

# Convection Toaster Oven Broiler

USE AND CARE GUIDE  
MODELS COV760B, COV760BCAN



# 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.
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 turn the Time Control Dial to the OFF position, 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 Toaster Oven as they may create a fire or risk of electric shock.
15. A fire may occur if the Toaster Oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.



# IMPORTANT SAFEGUARDS (Con't)

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 Oven when not in use.
19. Do not place any of the following materials in the Oven: paper, cardboard, plastic, and the like.
20. Do not cover Crumb Tray or any part of the Oven with metal foil. This will cause overheating of the Oven.
21. Oven should be turned off when not in use by turning the Time Control Dial to OFF.
22. Use extreme caution when removing tray or disposing of hot grease.

## SAVE THESE INSTRUCTIONS

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.
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, immediately turn the Time Control Dial to OFF, then remove plug from wall outlet. 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.

## 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.

# 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.

# 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.

# Plasticizer Warning

**CAUTION:** To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the countertop or tabletop.

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

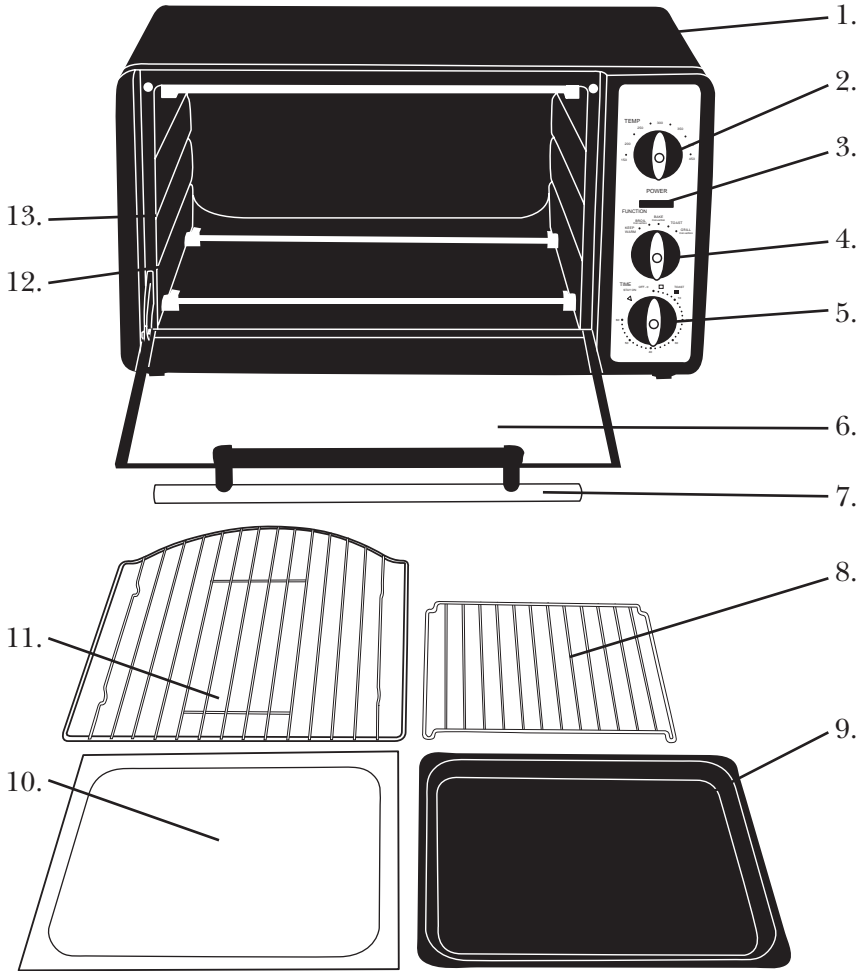
# Introduction

Congratulations on your purchase of this Toastmaster® Convection Toaster Oven Broiler. This Oven is so versatile, it can KEEP WARM, Convection ROAST, Convection BAKE, TOAST and BROIL/GRILL.

The Convection Toaster Oven Broiler circulates heated air continuously throughout the Convection Oven Cavity and maintains a uniform temperature around the food. This constant, gentle air flow seals in juices, promotes browning and may shorten cooking time without turning and basting.

# Getting to Know Your Toastmaster® Convection Toaster Oven Broiler

NOTE: Product may vary slightly from illustration.

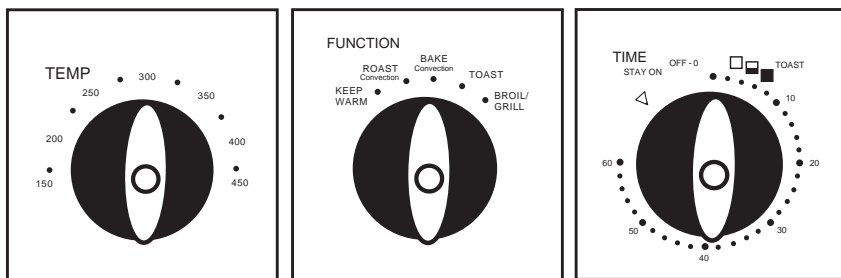


- 1. Exterior Casing
- 2. Temperature Control Dial
- 3. Power On Light
- 4. Function Control Dial
- 5. On/Off Time Control Dial
- 6. Tempered Glass Door
- 7. Cool Touch Door Handle

- 8. Broil Insert (P/N 22817)
- 9. Bake Pan (P/N 22818)
- 10. Crumb Tray (P/N 22819)
- 11. Wire Rack (P/N 22820)
- 12. Shelf Position #2
- 13. Shelf Position #1



## Control Panel



## Function Control Dial

The Convection Toaster Oven Broiler has five different settings: KEEP WARM, Convection ROAST, Convection BAKE, TOAST and BROIL/GRILL. Turn dial to indicator line above dial to select setting. The Convection Fan is on during Convection ROAST, Convection BAKE and BROIL/GRILL.

## Temperature Control Dial

Your Convection Toaster Oven Broiler has an adjustable Temperature Control Dial with temperatures from 150° to 450° Fahrenheit.

## Time Control Dial

The Time Control Dial also acts as the Oven On and Off switch. Turn the Time Control Dial clockwise to select appropriate cooking time. The Time Control Dial is a 60 minute timer divided into 10 minute increments. If cooking less than 10 minutes, turn the Time Control Dial past 10 minutes, then back to desired cooking time. When cooking time is complete, a signal will sound and the unit will turn off automatically.

## Stay On

If you are cooking for less than 10 minutes or do not wish to use the timer feature, turn the Time Control Dial to the STAY ON position to turn Convection Toaster Oven Broiler on. Return to the OFF position when cooking is complete. The Power On Light will turn off.

# Power On Light

The Power On Light will remain illuminated anytime the Time Control Dial is turned on.

# Heating Elements

On the Convection BAKE, Convection ROAST, TOAST and BROIL/GRILL settings, the top and bottom elements will turn off and on as the thermostat cycles to control the cooking temperature. On the KEEP WARM setting, only the upper elements cycle on and off.

**Note:** Some elements will appear black during certain heating functions. This is normal.

# Keep Warm

1. Make sure the Crumb Tray is firmly in place in the bottom of the Convection Toaster Oven Broiler.
2. Plug into a 120V AC outlet.
3. Remove all protective wrappings from food before placing in Oven.
4. Open the Glass Door and insert the Wire Rack into Shelf Position #1 or #2.
5. Center a baking container or food on the Wire Rack or use Bake Pan and close the Glass Door.
6. Turn the Function Control Dial to KEEP WARM.
7. Set the Temperature Control Dial to 150°F or 200°F.
8. Turn the Time Control Dial to the desired time or to the STAY ON position. The Power On Light will illuminate.

**Note:** To set the Time Control Dial for less than 10 minutes, turn to 10 minutes and then turn back to the appropriate amount of time.



## Keep Warm (Con't)

**CAUTION:** As soon as the Time Control Dial is engaged, the Convection Toaster Oven Broiler will turn on. Both sets of elements will become hot immediately and cycle on and off to maintain temperature for the entire cooking time except in the Keep Warm Function. In the Keep Warm Function, only the top sets of elements are on and will cycle on and off to maintain temperature for the entire cooking time. Use care not to place anything on the top of the Convection Toaster Oven Broiler or any part of the Convection Toaster Oven Broiler without wearing oven mitts.

9. If the Time Control Dial has been set, when the KEEP WARM time is complete, a signal will sound, and the Time Control Dial will finish in the OFF position. The Power On Light will go off.
10. If KEEP WARM is completed before the Time Control Dial shuts the Oven off, you may shut the Oven off manually by turning the Time Control Dial to the OFF position. The Power On Light will go off. If the STAY ON position has been selected, the Oven must be shut off manually by turning the Time Control Dial to the OFF position. The Power On Light will go off.
11. Open the Glass Door. Wear protective oven mitts to remove food from Oven. Be careful when removing food. The inside of the Oven is very hot. Close the Glass Door.
12. Unplug the unit and allow to cool completely before cleaning.

**WARNING:** DO NOT LEAVE CONVECTION OVEN UNATTENDED DURING THE KEEP WARM FUNCTION.

See User Maintenance Instructions. Unplug when not in use.

# Convection Bake

When using a convection oven to BAKE, the temperature should be reduced by 25°F. Check food a few minutes before package time for doneness. Continue cooking if necessary.

1. Place Bake Pan or Wire Rack into shelf position #1 or #2.
2. Plug into 120V AC electrical outlet.
3. To preheat the Oven, turn the Function Control Dial to the Convection BAKE position. Turn the Temperature Control Dial to the desired position. Set the Time Control Dial to 10 minutes. After 10 minutes, a signal will sound and the Oven will automatically shut off.
4. Carefully center baking dish directly on Bake Pan or Wire Rack and close the Glass Door. You may place foods such as biscuits directly onto Bake Pan.
5. Set Time Control Dial to STAY ON or desired baking time. Oven will shut off automatically if Time Control Dial is set.  
**Note:** Convection baking will cook some foods faster. Check 5–10 minutes before the end of the suggested bake time. Continue baking if necessary.
6. If Convection BAKE is completed before the Time Control Dial shuts the Oven off, you may shut the Oven off manually by turning the Time Control Dial to the OFF position. The Power On Light will turn off.
7. When finished, turn the Temperature Control Dial to the lowest position. Make sure the Time Control Dial is in the OFF position.
8. Unplug and allow to cool completely before cleaning.

**WARNING:** DO NOT LEAVE CONVECTION OVEN UNATTENDED DURING THE CONVECTION BAKE FUNCTION.

See User Maintenance Instructions. Unplug when not in use.

# Convection Roast

1. Remove Bake Pan and Wire Rack.
2. Place the Broil Insert into the Bake Pan; then place the Bake Pan and Broil Insert in Shelf Position #2.
3. Plug into 120V AC electrical outlet.
4. To preheat the Oven, turn the Function Control Dial to the Convection BAKE position. Turn the Temperature Control Dial to the desired position. Set the Time Control Dial to 10 minutes. After 10 minutes, a signal will sound and the Oven will automatically shut off.
5. Put seasoned meat, fat side up, in center of Broil Insert. Close the Glass Door.
6. Turn the Function Control Dial to the Convection ROAST position. Turn the Temperature Control Dial to 325°–350°F (standard roasting temperature). It is not necessary to preheat your Convection Oven Broiler.
7. Turn Time Control Dial to STAY ON or desired roasting time. Oven will shut off automatically if Time Control Dial is set.

**Note:** Since some meats and poultry roast faster in a convection oven, a meat thermometer should always be used to gauge internal temperature. The thermometer should be inserted into thickest portion of roast away from bones or fatty areas. Check progress two-thirds into the cooking process to ensure meat does not over cook.

8. If Convection ROAST is completed before the Time Control Dial shuts the Oven off, you may shut the Oven off manually by turning the Time Control Dial to the OFF position. The Power On Light will turn off.
9. When finished, turn the Temperature Control Dial to the lowest position. Make sure the Time Control Dial is in the OFF position.
10. Unplug and allow to cool completely before cleaning.

**WARNING:** DO NOT LEAVE CONVECTION OVEN UNATTENDED DURING THE CONVECTION ROAST FUNCTION.

See User Maintenance Instructions. Unplug when not in use.

# Convection Roast Recommendations

All cooking times are for use with the Convection ROAST function and Temperature Control Dial set to 350°F. When Roasting, place the food on the Broil Insert inside the Bake Pan. Place on Wire Rack in Shelf Position #2.

The following Convection ROAST CHART is to be used as a guideline.

Food	Type of Cut	Amount/ Weight	Temperature (T) on Meat Thermometer at End of Cooking Time	Total Cooking Time for Fresh Meat, Poultry
Poultry	Cornish Hens	4 hens	180°F	1–1½ hours
	Whole Chicken	4–5 lbs.	180°F	1½–2 hours
Pork	Center Loin Roast	4 lbs.	160°F (M)	2–2½ hours
			170°F (W)	2½–2¾ hours
Beef	Ribeye Roast, (tied)	4–5 lbs.	145°F (R) 160°F (M)	2–2½ hours 2½–2¾ hours
	Tenderloin	2 lbs.	145°F (R) 160°F (M)	1¼–1¾ hours 1½–2 hours

R = Rare M = Medium W = Well Done

## Hints for Convection Roast

- ◆ A meat thermometer inserted into the center of the meat should always be used to ensure desired doneness.
- ◆ Roasting is recommended for large, tender cuts of meat and poultry. Seasoning prior to cooking adds to the flavor and the aroma during cooking.
- ◆ A layer of fat on the top of the roast promotes better browning and provides natural basting.
- ◆ When roasting meats with a high fat content, the Bake Pan may fill with grease before cooking is completed. Carefully remove the Bake Pan using oven mitts and empty. Replace for continued roasting.

# 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.

## Pizza

When using Convection BAKE to cook a pizza, the temperature should be reduced by 25°F.

1. Remove Bake Pan and Wire Rack from the Convection Oven Broiler.
2. Insert Wire Rack into Shelf Position #1.
3. To preheat the Oven, turn the Function Control Dial to the Convection BAKE position. Turn the Temperature Control Dial to the desired temperature. Set the Time Control Dial to 10 minutes. After 10 minutes, a signal will sound and the Oven will automatically shut off.
4. Place pizza directly on Wire Rack. Close the Glass Door.
5. Turn the Time Control Dial to the recommended time. The Oven will shut off automatically if the Time Control Dial is set.

**Note:** Convection baking will cook some foods faster. Check 5–10 minutes before the end of the suggested bake time. Continue cooking if necessary.

6. If the Time Control Dial is set and pizza is finished cooking before the Time Control Dial shuts the Oven off, you may shut the Oven off manually by turning the Time Control Dial to the OFF position. The Power On Light will turn off.
7. When the pizza is finished baking, using oven mitts, carefully remove Wire Rack with pizza.
8. Turn the Temperature Control Dial to the lowest position. Make sure the Time Control Dial is in the OFF position.

9. Unplug and allow to cool completely before cleaning.

**WARNING: DO NOT LEAVE CONVECTION OVEN UNATTENDED DURING THE CONVECTION BAKE FUNCTION.**

See User Maintenance Instructions. Unplug when not in use.

## Defrost

1. Insert the Wire Rack into Shelf Position #2.
2. Plug Convection Toaster Oven Broiler into 120V AC electrical wall outlet.
3. Remove all protective wrappings from food before placing in the Oven.
4. Center a baking container or food on the Wire Rack or use the Bake Pan. Close the Glass Door. It is not necessary to preheat your Convection Toaster Oven Broiler.
5. Turn the Function Control Dial to the Convection BAKE position.
6. Set the Temperature Control Dial to 200°F.
7. Turn the Time Control Dial to STAY ON or desired defrosting time. The Oven will shut off automatically if Time Control Dial is set.
8. If the Time Control Dial has been set, when the time is complete, a signal will sound, and the Time Control Dial will finish in the OFF position. The Power On Light will turn OFF.
9. If the Time Control Dial has been turned to STAY ON, or if the defrosting is completed before the Time Control Dial shuts the Oven off, you may shut the Oven off manually by turning the Time Control Dial to the OFF position. The Power On Light will turn off.
10. Open the Glass Door. Wear protective oven mitts to remove the food from the Oven. Be careful when removing food from the back of the Wire Rack. The inside of the Oven is very hot. Close Glass Door.
11. Turn the Temperature Control Dial to the lowest position.
12. Unplug and allow to cool completely before cleaning.

**WARNING: DO NOT LEAVE CONVECTION OVEN UNATTENDED DURING THE DEFROST PROCESS.**

See User Maintenance Instructions. Unplug when not in use.



# Hints for Defrost

- ◆ Defrosting should take  $\frac{1}{3}$  of the time required for room temperature thawing.
- ◆ Do not use this method for defrosting meat, poultry or fish.
- ◆ Do not cover food.
- ◆ Brush frozen dough with vegetable oil to prevent drying out and remove to preheat before baking.

# Toast

1. Plug into 120V AC outlet.
2. Open the Glass Door and place the Wire Rack in Shelf Position #1. Center bread on the Wire Rack. Close the Glass Door.
3. Set the Function Control Dial to TOAST.
4. Turn the Temperature Control Dial to 450°F. The Power On Light will come on. To set the Time Control Dial to less than 10 minutes, turn to 10 minutes and then turn back to the appropriate amount of time.

**CAUTION:** As soon as the Time Control Dial is engaged, the Oven will turn on. The top Heating Elements will cycle on and off to maintain temperature for the entire cooking time.

**CAUTION:** As soon as the Time Control Dial is engaged, both Heating Elements will become hot immediately. Use care not to place anything on top of the Oven. Do not touch the Oven or any part of the Oven without wearing oven mitts.

5. The Time Control Dial will shut off automatically when the TOAST cycle is complete. If toasting is complete before the Time Control Dial shuts the Oven off, you may shut the Oven off manually by turning the Time Control Dial to the OFF position. The Power On Light will go off.

**Note:** Watch toast until desired color is achieved.

6. Open the Glass Door. Wear protective oven mitts to remove the toast from the Oven. Be careful when removing toast from the back of the Wire Rack. The inside of the Oven is very hot. Close Glass Door.
7. Unplug the oven and allow to cool before cleaning.

**WARNING: DO NOT LEAVE CONVECTION OVEN UNATTENDED DURING THE TOASTING FUNCTION.**

See User Maintenance Instructions. Unplug when not in use.

## Hints for Toast

- ◆ Remove all protective wrappings from food before placing it in the Oven. Follow toaster food directions.
- ◆ Frozen and heavy bread require a longer time setting (e.g. bagels and English muffins).  
**Note:** Use extra caution when using this Oven for toasting pastry items with runny-type frosting or fillings.
- ◆ When toasting more than one slice of bread, use slices of similar size, thickness and freshness.
- ◆ One slice of bread requires a shorter setting than several slices of bread.
- ◆ Stale bread, thin bread or sweet bread products, such as tea cakes and fruit loaf, brown much more quickly than ordinary bread, so they should be toasted for less time.
- ◆ Different breads require different toasting times. Turn Time Control Dial to the OFF position and open the Glass Door to check toast color. Close Glass Door and reset Time Control Dial if more toasting time is needed.
- ◆ For best results, clean Removable Crumb Tray frequently.

## Broil/Grill

1. Remove Bake Pan and Wire Rack.
2. Place the Broil Insert in the Bake Pan. Always use the Bake Pan and Broil Insert when broiling/grilling. Place food on the Broil Insert. Juices and fat will drip into the pan and decrease splattering while grilling.
3. Plug into 120V AC outlet.
4. Position Function Control Dial to BROIL/GRILL. Turn Temperature Control Dial to 450°F for Broil or to the desired temperature setting for Grill.
5. Set Timer Control Dial to desired time or to STAY ON.

**Note:** To set the Time Control Dial for less than 10 minutes, turn to 10 minutes and then turn back to the appropriate amount of time.



## Broil/Grill (Con't)

6. Place Bake Pan and Broil Insert in Shelf Position #1.
7. Broil/Grill food until done, turning halfway through cooking time. Carefully remove the Bake Pan and Broil Insert from the Oven using oven mitts. Oven will shut off automatically if the Timer Control Dial has been set.
8. When finished, turn Temperature Control Dial to lowest position. Make sure the Time Control Dial is in the OFF position.
9. Unplug and allow to cool completely before cleaning.

**WARNING: DO NOT LEAVE CONVECTION OVEN UNATTENDED DURING THE BROIL/GRILL FUNCTION.**

See User Maintenance Instructions. Unplug when not in use.

## Broil/Grill Recommendations

Broil tender cuts of meats, poultry or marinated meats. Cooking time is determined by the desired doneness and the distance between the food and the element.

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

Food	Temperature	Total Cooking Time*
Beef Steaks (¾ inch thick)	450°F	22 to 28 minutes
Ham Steak (1 inch thick)	450°F	25 to 30 minutes
Ground Beef (¾ inch thick)	450°F	25 to 30 minutes
Hot Dogs	450°F	10 to 20 minutes
Fish Fillet	400°F	10 to 14 minutes
Fish Steak	425°F	12 to 16 minutes
Shrimp	400°F	5 to 7 minutes
Tomato Slices	425°F	10 to 12 minutes

\*Turn food halfway through cooking time. Broil times are approximate and may vary depending on meat.

**Note:** To speed up browning, brush lean cuts of meat and chicken with oil, margarine or melted butter. Broiling times indicated are for fresh meat at refrigerator temperature.

## Hints for Broil/Grill

- ◆ Do not place aluminum foil on top of the Broil Insert. This traps grease and can cause a fire.
- ◆ Trim excess fat from meat and score edges to prevent curling and thaw frozen meats before broiling. This will reduce smoke during broiling.
- ◆ Lower temperatures should be used for delicate cuts of meats, seafood or some fruits and vegetables. Cooking time is determined by the desired doneness, the chosen temperature and the distance between the food and the Heating Element(s).

## User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

## Care & Cleaning

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

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

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



# Bake Pan, Broil Insert, & Wire Rack Cleaning

1. Always unplug and allow to cool completely before cleaning or moving.
2. Remove Bake Pan, Broil Insert and Wire Rack.
3. Clean with a mild or non-abrasive cleaner and a plastic scouring pad.
4. Rinse and dry thoroughly.

# Non-Stick Walls & Interior Cleaning

1. Always unplug and allow to cool completely before cleaning or moving.
2. Remove Bake Pan, Broil Insert and Wire Rack.
3. Clean interior after each use to avoid buildup.
4. Clean with a mild or non-abrasive cleaner and a plastic scouring pad. Do not rub too hard as surface can be scratched.
5. Rinse and dry thoroughly before closing Glass Door.

# Glass Door & Exterior Cleaning

1. Always unplug and allow to cool completely before cleaning or moving.
2. Clean 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 Glass Door.

## LIMITED ONE-YEAR WARRANTY

**Warranty Coverage:** This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

**Warranty Service:** To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

**To return the appliance, ship to:**

ATTN: Repair Center  
708 South Missouri Street  
Macon, MO 63552 USA

**To contact us, please write to, call, or email:**

Consumer Relations Department  
PO Box 7366  
Columbia, MO 65205-7366 USA  
1-800-233-9054  
E-mail: [consumer\\_relations@toastmaster.com](mailto:consumer_relations@toastmaster.com)

**What Is Not Covered:** This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

**LIMITATION ON DAMAGES:** THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

**DURATION OF IMPLIED WARRANTIES:** EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

For more information on our products, visit our website: [www.maxim-toastmaster.com](http://www.maxim-toastmaster.com).

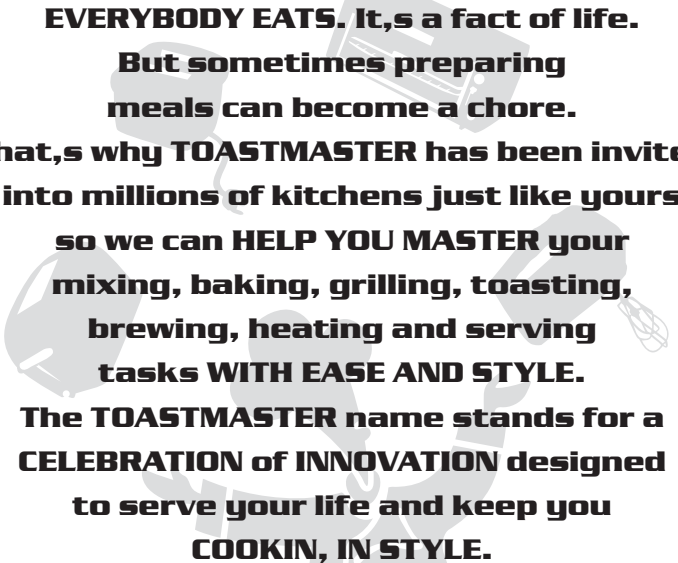
## Keep Dated Sales Receipts for Warranty Service.

Keep this booklet. Record the following for reference:

Date purchased \_\_\_\_\_

Model number \_\_\_\_\_

Date code (stamped on bottom) \_\_\_\_\_



**EVERYBODY EATS. It,s a fact of life.  
But sometimes preparing  
meals can become a chore.  
That,s why TOASTMASTER has been invited  
into millions of kitchens just like yours  
so we can HELP YOU MASTER your  
mixing, baking, grilling, toasting,  
brewing, heating and serving  
tasks WITH EASE AND STYLE.  
The TOASTMASTER name stands for a  
CELEBRATION of INNOVATION designed  
to serve your life and keep you  
COOKIN, IN STYLE.**



**toastmaster®**

- **Functions include: Convection Bake, Convection Roast, Broil/Grill, Toast and Keep Warm**
- **Holds 7 slices of toast or a 12" pizza**
- **Includes wire rack, bake pan and broil insert**
- **1-hour timer with stay-on feature**
- **Non-stick interior for easy cleaning**
- **Slide-out crumb tray for easy clean-up**



## **Questions**

Call toll free 1-800-233-9054

Monday–Friday, 8:00 a.m. -5:30 p.m. CST

[www.toastmaster.com](http://www.toastmaster.com)

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