad. Do not use an abrasive cleaner or pad as they might mar the finish.
3. Rinse and dry thoroughly with a clean cloth. Allow to dry before closing door.

RECIPES

Roasted Chicken

1 cup quartered onion

5 cloves garlic, mashed with 1/2 teaspoon salt

1/4 cup white wine

2 tablespoons olive oil

1 teaspoon white vinegar

2 large chicken breasts

2 tablespoons lime juice

1/4 teaspoon ground black pepper

1 teaspoon ground cumin

Flour for dusting

Olive oil for frying

1. Place onion, 1/2 of garlic/salt, wine, olive oil and vinegar in a food processor. Process until completely chopped. Pour over chicken in a baking dish and cover with foil. Refrigerate for at least 2 hour up to 4. Remove chicken and pat dry with a paper towel.
2. Preheat oven to 375°F.
3. Rub chicken on both sides with the remaining garlic/salt mixture. Sprinkle chicken with lime juice, pepper and cumin on both sides. Dust chicken with flour and brown quickly in olive oil in a sauté pan.
4. Place chicken in a roasting pan, skin side up. Roast 30 to 45 minutes or until juices run clear. If you wish to check it with a digital thermometer, it should be 165°F.

Serves 2

Baked Brie with Blackberry Sauce

Recipe courtesy of MasterChef Kitchen

- 1 wheel (8 ounces, 4 inches) Brie cheese
- 1/2 cup slivered almonds
- 1 sheet (11 x 17 inches) frozen puff pastry, thawed
- 3 tablespoons whole milk
- 1 tablespoon unsalted butter
- 1 pint fresh blackberries or thawed frozen whole blackberries, if fresh are not available
- 1 fresh vanilla bean, split lengthwise
- 1 tablespoon honey
- 1/4 cup brandy (optional)
- Pinch of salt
- Juice of 1/2 lemon
- Sliced baguette and water crackers

1. Preheat the oven to 400°F. Coat a baking pan with vegetable oil cooking spray.
2. Using a long sharp knife, carefully cut the wheel of Brie in half horizontally through the middle, placing your hand on top of the wheel to steady it as you turn it around to make an even slice. Gently pry the two pieces of Brie apart and open it up like a sandwich. Sprinkle the almonds on the cut side of one layer of cheese. Place the top circle of the Brie on top of the almonds, cut side down, and press down gently.
3. On a lightly floured surface, roll the pastry with a rolling pin to smooth out the seams and make the sheet a little bigger. Using a sharp knife, cut the corners off the pastry to form a rounder shape. Put the Brie in the center of the pastry and gather up the sides to

Baked Brie with Blackberry Sauce (cont.)

make a parcel. Decoratively twist and pinch the ends together to seal the pastry. Brush with milk.

4. Carefully transfer the Brie to the baking pan. Bake for 20 minutes, or until the pastry is evenly puffed and browned.
5. Meanwhile, prepare the blackberry sauce. Melt the butter in a pot over medium-low heat. When the butter is foamy, add the blackberries and gently toss them to coat in the butter, but take care not to mash them up too much. Scrape the seeds from the vanilla bean and add to the blackberries, along with the pod for extra flavor. Add the honey and brandy (if using). Raise the heat to medium and cook for 15 to 20 minutes, or until the berries are soft but remain intact and the liquid thickens slightly.
6. Remove the pot from the heat and sprinkle with a pinch of salt and a squeeze of lemon juice to balance out the sweetness of the sauce. Remove the vanilla pod and discard. Set the blackberry sauce aside to cool slightly and thicken.
7. Carefully transfer the baked Brie to a decorative platter. Allow it to cool for a minute or two. Spoon the blackberry sauce on top of the Brie. Serve it warm or at room temperature with sliced baguette and crackers.

Serves 8, makes 1 cup sauce

Bacon-Potato Au Gratin

Recipe courtesy of the Red Team (Sharone, Dave, Jenna, Whitney, Faruq)

2 slices of bacon

1/2 tablespoon unsalted butter

2 cloves garlic, minced

1-1/2 cups heavy cream

1/8 teaspoon cayenne pepper

1/2 teaspoon kosher salt

1/2 teaspoon freshly ground pepper

2 scallions/green onions, white and green parts, chopped

1 lb. baking Idaho potatoes, unpeeled, about 3 medium

1/2 cup shredded Monterey Jack cheese

1/2 cup shredded sharp Cheddar cheese

1. Preheat oven to 300°F.

2. Place a large pot over medium-low heat and fry the bacon until crisp.

Remove from the pan with a slotted spoon and drain on paper towels.

Crumble and set aside. Add the butter to the bacon fat in the pan.

When it has melted, mix in the garlic and give it a quick stir with a wooden spoon to soften. Cook for 2 to 3 minutes, or until soft but not brown. Add the heavy cream, cayenne, salt and pepper. Bring to a gentle simmer. Remove from the heat and add half of the scallions, reserving the rest for garnish.

Thinly slice the potatoes, approximately 1/4 inch thick, using a chef's knife, mandoline, or processor attachment blade. Add the potatoes to the cream as quickly as possible to prevent the potatoes from discoloring. Toss, rotating the potatoes from the bottom to the top, to evenly coat.

Bacon-Potato Au Gratin (cont.)

3. Using your hands, layer the potatoes on the bottom of a 9 x 9 inch baking dish. Sprinkle with the cheeses and bacon and repeat with two more layers. Pour any remaining cream on top of the potatoes.
4. Bake the potatoes, uncovered, for 1 hour and 15 minutes, or until they are cooked through and the top begins to brown. Remove from the oven. The gratin will look a little soupy but will firm up as it cools. Let it rest for 10 to 15 minutes before cutting and serving. The resting time allows the potatoes to reabsorb some of the cream and helps the gratin hold its shape. Sprinkle the remaining scallions on top of garnish.

Serves 2

Stuffed Portabella Mushrooms

- 4 large portabella mushrooms
- 1/2 lb. medium shrimp
- 1/4 cup butter
- 1/2 onion, chopped
- 1 stalk of celery, chopped
- 1 cup bread crumbs
- 1/3 cup chicken broth

1. Clean mushrooms by brushing. Remove and chop mushroom stems. Set aside the caps. Peel, clean and chop shrimp. Melt butter in skillet; add chopped stems, onion and celery. When onion is translucent, add shrimp. Remove from heat when shrimp begins to turn pink. Add bread crumbs. Mix well. Stuff caps with the stem/shrimp mixture. Place in shallow baking dish, and sprinkle with chicken broth. Add remaining broth in dish.
2. Cover with foil and bake at 350°F for 20 minutes.

Basic Pizza Dough

1/2 cup warm water

1-1/4 teaspoon active dry yeast (may also use rapid rise)

1-1/2 cups bread flour

1/2 teaspoon salt

1 tablespoon olive oil

1. In a large bowl, combine warm water and yeast. Add 3/4 cup of flour, salt and olive oil. Mix well with a wooden spoon. Add the rest of the flour. Mix until dough forms and pulls away from the sides of the bowl. It may be hard to get all the flour incorporated.
2. Remove dough to a floured surface including any flour not mixed in. Knead for 5-10 minutes, working in the flour. Dough should be smooth and elastic to the touch. Place the dough in a lightly oiled bowl. Cover with a towel and let rise for 1 hour until doubled in size. Punch dough down in the bowl and let rest for 15 minutes. Remove from bowl. Using your hands, press into greased 12 inch pizza pan. Complete with your favorite toppings.

White Pizza

Basic Pizza Dough –

follow recipe through putting into the 12 inch pizza pan

3 tablespoons olive oil

1 garlic cloves, sliced

1 sprigs fresh thyme

1/8 teaspoon crushed red pepper flakes

Ground black pepper

Kosher salt

1 cup grated Fontina cheese

1/2 cup grated mozzarella

4 oz. creamy goat cheese, crumbled

1. Place olive oil, garlic, thyme and red pepper flakes in a small saucepan. Simmer over low heat for 10 minutes. Stir slightly to make sure garlic doesn't burn. Allow to cool to lukewarm.
2. Brush the dough with the garlic oil and sprinkle liberally with salt and pepper. Sprinkle the Fontina, mozzarella and goat cheese evenly over the crust. Drizzle with remaining oil. Bake for 10 to 15 minutes or until the crust is crisp and cheese begins to brown.
3. May be topped with fresh arugula that has been tossed with lemon juice and olive oil.
4. Serve immediately.

Sweet Potato Fries

- 1 medium sweet potatoes, peeled
- 1 tablespoons olive oil
- 1/2 tablespoon light brown sugar
- 1/4 teaspoon kosher salt, extra for sprinkling
- 1/4 teaspoon ground black pepper

1. Choose potatoes that are smooth and unblemished.
2. Preheat oven to 450°F.
3. Cut the potato in half lengthwise. Cut each half into 3 long slices.
Place them on baking sheet and sprinkle with olive oil. Toss to coat.
Spread on sheet to one layer:
4. Combine brown sugar, salt and pepper in a bowl. Sprinkle over sweet potatoes. Bake for 15 minutes. Turn with a spatula and spread to one layer. Bake another 5 to 10 minutes or until lightly browned.
Remove from oven and sprinkle with additional salt. Potatoes should be served at once.

Shrimp Cocktail

- 1 lb. shrimp
- 1/2 tablespoon olive oil
- 1/4 teaspoon kosher salt
- 1/4 teaspoon ground black pepper

1. Preheat oven to 400°F.
2. Peel and devein shrimp, leaving tails on. Place them on baking sheet.
Sprinkle with olive oil, salt and pepper. Spread shrimp into one layer.
Bake for 8 to 10 minutes, just until pink and firm. Remove from oven.
May be served hot or cold with cocktail sauce

Blueberry Scones with Lemon Glaze

Recipe courtesy of MasterChef Kitchen

For the Scones

Unsalted butter, at room temperature, for greasing the baking sheets

2 cups all-purpose flour, plus more for dusting the blueberries

1 tablespoon baking powder

1/2 teaspoon fine salt

2 tablespoons granulated sugar

5 tablespoons unsalted butter, cold, cut in chunks

1 cup heavy cream, plus more for brushing the scones

1 cup fresh blueberries

For the Glaze

1/4 cup fresh lemon juice

1 1/2 cups confectioners' sugar, sifted

Zest of 1 lemon, finely grated

1 tablespoon unsalted butter

1. Preheat oven too 400°F. Lightly grease 2 baking sheets (10 x 8 inches) with butter:
2. Sift together the flour, baking powder, salt and granulated sugar: Using 2 forks or a pastry blender cut in the butter to coat the pieces with the flour. The mixture should look like coarse crumbs. Make a well in the center and pour in the heavy cream. Fold everything together just to incorporate. Do not overwork the dough. Toss the blueberries in with some flour (to prevent them from sinking to the bottom of the scone when baked) then fold them into the batter. Take care not to mash or bruise the blueberries because their strong color will bleed into the dough.
3. Using an ice cream scoop or a tablespoon, drop mounds of batter

onto the prepared baking sheets, about 2 inches apart to allow for spreading. Brush the scones lightly with cream. Bake 15 to 18 minutes, or until lightly brown. Let the scones cool for at least 20 minutes before applying the glaze, or else it will not set.

4. Mix the lemon juice and confectioners' sugar together in a microwaveable bowl. Stir until the sugar dissolves. Add the lemon zest and butter. Microwave on high power for 30 seconds. Whisk the glaze to smooth out any lumps, then drizzle the glaze over the top of the scones. Let it set for 5 minutes. Store in a covered airtight container at room temperature for up to 3 days.

Makes 2 dozen

Chic Macaroni and Cheese

Recipe courtesy of Faruq Jenkins, contestant in MasterChef – Season 1

1/2 cup (1 stick) unsalted butter, at room temperature, plus extra for greasing pan

1 can (12 ounces) evaporated milk

2 cups shredded sharp white cheddar cheese

Pinch of cayenne pepper

3 large eggs

1 1/2 cups dry elbow macaroni, cooked al dente and drained

Kosher salt and freshly ground black pepper

2 cups shredded Fontina cheese

1 1/2 cups cubed Havarti cheese

6 bacon strips

1 cup panko (Japanese) bread crumbs

1/2 cup grated Parmesan cheese

1. Preheat the oven to 375°F. Using the additional softened butter,

Chic Macaroni and Cheese (cont.)

grease the bottom and sides of a 10 x 8 inch baking dish.

2. In a pot over medium-low heat, combine the 1/2 cup of butter, evaporated milk and cheddar. Sprinkle in the cayenne and gently simmered, stirring occasionally, for 6 to 8 minutes, or until the mixture thickens into a creamy cheese sauce.
3. In a large mixing bowl, whisk the eggs until foamy. Add the cooked macaroni and mix to coat the noodles evenly. Season with salt and pepper. Slowly pour in the hot cheese sauce, stirring to combine. Add the Fontina and Havarti cheeses and toss to evenly distribute.
4. Pour the mixture into the prepared baking dish. Bake for 20 to 25 minutes, or until the cheese starts to bubble and thicken.
5. Meanwhile, place a skillet over medium-low heat. When the pan is hot, add the bacon and fry for 5 minutes, or until crisp on both sides. Remove bacon to a plate lined with paper towel.
6. When it has cooled, crumble the bacon into a bowl and add the bread crumbs and Parmesan.
7. Remove the mac and cheese from the oven and sprinkle the top with the bacon bread crumbs. Bake to 8 to 10 minutes longer, or until lightly toasted golden brown. Cool 5 minutes.

Serves 6

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