

Bravetti™

PLATINUM PRO

Convection & Rotisserie Oven With Electronic Control

OWNER'S MANUAL

Model TO320H
AC120V., 60Hz., 1440
Watts



EURO-PRO Operating LLC

U.S.: 94 Main Mill Street, Door 16
Plattsburgh, NY 12901

Canada: 4400 Bois-Franc
St-Laurent, QC H4S 1A7

Tel. : 1 (800) 798-7398

EURO-PRO 

TO320H



ONE (1) YEAR LIMITED WARRANTY

EURO-PRO OPERATING LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to:

U.S.: **EURO-PRO Operating LLC**, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901

Canada: **EURO-PRO Operating LLC**, 4400 Bois Franc, St. Laurent, QC H4S 1A7

If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$16.95 to cover the cost of return shipping and handling must be included.*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC**, if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above 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 or province to province.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO EURO-PRO OPERATING LLC, 4400 Bois Franc, St. Laurent, Qc H4S 1A7

TO320H

Appliance model

Date purchased

Name of store

Owner's name

Address

City

State/Prov.

Zip/Postal Code

Keep Warm

Keep cooked food warm for up to 2 hours (120 minutes).

Operation

- Press on the “Function” key until the “Keep Warm Indicator Light” comes on.
- Please note that the oven has been preset to “Keep Warm” at 200° F and the time has been preset to 80 minutes. The time can be adjusted from 1-120 minutes. We do not recommend keeping food warm for periods longer than 30 minutes.
- Press the “Timer” key and then the “Time/Temp Adjust” key to set the desired time. Press the “Timer” key again to set the time.
- Press the “On/Off” key to start the oven. The convection fan will come on automatically when you start this function.
- When the set time is finished, the oven will turn “Off” and the unit will beep five (5) times.

Caution: When sliding the wire rack out of oven, always support the rack. Do not let go until you are sure the rack is securely supported.

Recommended Pan Sizes

The following recommended pan sizes should fit your Convection/ Toaster Oven with Rotisserie. To be sure pan will fit, place the pan inside the oven to check before preparing your recipe.

6 - cup muffin pan
8 x 4 loaf pan
9 x 5 loaf pan
8" round or square baking pan or dish
1-1 1/2 quart casserole dish - most types
When baking in loaf pans, we recommend you do not fill more than half full.

Care & Cleaning

Warning: Be sure to unplug the oven and allow it to cool before cleaning.

Your oven features a continuous clean coating that automatically cleans itself during normal operation. Any spattering that occurs while cooking and comes into contact with the continuous coating is oxidized while the oven is in operation. If desired, wipe the walls with a damp sponge, cloth or nylon scouring pad and mild detergent. **DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL, AS ALL OF THESE METHODS MAY DAMAGE THE CONTINUOUS CLEAN COATING.**

All accessories should be washed in hot soapy water or can be cleaned in a dishwasher. The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel. Clean the outside with a damp sponge. **DO NOT USE AN ABRASIVE CLEANER AS IT MAY DAMAGE THE EXTERIOR FINISH.**

DO NOT USE AN ABRASIVE CLEANER OR STEEL WOOL SCOURING PAD ON THE BROIL PAN AS IT MAY DAMAGE THE PORCELAIN ENAMEL FINISH.

LET ALL PARTS AND SURFACES DRY THOROUGHLY PRIOR TO PLUGGING OVEN IN AND USING.

IMPORTANT SAFETY INSTRUCTIONS

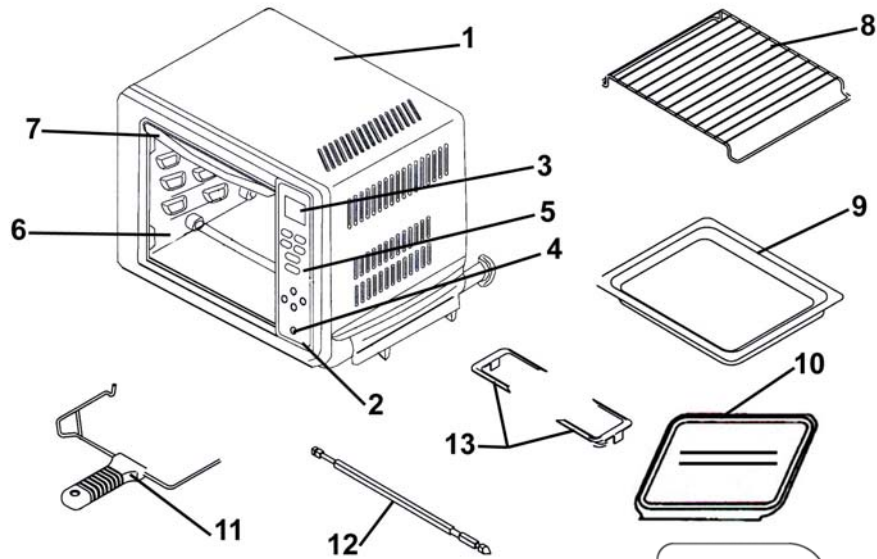
When using your *Convection & Rotisserie Oven with Electronic Control*, basic safety precautions should always be observed, including the following:

1. Read all instructions before using your Convection & Rotisserie Oven with Electronic Control.
 2. Do not touch hot surfaces. Always use handles or knobs.
 3. Close supervision is necessary when any appliance is used by or near children.
 4. To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.
 5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
 6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest **EURO-PRO Operating LLC** for examination, repair or adjustment.
 7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
 8. Do not place on or near a hot gas or electric burner.
 9. When operating the oven, keep at least four inches of free space on all sides of the oven to allow for adequate air circulation.
 10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
 11. To disconnect, turn the time control button to OFF, then remove the plug. Always hold the plug, and never pull the cord.
 12. Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
 13. Do not cover crumb tray or any part of the oven with metal foil. This may cause the oven to overheat.
 14. Use extreme caution when removing the tray, racks or disposing of hot grease or other hot liquids.
 15. **Always** unplug the appliance before cleaning.
 16. Do not clean the inside of the oven with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
 17. Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
 18. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls and the like when in operation. Do not place any items on the oven during operation.
 19. Extreme caution should be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
 20. Be sure that nothing touches the top or bottom elements of the oven.
 21. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
 22. Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.
 23. This appliance is OFF when the Timer Control button is in the “OFF” position.
 24. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
 25. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can still break around the edges. Avoid scratching door surface or nicking edges.
 26. Do not use outdoors.
 27. Do not use appliance for other than intended use.
- This unit has a short power supply cord to Reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:
1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

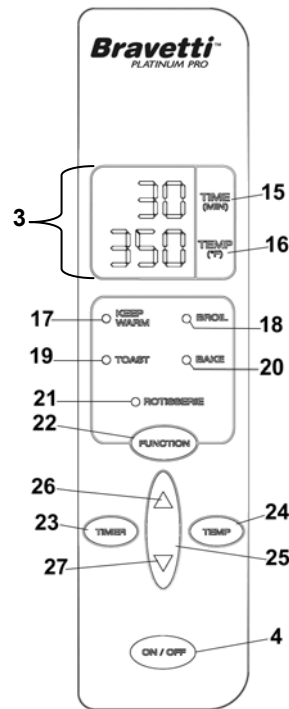
SAVE THESE INSTRUCTIONS For Household Use Only

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in 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 to install the proper outlet. Do not modify the plug in any way.

GETTING TO KNOW YOUR CONVECTION & ROTISSERIE OVEN WITH ELECTRONIC CONTROL



1. Housing
2. Control Panel
3. LED Display
4. On/Off Soft Touch Key
5. Soft Touch Key Pad
6. Tempered Glass Window
7. Door Handle
8. Wire Rack (x2)
9. Broiler Pan
10. Crumb Tray
11. Rotisserie Handle
12. Rotisserie Spit
13. Rotisserie Skewers (x2)
14. Rotisserie Skewer Thumbscrews (x2) (not shown)
15. Timer Display
16. Temp. Display
17. Keep Warm Indicator Light
18. Broil Indicator Light
19. Toast Indicator Light
20. Bake Indicator Light
21. Rotisserie Indicator Light
22. Function Select Key
23. Timer Key
24. Temp. Key
25. Time/Temp. Adjust Key
26. Time/Temp. Up Key
27. Time/Temp. Down Key



CONTROL PANEL

Technical Specifications

Voltage: AC120V., 60Hz.
Power: 1440 Watts

Baking

Bake your favorite cookies, cakes, pies, brownies, etc. The bakeware that will fit in your oven are up to 9 inches in length. We do not recommend the use of oven roasting bags or glass containers in the oven. **Never** use plastic cardboard, paper or anything similar in the oven.

Note: When using a single wire rack, position the wire rack in the lowest Support Guide

Operation

- Place the wire rack in the lowest or middle rack support guide depending on the height of the pan or according to the recipe.
- Press on the “Function” key until the “Bake Indicator Light” comes on.
- Please note that the oven has been preset to start at 450° F and the time has been set to 50 minutes. These can both be adjusted.
- Press the “Timer” key and then the “Time/Temp Adjust” key to set the desired time. Press the “Timer” key again to set the time.
- Press the “Temp” key and then the “Time/Temp Adjust” key to set the desired temperature. Press the “Temp” key again to set the temperature.
- Press the “On/Off” key to start the oven. The convection fan will start automatically.
- Preheat the oven for 15 minutes.
- Place pan with item(s) to be baked on the wire rack.
- When the baking time is complete, the oven will turn “Off” and the unit will beep five (5) times.

Positioning of Wire Rack

Cookies - use bottom and middle support guides.

Layer cakes - use bottom support guide only (bake one at a time).

Pies - use bottom or middle support guides.

Baking Cookies

For baking cookies, we suggest adjusting baking temperature and using cookie sheets placed on the oven rack. (please note that these are not provided with your oven.) Also, using parchment paper on the cookie sheets might prove helpful when baking certain types of cookies.

1. Preheat oven for 15 minutes, then place cookie sheets on the oven rack to begin baking.
2. Use parchment paper on cookie sheets so cookies will not stick.
3. Cookie sheets baking times and temperatures may differ from those necessary when using other baking materials.

Baking Guide

Follow the package or recipe instructions for baking times and temperature.

Toasting

Large capacity oven allows for toasting 4 to 6 slices of bread, 6 muffins, frozen waffles or frozen pancakes. When toasting only 1 or 2 items, place food on the wire rack in the center of the oven.

Operation

- Press on the “Function” key until the “Toast” Indicator Light comes on.
- Please note that the oven has been preset to start at 450° F and the time has been set to 8 minutes. The temperature can not be adjusted. The time can be adjusted from 1-15 minutes.
- Press the “Timer” key and then the “Time/Temp Adjust” key to set the desired time. Press the “Timer” key again to set the time.
- Press the “On/Off” key to start the oven.
- Place food to be toasted on the wire rack.
- Ensure crumb tray is in place.
- When the toasting time is done, the oven will turn off and the unit will beep five (5) times. **Note:** Wire rack should be positioned in the middle of the oven with the indentations pointing down.

Warning: Never leave oven unattended when toasting or top browning.

Roasting

Roast your favorite cut of meat to perfection using the "Bake" function. The oven can cook up to an 5-lb. chicken, turkey or roast. A suggested roasting guide has been provided to assist you with roasting times. However, we suggest that you periodically check the cooking progress with a meat thermometer. For best results we recommend that you preheat the oven for 15 minutes on 450°. Please note that the convection fan comes on automatically when using the "Bake" function. We do **NOT** recommend the use of oven roasting bags or glass containers in the oven. **Never** use plastic, cardboard, paper or anything similar in the oven.

Operation

- Press on the "Function" key until the "Bake Indicator Light" comes on.
- Please note that the oven has been preset to start at 450° F and the time has been set to 50 minutes. These can both be adjusted.
- Press the "Timer" key and then the "Time/Temp Adjust" key to set the desired time. Press the "Timer" key again to set the time.
- Press the "Temp" key and then the "Time/Temp Adjust" key to set the desired temperature. Press the "Temp" key again to set the temperature.
- Press the "On/Off" key to start the oven.
- Preheat the oven for 15 minutes.
- Place food to be cooked in the broil pan.
- Place the broil pan at the lowest rack position.
- Always use oven mitts or pads to check or remove roast. Always use a meat thermometer to check the doneness of the meat.
- When cooking is complete, the oven will turn "Off" and the unit will beep five (5) times.

Roasting Guide

Cooking results may vary, adjust these times to your individual requirements.

MEAT	OVEN TEMP	TIME PER LB.
BEEF ROAST	300-325	25-30 min.
PORK ROAST	325	40-45 min.
HAM	300-325	35-40 min.
CHICKEN	350	25-30 min.
TURKEY	350	25-30 min.

Broiling

For best results, it is recommended that you pre-heat the oven for 15 minutes on 450°F.

Operation

- Press on the "Function" key until the "Broil Indicator Light" comes on.
- Please note that the oven has been preset to start at 400° F and the time has been set to 60 minutes. These can both be adjusted.
- Press the "Timer" key and then the "Time/Temp Adjust" key to set the desired time. Press the "Timer" key again to set the time.
- Press the "Temp" key and then the "Time/Temp Adjust" key to set the desired temperature. Press the "Temp" key again to set the temperature.
- Press the "On/Off" key to start the oven.
- Preheat the oven for 15 minutes.
- Place the wire rack on the broil pan. (Fig. 2)
- Place the food on the wire rack.
- Place the broil pan on the highest position possible depending on the thickness of the cut of meat that you wish to broil.
- Food should be placed as close as possible to the Top Heating Element without touching it.
- Brush food with sauces or oil, as desired.
- It is advisable to leave the door slightly ajar.
- Turn food over midway through the prescribed cooking time.
- When broiling time is complete, the oven will turn "Off" and the unit will beep five (5) times.

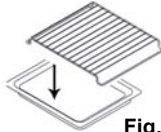


Fig. 2

Broiling Guide

Cooking results may vary, adjust these times to your individual requirements. Also, check often during broiling to avoid overcooking.

MEAT	TEMP	TIME
RIB STEAK	400	20-25 min.
T-BONE STEAK	400	20-25 min.
HAMBURGER	400	15-20 min.
PORK CHOPS	400	20-25 min.
LAMB CHOPS	400	20-25 min.
CHICKEN LEGS	400	30-35 min.
FISH FILETS	350	20-25 min.
SALMON STEAKS	350	20-25 min.

Before Using Your Convection & Rotisserie Oven With Electronic Control

Read all the sections of this booklet and follow all the instructions carefully.

1. Read all of the instructions included in this manual.
2. Make sure that the oven is unplugged.
3. Wash all the accessories in hot, soapy water or in the dishwasher. Also remove the rotisserie spit and skewers from the packaging. Wash these in hot, soapy water being careful of the sharp ends of the skewers.
4. Thoroughly dry all accessories and re-assemble in oven according to your needs.
5. Plug oven into the electrical outlet. The LED display will illuminate and the oven will beep once to advise you that it is plugged in.
6. After re-assembling your oven, we recommend that you run it at the highest temperature (450° F.) on the Toast Function for approximately 15 minutes to eliminate any coating residue that may remain after shipping.
7. To set the oven function, press the "Function" key until the light next to the function that you want lights up. Then press on the "Timer" key and the "Time/Temp Adjust" key to set the desired amount of time. Once you have set the time, press the "Timer" key once more to set the time. Then press the "On/Off" key to start the oven.

Please Note: Initial start-up operation may result in minimal smell and smoke (about 15 minutes). This is normal and harmless. It is due to burning off of the protective substance applied to the heating elements in the factory.

Warning: TO AVOID RISK OF INJURY OR BURNS, DO NOT TOUCH HOT SURFACES WHEN OVEN IS IN USE. ALWAYS USE OVEN MITTS.

Caution: Always use extreme care when removing rotisserie, wire rack, broiler pan, crumb tray or any hot object from a hot oven. Always use the tray/rack handle, rotisserie handle or oven mitts when removing these items.

Caution: Do not leave oven unattended while in operation.

Note: Always pre-heat the oven for 15 minutes before starting to cook. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

Using Your Convection & Rotisserie Oven with Electronic Control

Please familiarize yourself with the following oven functions and accessories prior to first use:

- **Function Key** - This oven is equipped with five positions for a variety of cooking needs:
 - Keep Warm - To keep cooked food warm for up to 2 hours (120 minutes).
 - Broil - For broiling fish, steak, poultry, pork chops, etc.
 - Rotisserie - Can cook up to a 4 lb. roast or chicken
 - Toast - Bread, muffins, frozen waffles, etc.
 - Bake - Cakes, pies, cookies, poultry, beef, pork, etc.
- **Timer Key** - To set the time, press on the "Timer" key and the "Time/Temp. Adjust" key up or down to set the desired time.
- **Temp. Key** - To set the temperature, press on the "Temp." key and the "Time/Temp. Adjust" key up or down to set the desired temperature.
- **Convection Fan** - The convection fan works automatically on Broil, Bake and Rotisserie functions.
- **Wire Rack** - For toasting, baking and general cooking for casserole dishes and standard pans.
- **Crumb Tray** - Place at the bottom of the oven.
- **Broiler Pan** - For use in broiling and roasting meat, poultry, fish and various other foods. The broiler pan should also be used when using the "Rotisserie" function.
- **Rotisserie Spit** - Roasts a variety of meats and poultry that are very tender and juicy inside, and browned to perfection outside.
- **Rotisserie Handle** - Used for removing the rotisserie spit from the oven after your roast is done.

Convection Cooking

Convection cooking combines hot air movement by means of a fan with the regular features (Broil, Bake and Rotisserie). Convection cooking provides faster cooking in many cases than regular radiant types toaster ovens. The fan gently sends air to every area of the food, quickly browning, crisping and sealing in moisture and flavor. It produces more even temperature all around the food by air movement, so that food cooks/bakes/broils evenly versus the normal ovens hot and cold spots. The convection feature allows cooking/baking at lower temperatures, which saves energy and helps keep the kitchen cooler. With the Convection & Rotisserie Oven with Electronic Control, you will see about a 20% to 25% decrease in cooking time when compared to a conventional oven.

Rotisserie Cooking

We recommend that you do not cook a roast larger than 4 lbs. on the rotisserie skewer. Chicken should be bound in string to prevent the chicken legs or wings from unraveling during roasting and so that rotisserie assembly will rotate smoothly. For best results we recommend that you preheat the oven for 15 minutes on 450°. Please note that the "Convection" feature turns on automatically with the "Rotisserie" function. When using the "Rotisserie" function, the oven has been preset to start at 400° and with 70 minutes set on the timer. The temperature cannot be adjusted but the time can be adjusted anywhere between 1-120 minutes.

Operation

- Press on the "Function" key until the "Rotisserie Indicator Light" comes on.
- Press the "Timer" key and then the "Time/Temp Adjust" key to set the desired time.
- Press the "On/Off" key to start the oven.
- Preheat the oven for 15 minutes.
- Insert the pointed end of rotisserie skewer through rotisserie spit making sure the points of the rotisserie skewer face in the same direction as pointed end of rotisserie spit. Slide rotisserie skewer towards square end of the rotisserie spit and secure with thumbscrew. (Fig. 1)
- Once the oven has preheated, insert the pointed end of the rotisserie spit into the drive socket located on the right hand side of the oven wall. Make sure the square end of the rotisserie spit rests on the rotisserie spit support located on the left hand side of the oven wall. **Always** use oven mitts when inserting the rotisserie into a hot oven.
- Place the broil pan on the lower rack support to catch the food drippings.
- Check the doneness with a reliable meat thermometer. Use an independent timer to remind you to check the meat temperature.
- When the time is up, the oven will turn "Off" and it will beep five (5) times to advise you that the cooking time is over.
- Remove the rotisserie spit by placing the hooks of the rotisserie handle under the grooves on either side of the rotisserie spit. Lift the left side of the rotisserie first by lifting it up and out. Then pull the rotisserie spit out of the drive socket and carefully remove the roast from the oven. Take the meat off of the rotisserie and place on cutting board or serving platter.
- Secure the food to be cooked on the rotisserie spit by inserting the rotisserie skewer on to the food.
- Place the second rotisserie skewer into the other end of the roast or poultry and secure rotisserie skewer with thumbscrew.
- Check that the food is centered and secured to the rotisserie spit.

