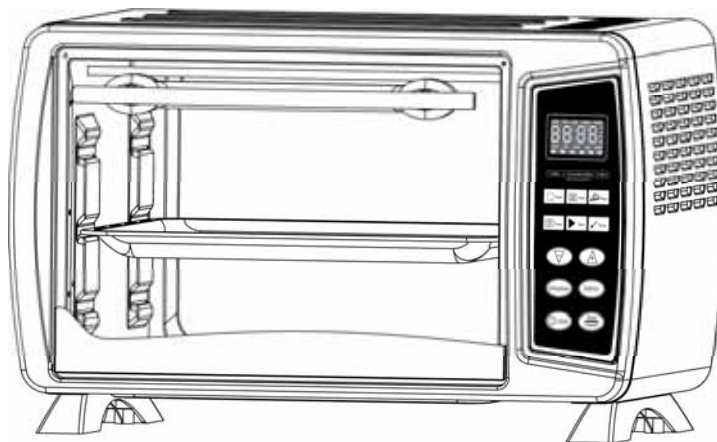




**DIGITAL CONVECTION OVEN / BROILER
INSTRUCTION MANUAL
HORNO DE CONVECCION / ASADOR CON PANTALLA DIGITAL
MANUAL DE INSTRUCCIONES**

Model Number / No. de Modelo: TD-25



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 18.

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

TABLE OF CONTENTS

Help Us Help You	4
Parts and Features	5
Important Safety Instructions	6
Installation Instructions	7
Installation of Your Appliance	7
Before Using Your Appliance	7
Using Your Appliance	7
Electrical Connection	8
Operating Your Appliance	9
Control Panel and Function Descriptions	9
Setting the Clock	10
TOAST – Using the Toasting Function	11
PIZZA – Using the Pizza Bake Function	12
BAKE – Using the Bake Functions (Bake, Convection, and Broil)	13 - 14
DEFROST – Using the Defrost Function	15
DEHYDRATE – Using the Dehydrate Function	15
Care and Maintenance	16
Problems with Your Appliance? - Troubleshooting Guide	16
Service for Your Appliance	17
Your Avanti Products Warranty	17
Instrucciones en Español	18 – 22
Registration Information and Registration Card	23

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



Oven Rack (1)



Pan Removal Tool (1)



Crumb Tray (1)



Baking / Broiling Tray (1)

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.
- While using your appliance, you must take into consideration not to touch the surfaces as the entire cabinet, as well as the front glass door get very hot.
- 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.
- We do not recommend the use of extension cords to operate this unit.
- 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, press the "STOP / CANCEL" button, then remove plug from wall outlet.
- Cooked food can be very hot, especially pastry filling. Handle with care.
- Never pick up a flaming pan. Press the "STOP / CANCEL" button. Unplug the unit from the AC wall outlet. 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 and unplugging the unit from the A/C outlet or by using baking soda, multipurpose dry chemical, or fire extinguisher.

This Unit Is For Household Use Only

- SAVE THESE INSTRUCTIONS -

INSTALLATION INSTRUCTIONS

➤ 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 oven.
- Keep the appliance at least 5 inches away from rear wall to ensure the proper ventilation.

➤ Before Using Your Appliance

- Remove the exterior and interior packing.
- Check to be sure you have all of the following parts:
 - 1 Baking/Broiling Tray
 - 1 Pan Removal Tool
 - 1 Oven Rack
 - 1 Crumb Tray
 - 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 1440W and should be the only appliance operating on the same circuit.

➤ Using Your Oven

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 press the OVEN function button and set the temperature to 250°C/480°F. Press the TIMER button and set the oven to operate for a maximum of 20 minutes. It is important to ensure adequate ventilation during this period.

Be sure that you have removed all packing material, plastics, and have placed the oven rack in position before plugging the cord into the outlet for use. After use allow the oven to cool down completely before unplugging the appliance.

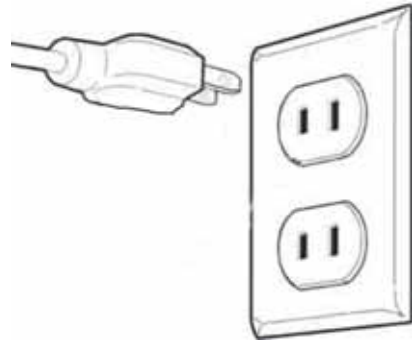
During usage of the oven the digital display panel will show current function being used as well as the time remaining. At the end of a cooking cycle, the word "END" will blink in the display and a beeping noise will continuously sound until you press the "STOP / CANCEL" button or one (1) minute has passed.

➤ **Electrical Connection**

⚡ Warning ⚡

Improper use of the grounded plug can result in the risk of electrical shock. If the power cord is damaged, have it replaced by an authorized Avanti Products service center.

The appliance is supplied with a molded 2-prong type plug



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 rear wall of the appliance.

Do not under any circumstances cut or remove the third ground prong from the power cord supplied.

This unit requires a standard 115/120 Volts A.C. ~/60Hz electrical two flat electrical plug socket power cord polarity

The cord should be secured behind the mini kitchen and not left exposed or dangling to prevent accidental injury.

Do not pinch, knot, or bend the power cord in any manner.

To protect against electrical shock, do not immerse cord, plug, or appliance itself in water or other liquid.

Never unplug the appliance by pulling the power cord. Always grip the plug firmly and pull straight out from the receptacle.

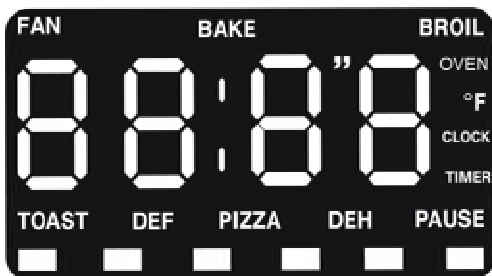
OPERATING YOUR APPLIANCE

➤ Control Panel



CLOCK / FUNCTION DISPLAY

This display window will display the clock once set and the current operation of the oven when in use.



FUNCTION SELECTOR BUTTONS

Your oven is equipped with three (3) convenient cooking programs:

TOAST



OVEN



PIZZA.

Using this function you can toast bread or other baked items to your individual taste by selecting the shade of toasting.

By pressing the Oven function you can select from three (3) cooking types using the same button.

Press	Function	
One Time (1)	Bake	Both top and bottom heating elements are on.
Two Times (2)	Convection	Both top and bottom heating elements are on. Convection fan is on and circulates heated air around the food.
Three Times (3)	Broil	Top&bottom heating elements and bottom heating element work alternatively.



Use this function when cooking most store-bought frozen pizzas. The preset temperature and timing will ensure that your pizza is cooked to perfection.



Use this function when you want to dehydrate your favorite fresh fruits or vegetables.



Use this function to thaw frozen foods to room temperature and ready for cooking preparation.

Note: For best results we recommend that you follow to specific cooking times and temperatures as required for the dish or item that you are cooking.

Frequently check on your food(s) while cooking to prevent over-cooking or burning.



Clock

Setting the Clock



Note: Your oven is equipped with a clock that will display the time in either a 12 hour or 24 hour (Military) time format. Once in the CLOCK SET mode you can switch between the default 24 hour (Military) and a 12 hour time format by pressing the CLOCK button.

Press and hold the CLOCK button until you hear a loud “beep” sound.



The word CLOCK in the display window will blink intermittently advising that you are now in the CLOCK SET Mode.

24 Hour (Military) Time Format:

HR 24 will be displayed in the window showing the default 24 hour (Military) time format.

To set the time using the 24 hour (Military) time format simply press either the  or  buttons to set the hour.

Each time you press either the  or  buttons the time will either increase or decrease by one hour and will be shown in the digital display.



Press the CLOCK button again to proceed to the minutes setting and set accordingly as shown in setting the hour. Each time you press either the  or  buttons the minutes will either increase or decrease by one minute and will be shown in the digital display.

Once you have set the time (hours and minutes) press the CLOCK button to save the setting and exit the CLOCK SET mode.



12 Hour Time Format:

To switch between the default 24 hour (Military) time and a 12 hour time format press the CLOCK button once.

HR 12 will be displayed in the window showing the 12 hour time format.

To set the time using the 12 hour time format simply press either the  or  buttons to set the hour.

Each time you press either the  or  buttons the time will either increase or decrease by one hour and will be shown in the digital display.

Press the CLOCK button again to proceed to the minutes setting and set accordingly as shown in setting the hour. Each time you press either the  or  buttons the minutes will either increase or decrease by one minute and will be shown in the digital display.

Once you have set the time (hours and minutes) press the CLOCK button to save the setting and exit the CLOCK SET mode.



Toasting

To Use the Toast Function:

Note:

No preheat period is required before toasting.

Place the oven rack in the middle position.



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

Both the top and bottom elements will operate when TOAST function is used.

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.

Press the TOAST function button. The default setting for this function is Medium Light toast.

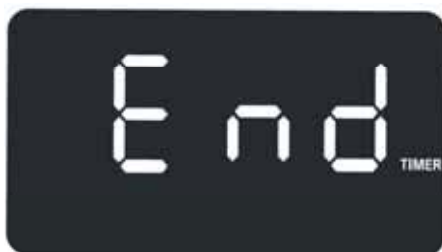
To either increase or decrease the toasting time, press the up or down buttons to select the appropriate toasting time.

Each time you press either the up or down buttons the toasting time will either increase  or decrease  by one shade and shade setting will show in the digital display. (See display images in figure 1).

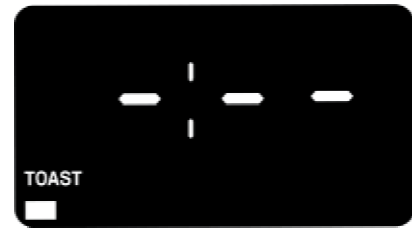
Press the  button to initiate the toast cycle.

When time goes the last 1 minute, display will start to read the second, countdown until finished.

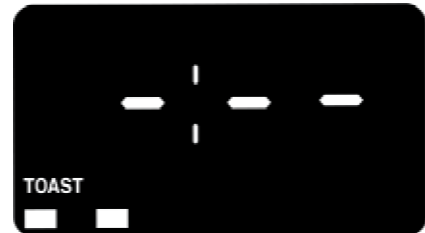
Once the toast cycle is finished the word "END" will blink in the display and a beeping noise will sound continuously for one (1) minute or until the STOP / CANCEL button is pressed.



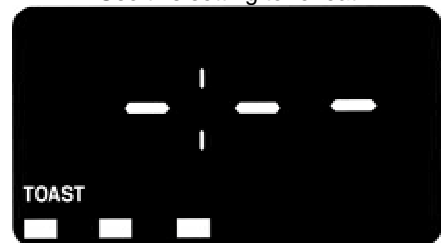
Carefully remove the food from the oven and enjoy!



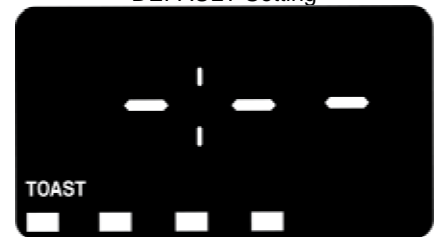
VERY LIGHT Toast
Shortest Cook Time



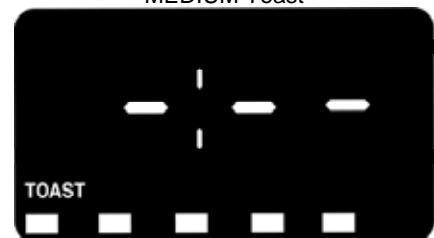
LIGHT Toast
Use this setting to reheat



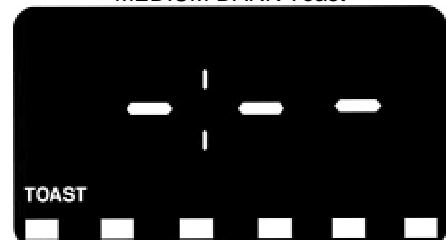
MEDIUM LIGHT Toast
DEFAULT Setting



MEDIUM Toast



MEDIUM DARK Toast



DARK Toast
Longest Cook Time

Figure 1



PIZZA

To Use the PIZZA BAKE Function:

The oven will operate as in standard BAKE mode.

Note: The PIZZA BAKE function is a fast and convenient way to either reheat or cook most store-bought frozen pizzas. For best results, we recommend that you follow all instructions as shown on the pizza's packaging as cooking times and temperatures may vary.

Arrange food on the wire rack or in the drip/baking pan.

Press the PIZZA function button "PIZZA" will light up on the display



Press the TIMER button to set the baking time by pressing the up or down buttons; oven timer ranges between 30 seconds and 90 minutes (time will either increase or decrease in 1 minute and then 5 minute increments). The default time is 20 minutes.



The temperature has been pre-set for you to 400°F (Temperature will not show in the display window). This default temperature cannot be changed by pressing the up or down buttons as it has been pre-set as the default baking temperature.



Press the START button to initiate the baking function. (The cook time will appear and begin to countdown in the digital display).

At the end of the cooking cycle the word "END" will blink in the display and a beeping noise will sound continuously for one (1) minute or until the STOP / CANCEL button is pressed.



Carefully remove the food from the oven as the baking pan / dish will be extremely hot.



PRE-HEATING

Preheating the Oven:

Press the OVEN function button.



Press the TEMP button and press the up or down buttons to set the temperature to the desired setting. (Default temperature is 300°F).



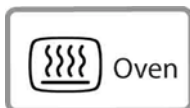
Press the TIMER selector button to set the pre-heat time for 15~20 minutes.



Press the START button to initiate the preheat.



At the end of the cooking cycle the word “END” will blink in the display and a beeping noise will sound continuously for one (1) minute or until the STOP / CANCEL button is pressed.



BAKING

To Use the BAKE Function:

Place the wire shelf in the middle position of the oven.

Arrange food to be cooked evenly in the Baking / Broiling / Drip tray or a similarly sized pan / dish that is specifically designed for baking.

Press the OVEN function button. “BAKE” will light up on the display



Press the TEMP button and press the up or down buttons to set the temperature to the desired setting (temperature will either increase or decrease in 10° increments).

The default temperature is 300°F but the oven temperature ranges from 140°F – 410°F.



Press the TIMER button to set the baking time by pressing the up or down buttons; **from the very beginning, default time is 30 minutes;** oven timer ranges between 30 seconds and 90 minutes **(if time longer than 30 minutes, it will increase in 5 minutes increments; if time shorter than 30 minutes, it will decrease in 1 minute increments).**



Press the START button to initiate the baking function. (The cook time will appear and begin to countdown in the digital display).



At the end of the cooking cycle the word “END” will blink in the display and a beeping noise will sound continuously for one (1) minute or until the STOP / CANCEL button is pressed.

Carefully remove the food from the oven as the baking pan / dish will be extremely hot.



BAKING

To Use the CONVECTION BAKE Function:

The oven will operate as in standard BAKE mode but the interior fan will operate and circulate the air around the food being cooked.

Arrange food on the wire rack or in the drip/baking pan.
Press the OVEN function button **TWO TIMES**. "FAN" will light up on the display



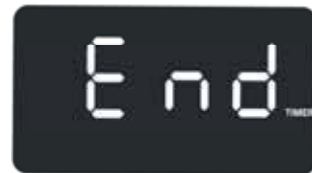
Press the TEMP button and press the up or down buttons to set the temperature to the desired setting (temperature will either increase or decrease in 10° increments).
The default temperature is 300°F but the oven temperature ranges from 140°F – 450°F



Press the TIMER button to set the baking time by pressing the up or down buttons; **from the very beginning, default time is 30 minutes**; oven timer ranges between 30 seconds and 90 minutes **(if time longer than 30 minutes, it will increase in 5 minutes increments; if time shorter than 30 minutes, it will decrease in 1 minute increments)**.



Press the START button to initiate the baking function.
(The cook time will appear and begin to countdown in the digital display).



At the end of the cooking cycle the word "END" will blink in the display and a beeping noise will sound continuously for one (1) minute or until the STOP / CANCEL button is pressed.

Carefully remove the food from the oven as the baking pan / dish will be extremely hot.

To Use the BROIL Function:

Arrange food on the wire rack or in the drip/baking pan.

Press the OVEN function button THREE times. "BROIL" will light up on the display



The default broiling temperature is 450°F .



Press the TIMER button to set the baking time by pressing the up or down buttons; **from the very beginning, default time is 30 minutes**; oven timer ranges between 30 seconds and 90 minutes **(if time longer than 30 minutes, it will increase in 5 minutes increments; if time shorter than 30 minutes, it will decrease in 1 minute increments)**.



Press the START button to initiate the baking function.
(The cook time will appear and begin to countdown in the digital display).



Check on the food being cooked often to avoid burning.

At the end of the cooking cycle the word "END" will blink in the display and a beeping noise will sound continuously for one (1) minute or until the STOP / CANCEL button is pressed.
Carefully remove the food from the oven as the baking pan / dish will be extremely hot.



Defrosting Foods

To Use the DEFROST Function:

Arrange food in the drip/baking pan.

Press the DEFROST button. "DEF" will light up on the display

The temperature is not selectable in this function as it is set for an optimal 150°F (will not show in display)



Press the TIMER button to set the baking time by pressing the up or down buttons; **from the very beginning, default time is 30 minutes**; oven timer ranges between 30 seconds and 90 minutes **(if time longer than 30 minutes, it will increase in 5 minutes increments; if time shorter than 30 minutes, it will decrease in 1 minute increments).**



Press the START button to initiate the baking function. (The cook time will appear and begin to countdown in the digital display).

Once the defrost time has elapsed, the word "END" will blind in the display and a beeping noise will continuously sound until you press the "STOP / CANCEL" button or one (1) minute has passed.



Carefully remove the food from the oven as the baking pan / dish will be extremely hot.

When defrosting do not preheat the oven. Allow 15-20 minutes per side for meats or fish to defrost. Always cook food promptly after thawing.



Dehydrating Foods

To Use the DEHYDRATE Function:

Arrange food in the drip/baking pan.

Press the DEHYDRATE button. "DEH" will light up on the display

The temperature is not selectable in this function as it is set for an optimal 185°F (will not show in display)

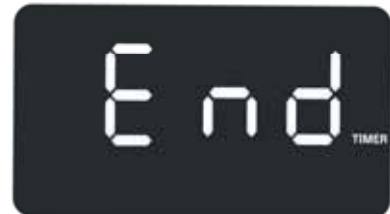


Press the TIMER button to set the baking time by pressing the up or down buttons; **from the very beginning, default time is 30 minutes**; oven timer ranges between 30 seconds and 90 minutes **(if time longer than 30 minutes, it will increase in 5 minutes increments; if time shorter than 30 minutes, it will decrease in 1 minute increments).**



Press the START button to initiate the baking function. (The cook time will appear and begin to countdown in the digital display).

Once the defrost time has elapsed, the word "END" will blind in the display and a beeping noise will continuously sound until you press the "STOP / CANCEL" button or one (1) minute has passed.



Carefully remove the food from the oven as the baking pan / dish will be extremely hot.

CARE AND MAINTENANCE

➤ Cleaning Your Appliance

- Before cleaning your appliance, unplug it and allow it to cool.
- Remove the wire rack, drip/baking pan and crumb tray.
- 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 coating on this unit.
- Wash the wire rack, drip/baking pan and crumb tray 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.
- Occasionally wiping the surface of the burners with a trace of clean cooking oil will help to maintain their appearance.

➤ 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/ 60 Hz electrical outlet. • The circuit breaker tripped or a blown fuse. • Be sure that the function, temperature, timer selectors are set and the start button has been pressed.
<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 and convection, make sure the oven is not set to BROIL and other settings.
<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 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"> • If this occurs the first time you are using the unit, this is the initial burn in procedure (see Installation Instructions). • 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.

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 se recomienda el uso de cables o extensiones de corriente para el uso de esta unidad. • No toque las superficies calientes. Siempre use guantes cuando maneje materiales calientes y permita que las partes metálicas se enfríen antes de limpiarlas. 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 cerca de un horno caliente. • Tenga extremo cuidado cuando use contenedores 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 la unidad 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 la posición "0"/"OFF". <p style="text-align: center;">-Esta Unidad Es Sólo Para Uso Doméstico-</p> <p>Para reducir el riesgos 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.

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 / 60Hz.

AVISO

ANTES DE USAR LA UNIDAD POR PRIMERA VEZ. LOS ELEMENTOS CALENTADORES TIENEN UNA CAPA PROTECTIVA QUE NECESITA SER QUEMADA ANTES DE USAR EL HORNO. PARA REMOVER LA CAPA PROTECTIVA:

ABRA LA PUERTA.

OPRIMA EL BOTON MARCADO "OVEN".

OPRIMA EL BOTON MARCADO "TEMP".

OPRIMA EL BOTON MARCADO "+" HASTA QUE LA TEMPERATURA DE 250°C/480°F APAREZCA EN LA PANTALLA DIGITAL.

OPRIMA EL BOTON MARCADO "TIMER", DESPUES OPRIMA EL BOTON MARCADO "+" HASTA QUE LA PANTALLA DIGITAL MUESTRE 20 MINUTOS.

OPRIMA EL BOTON MARCADO "START"

USTED SENTIRA UN OLOR A QUEMADO, ESTO ES NORMAL.

ASEGURESE TENER VENTILACION ADECUADA MIENTRAS HAGA ESTE PROCESO.

Programmación del reloj / "CLOCK"

Nota: El reloj de su horno mostrará la hora en formato de 12 o 24 horas.

Oprima el botón marcado "CLOCK" hasta que escuche un sonido de "BEEP" y la pantalla digital mostrará HR24, confirmando que está en el modo de programación.

a) Para programar la hora en formato de 24 horas, oprima los botones marcados "+" o "-" para seleccionar la hora. Oprima el botón marcado "CLOCK" para seguir a seleccionar los minutos oprimiendo los botones marcados "+" o "-". Oprima el botón marcado para programar la hora seleccionada.

b) Para programar la hora en formato de 12 horas, oprima el botón marcado "CLOCK" una vez, la pantalla electrónica mostrará HR 12. Oprima los botones marcados "+" o "-" para seleccionar la hora. Oprima el botón marcado "CLOCK" para seguir a seleccionar los minutos oprimiendo los botones marcados "+" o "-". Oprima el botón marcado "CLOCK" para programar la hora seleccionada.

FUNCIONES DE COCCION:

NOTA: Al final del ciclo del tiempo programado en cada una de las siguientes funciones de cocción el horno se apagará, la palabra “END” aparecerá en la pantalla digital y se oirá un sonido de “BEEP” por un minuto o cuando Ud. oprima el botón marcado “STOP / CANCEL”.

TOAST (TOSTAR)

Su horno le da la opción de seleccionar de seis (6) niveles de tostado, cada nivel está representado por un cuadrado en la parte inferior de la pantalla digital. Vea la figura 1 en la pagina 11 para las imágenes de cada nivel.

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

Oprima el botón marcado “TOAST” (TOSTAR) la palabra “TOAST” se alumbrará en la pantalla digital. Oprima el botón marcado “-“ para bajar el nivel de tostado ó el botón marcado “+” para aumentar el nivel de tostado.

Oprima el botón marcado “Start” para empezar el ciclo de tostado.

Niveles de tostado	
1	Tostado Muy Ligero
2	Tostado Ligero
3	Tostado Medio Ligero (Nivel pre-programado)
4	Tostado Medio
5	Tostado Medio Oscuro
6	Tostado Oscuro

PIZZA

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

Oprima el botón marcado “PIZZA”, la palabra “PIZZA” se alumbrará en la pantalla digital.

Oprima el botón marcado “TEMP”. La temperatura está pre-programada para 400°F (204°C),

Oprima el botón marcado “Timer” (Reloj) y seleccione el tiempo de calentamiento oprimiendo los botones marcados “+” o “-“.

Oprima el botón marcado “Start”.

CALENTAMIENTO PREVIO DEL HORNO

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

Oprima el botón marcado “OVEN” (Horno), las palabras “OVEN” y “BAKE” se alumbrarán en la pantalla digital.

Oprima el botón marcado “TEMP”. La temperatura está pre-programada para 300°F (149°C), seleccione la temperatura apropiada para su uso oprimiendo los botones marcados “+” o “-“.

Oprima el botón marcado “Timer” (Reloj) y selecciona el tiempo de calentamiento oprimiendo los botones marcados “+” o “-“.

Oprima el botón marcado “Start” para iniciar el ciclo de cocción.

PARA USAR LA FUNCION DE HORNEAR (BAKE)

Seleccione la posición deseada de la parrilla.

Oprima el botón marcado “OVEN” (Horno), las palabras “OVEN” y “BAKE” se alumbrarán en la pantalla digital.

Oprima el botón marcado “Temp” (Temperatura) y seleccione la temperatura apropiado oprimiendo los botones marcados “+” o “-“, la temperatura bajará o subirá en incrementos de 10°.

Oprima el botón marcado “Timer” (Reloj) y seleccione el tiempo de cocción apropiado oprimiendo los botones marcados “+” o “-“, el tiempo aumentará o disminuirá en incrementos de 5 minutos.

Oprima el botón marcado “START” para iniciar el ciclo de cocción.

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.

PARA USAR LA FUNCION DE HORNEAR con CONVECCION (CONVECTION BAKE)

Seleccione la posición deseada de la parrilla.

Oprima el botón marcado "OVEN" (Horno) dos (2) veces. Las palabras "OVEN" y "FAN" se alumbrarán en la pantalla digital.

Oprima el botón marcado "Temp" (Temperatura) y seleccione la temperatura apropiado oprimiendo los botones marcados "+" o "-", la temperatura bajará o subirá en incrementos de 10°.

Oprima el botón marcado "Timer" (Reloj) y seleccione el tiempo de cocción apropiado oprimiendo los botones marcados "+" o "-", el tiempo aumentará o disminuirá en incrementos de 5 minutos.

Oprima el botón marcado "START" para iniciar el ciclo de cocción.

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.

PARA USAR LA FUNCION DE ASADO

Seleccione la posición deseada de la parrilla.

Oprima el botón marcado "OVEN" (Horno) tres (3) veces. La palabra "BROIL" se alumbrará en la pantalla digital.

La temperatura está pre-programada en 450°F (232°C) para esta función (temperatura más alta para esta aplicación).

Oprima el botón marcado "Timer" (Reloj) y seleccione el tiempo de cocción apropiado oprimiendo los botones marcados "+" o "-", el tiempo aumentará o disminuirá en incrementos de 5 minutos.

Oprima el botón marcado "START" para iniciar el ciclo de cocción.

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.

PARA USAR LA FUNCION DE DESCONGELADO

Seleccione la posición deseada de la parrilla.

Oprima el botón marcado "DEFROST" (DESCONGELAR). La palabra "DEF" se alumbrará en la pantalla digital.

La temperatura está pre-programada en 150°F (66°C) para esta función (temperatura más alta para esta aplicación).

Oprima el botón marcado "Timer" (Reloj) y seleccione el tiempo de cocción apropiado oprimiendo los botones marcados "+" o "-", el tiempo aumentará o disminuirá en incrementos de 5 minutos.

Oprima el botón marcado "START" para iniciar el ciclo de cocción.

Los elementos calentadores se encenderán y apagarán alternadamente para mantener la temperatura.

PARA USAR LA FUNCION DE DESHIDRATACION

Seleccione la posición deseada de la parrilla.

Oprima el botón marcado "DEHYDRATE" (DESHIDRATA). La palabra "DEH" se alumbrará en la pantalla digital.

La temperatura está pre-programada en 185°F (85°C) para esta función (temperatura más alta para esta aplicación).

Oprima el botón marcado "Timer" (Reloj) y seleccione el tiempo de cocción apropiado oprimiendo los botones marcados "+" o "-", el tiempo aumentará o disminuirá en incrementos de 5 minutos.

Oprima el botón marcado "START" para iniciar el ciclo de cocción.

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.

LIMPIEZA DE SU HORNO TOSTADOR

Antes de limpiar su Horno Tostador, desconéctelo del tomacorriente y permita que se enfríe. Limpielo 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. No es necesario otro tipo de mantenimiento que no sea la limpieza recomendada en este manual.

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
Area Code	Occupation	
<u>As Your Primary Residence, Do You:</u> <input type="checkbox"/> Own <input type="checkbox"/> Rent		
<u>Did You Purchase An Additional Warranty:</u> <input type="checkbox"/> Extended <input type="checkbox"/> None		
<u>Reason For Choosing This Avanti Product:</u> Please indicate the most important factors that influenced your decision to purchase this product.		
<input type="checkbox"/> Price <input type="checkbox"/> Product Features <input type="checkbox"/> Avanti Reputation <input type="checkbox"/> Product Quality <input type="checkbox"/> Salesperson Recommendation <input type="checkbox"/> Friend/Relative Recommendation <input type="checkbox"/> Warranty <input type="checkbox"/> Other _____		
<u>Your Age:</u> <input type="checkbox"/> under 18 <input type="checkbox"/> 18-25 <input type="checkbox"/> 26-30 <input type="checkbox"/> 31-35 <input type="checkbox"/> 36-50 <input type="checkbox"/> over 50		
<u>Marital Status:</u> <input type="checkbox"/> Married <input type="checkbox"/> Single		
<u>Is This Product Used In The:</u> <input type="checkbox"/> Home <input type="checkbox"/> Business		
<u>How Did You Learn About This Product:</u> <input type="checkbox"/> Advertising <input type="checkbox"/> In Store Demo <input type="checkbox"/> Personal Demo <input type="checkbox"/> Other _____		
Comments _____ _____ _____		

