

Toaster Oven Broiler

USE AND CARE GUIDE
AND RECIPE BOOK
MODEL 389U



READ AND SAVE THESE INSTRUCTIONS

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

IMPORTANT SAFEGUARDS

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

- ◆ **Read all instructions before using appliance.**
- ◆ Do not immerse cord, plug or appliance in water or any other liquid (see instructions for cleaning).
- ◆ Do not touch hot surfaces. Always use oven mitts when handling the bake/broil pan and wire rack.
- ◆ This appliance is not for use by children.
- ◆ Close supervision is necessary when this appliance is used near children.
- ◆ Unplug from outlet when not in use and before cleaning. Press stop button before unplugging. Allow to cool before attaching or removing parts while cleaning.
- ◆ To disconnect, press the stop button, then grip the plug and pull out from the wall outlet. Never pull on the cord.
- ◆ Do not operate a damaged appliance. Do not operate with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, electrical or mechanical adjustment.
- ◆ Use accessory attachments only if recommended by Toastmaster Inc.
- ◆ Do not use outdoors or while standing in a damp area.
- ◆ Do not use appliance for other than intended use.
- ◆ Do not let cord hang over edge of table or counter or touch hot surfaces.
- ◆ Do not place appliance or cord on or near any hot surface, including a gas or electric burner or in a heated oven.
- ◆ Do not leave appliance unattended while broiling or toasting.
- ◆ Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts.
- ◆ When using this appliance, provide at least 4 inches space above and on all sides for air circulation. Do not use on surfaces where heat may cause a problem.



- ◆ Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- ◆ Use extreme caution when removing tray or disposing of hot grease.
- ◆ A fire may occur if this appliance touches or is covered by flammable material, including curtains, draperies, walls, etc., when in operation.
- ◆ Do not store any materials other than the manufacturer's recommended accessories in this appliance when not in use.
- ◆ Do not cover the crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- ◆ Extreme caution should be exercised when using containers constructed of material other than metal.
- ◆ Do not place any flammable material such as paper, cardboard, plastic, etc., next to, on top of, or in the oven.
- ◆ When broiling, the bake/broil tray and wire rack must be used.
- ◆ Oversized foods or utensils must not be inserted into the oven.
- ◆ **CAUTION:** Never leave the toaster-oven-broiler unattended when broiling or toasting.

SAVE THESE INSTRUCTIONS

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

ELECTRIC POWER: If electric circuit is overloaded with other appliances, your Toaster Oven Broiler may not operate properly. The Toaster Oven Broiler should be operated on a separate electrical circuit from other operating appliances.

POLARIZED PLUG: This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to 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. Do not attempt to defeat this safety feature.

Before Your First Use

Carefully unpack the Toaster Oven Broiler, removing all packaging materials. To remove any dust that may have accumulated during packaging, wash the bake/broil pan, wire rack and crumb tray. Wipe the outside of the machine with a damp cloth. Do not use harsh or abrasive cleaners on any part of the machine.

Fill out warranty information on the back of the book.

Place away from edge of counter on a dry, clean stable surface away from burners and away from areas where cooking grease or water may splatter onto it.

Plug into a 120 V ~ 60 Hz outlet.

Important Safety Tips

- ◆ The oven cavity, crumb tray, bake/broil pan, wire rack and food will be very hot after use. Use oven mitts.
- ◆ Unplug unit and allow to cool before cleaning. Remove any bread crumbs or other materials from inside the oven using a damp sponge, cloth or a small, portable vacuum cleaner.

Power Outage

Your Toastmaster Toaster Oven Broiler has a 15 minute power interrupt feature on all functions, toast-bake-broil. If the power comes back on within 15 minutes, the program will resume.



Toaster Oven Broiler Introduction

Control Panel

DISPLAY WINDOW

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

● **OPERATION light** will be on to show unit is in operation.

☀ **COMPLETE operation light** will flash continually when program is complete. When door is opened the light will turn off.

BAKE

Press to select PREHEAT BAKE and BAKE programs.

BROIL

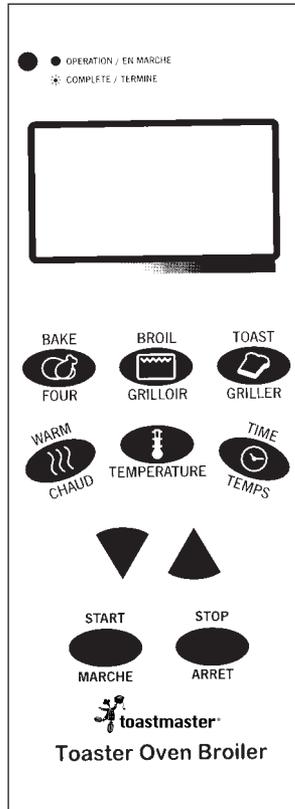
Press to select the BROIL program.

WARM

Press to select the WARM program.

START

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



TOAST

Press to select 4 or 2 slices toast programs.

TEMPERATURE

Press to display temperature for PREHEAT BAKE, BAKE or BROIL.

TIME

Press to select time before using arrow keys to adjust. Must be set to BAKE and BROIL.

ARROWS

Press to adjust temperature for PREHEAT BAKE or BAKE. Or, press to select toast color.

STOP

Press for more than 2 seconds during use to cancel a program.

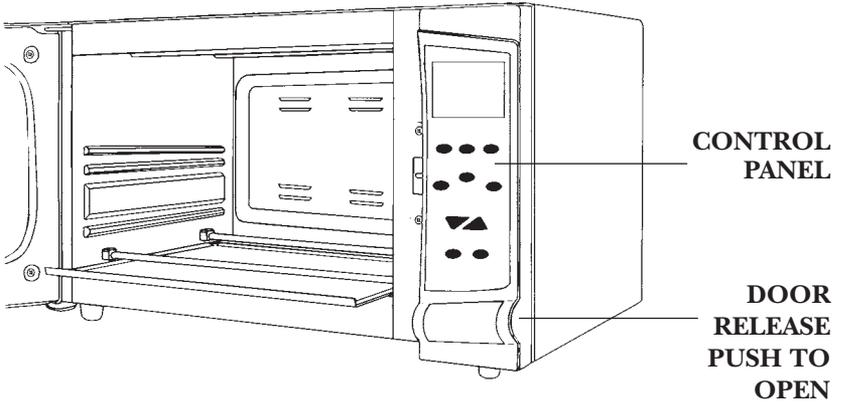
When a Toaster Oven Broiler is packaged for shipment, a clear plastic film is placed over the control panel as protection. This film may either be removed or left on. You may choose to leave it on, but it will come off with use.

PROGRAM CANCEL

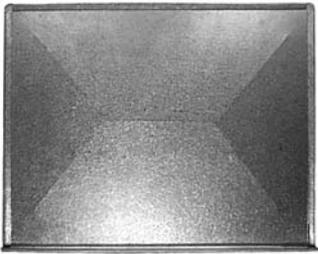
If you want to cancel the selected program, press the STOP pad and hold it down for more than 2 seconds at any time during the program.

Parts and Accessories

The illustrations in this use and care guide are for information purposes only. You may find your toaster oven broiler and parts look different, however, the steps for operation are the same.



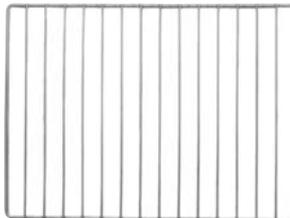
Accessories



Crumb Tray



Bake/Broil Pan



Wire Rack



Bake/Broil Pan and Wire Rack

For best results use bake pan to bake, defrost, top brown, keep warm and to minimize clean up due to spills.

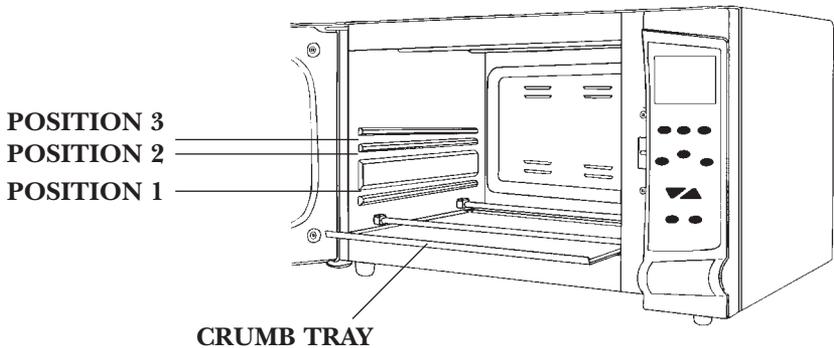
When **toasting**, place bread directly on wire rack. Place into oven position #3. The crumb tray must be used.

When **baking**, you may either use the bake pan or wire rack and your own pan. Place into oven position #2 unless more height is required and then place into position #1.

When **broiling**, both the broil pan and the wire rack must be used. Place into oven position #3 or #2 depending on thickness of food.

When **roasting**, both the broil pan and the wire rack must be used. Place into oven position #1.

When **warming**, you may either use the bake pan or wire rack and your own pan. Place into position #2 unless more height is required and then place into position #1.



CAUTION: APPLIANCE SURFACES ARE HOT DURING AND AFTER USE.

CAUTION: Always wear protective, insulated oven mitts on hands when touching hot oven or hot dishes and food, or when inserting or removing rack, bake/broil pan, baking dishes, or crumb tray.

Oven Broiler Functions

The BAKE and BROIL programs of your new toaster oven broiler have the versatility to bake, broil, defrost and keep foods warm. The toaster oven broiler has an adjustable thermostat with temperatures ranging from 100°F/37°C up to 500°F/260°C. This allows you to prepare your favorite recipes according to package or recipe directions. The bake program has a 4 hour timer and the broil program a 1 hour timer. The OPERATION light on the control panel will be on while the unit is operating. The OPERATION light will flash continually when program is COMPLETE and when the door is opened it will turn off.

Ovenware manufacturers do not recommend using see-through glass containers or lids in this oven. Opaque glass-ceramic baking containers may be used. Do not use oven roasting bags in this oven, as they may come in contact with the heating elements.

Programming Preheat Bake, Bake and Broil



1. Plug unit into a 120 V ~ 60 Hz outlet. Close the door.
2. Press BAKE button to select a BAKE program. If pressed once, the PREHEAT BAKE program is selected. If pressed twice, the BAKE program is selected. Press BROIL to select broil program.
3. When any oven program is chosen, the clock will appear in the window first. Set the time by pressing the  UP ARROW to move to the desired time. To move the time along more quickly, hold the arrow and it will advance in 10 minute intervals. If you go past the desired time, you may push the down arrow to reduce the total time. When using the PREHEAT BAKE program, the time will not begin to count down until the oven goes into the BAKE program. If you prefer, you may program your time after the PREHEAT BAKE is complete and when you place your food into the oven.



4. Press the **TEMPERATURE** button. The default temperature for the **PREHEAT BAKE** and **BAKE** functions is 300°F/148°C (this will show in the display window). To change the temperature for **PREHEAT BAKE** and **BAKE**, press the **↑UP** or **↓DOWN ARROW** to move to the desired temperature. The temperature will go up or down by 5°F at a time. The preset temperature for the **BROIL** function is 500°F/260°C (this cannot be adjusted). Preheating the oven is not necessary for **BROIL**.
5. If you are using the **PREHEAT BAKE** program, when the desired temperature has been chosen, press **START**. The **OPERATION** light will be on. Once the oven has reached its pre-selected temperature, it will beep and the temperature will flash in the display window.
6. Open the door and place your food in the oven. **PREHEAT BAKE** will change to **BAKE**. Press **START**. The **OPERATION** light will come on and the time counter will begin to count down. The oven will beep if the **START** button is pressed and no time has been set. Press the **↑UP** or **↓DOWN** arrows to move to the desired time then press **START**. The colons in the time counter will flash. If you don't open the door and place your food in the oven right away, it will continue to maintain the preheat temperature for up to 30 minutes. If you have not opened the door within this time, the oven will turn off automatically.
7. The unit will beep and the **OPERATION** light will flash continually to indicate the program is **COMPLETE**. When the door is opened, the light will turn off. Use oven mitts to remove hot pan, rack and food.
8. Unplug and allow to cool completely before cleaning.

Hints For Bake And Broil

- ◆ If no time is selected and the **START** button is pressed, the unit will beep to indicate that no time has been selected. Unit will not bake or broil unless a time is selected.
- ◆ The time can be changed at any time during the **BAKE** or **BROIL** programs. Press the **↑UP ARROW** to increase the time. Press the **↓DOWN ARROW** to decrease the time. The temperature can be changed at any time during the **BAKE** program only.
- ◆ Press the **STOP** button at any time to stop the unit.
- ◆ The oven will pause for up to 10 minutes when the door is opened. If the door is open longer than 10 minutes, the oven will turn off.

Programming Defrost

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

To defrost using your Toaster Oven Broiler, follow the BAKE instructions setting the thermostat at 150°F/65°C. Defrost will take approximately 1/3 of the time recommended on the package for defrosting at room temperature. Once completed, serve or bake according to directions.

Hints For Defrost

- ◆ Do not cover food.
- ◆ Brush frozen dough with oil to prevent drying out during DEFROST, remove and preheat oven before baking.
- ◆ Remove all food from packaging before placing in oven to defrost.

Programming Warm

To keep food warm using your Oven Broiler, press the WARM button. The temperature is preset at 150°F and cannot be changed. The default time is 30 minutes. Press the TIME button and the ↑ UP ARROW or ↓ DOWN ARROW to adjust the time. The maximum time is 1 hour.

Hints For Keep Warm

- ◆ Use for short periods of time after food is cooked.
- ◆ To heat frozen foods, see instructions for defrost.

Toast Function

The toaster function has programs to toast 4 or 2 slices. The TOAST function may also be used to top brown foods.



Programming Toast



1. Plug into a 120 V ~ 60 Hz outlet.
2. Press the TOAST button once, the 4 SLICES program will be displayed. If pressed again, the 2 SLICES program will be selected.
3. The medium color default setting is in the display window. To change the toast color, press the **▲ UP ARROW** for a darker setting or the **▼ DOWN ARROW** for a lighter setting.
4. Place bread on wire rack and put into top shelf position (#3) of oven. Close door.
5. Press the START button. The OPERATION light will come on and the oven will begin the toasting process. Three dashes and a flashing colon will appear in the display window. Once the oven determines the time necessary to toast the bread to the selected level, the dashes will change to minutes and/or seconds and begin to count down.
6. Condensation may build up on the inside of the glass door, but will evaporate during toasting. The average first program times will range from 4 - 7 minutes depending on the color chosen. Because the oven cavity is already heated, additional toasting times will range from 2 - 5 minutes depending on the color chosen.
7. The unit will beep and the OPERATION light will flash continually when the TOAST function is COMPLETE. When door is opened, the operation light will turn off.
8. Using oven mitts, carefully remove wire rack with toast.

Programming Toast (cont.)

9. Unplug and allow to cool completely before cleaning.

NOTE: If you wish to toast again immediately after the first program, the second and all additional programs will take less time since the oven cavity is heated. No adjustment of the color control is necessary to toast the same color. Color adjustment is only necessary if you would like the toast to be a lighter or darker shade.

Hints For Toast

- ◆ Use the 4 SLICES setting to toast 3 or 4 slices of bread. Use the 2 SLICES setting to toast 1 or 2 slices of bread.
- ◆ Follow toaster food directions.
- ◆ Frozen and heavy breads require a darker setting (i.e. bagels and English muffins).
- ◆ Remove crumbs after each use.

Programming Top Brown

To top brown foods, follow the toasting instructions above but place the food on the bake pan.

Hint For Top Brown

- ◆ Top brown may be used to top brown bagels, English muffins or to melt cheese on sandwiches or casseroles.



Broil Chart

Always use bake/broil pan with wire rack. Place meat on top of rack. For meat 1 inch thick or less, place broil pan and wire rack assembly in oven position #3. For thicker meat, place broil pan and wire rack assembly in oven position #2. Broil food according to recommended time or until desired doneness, turning halfway through cooking time.

FOOD	AMOUNT	TIME	DIRECTIONS
bacon	to fit tray	8-10 minutes	broil until done
chicken	to fit tray	20-40 minutes	broil until done
frankfurters	to fit tray	10-20 minutes	turn frequently for even browning
fish fillet, 1/2 inch thick	to fit tray	5-9 minutes	broil until done
hamburgers (4 oz each)	to fit tray	10-20 minutes	minimum time for medium until center is no longer pink
pork chops, 1 inch thick	to fit tray	20-40 minutes	broil until done
sausage, fresh	to fit tray	20-30 minutes	if sausage links: pierce skin with fork, turn frequently
steak, 1 inch thick	to fit tray	15-25 minutes	minimum time for medium

Marinades For Broiling

Marinate meat for added flavor and tenderizing. A marinade must include an acidic ingredient like lemon juice, vinegar, wine or salsa to tenderize. To prepare, blend all ingredients together. Marinate in refrigerator at least 30 minutes turning to coat meat completely. Pat dry before broiling.

RED WINE

1/4 cup red wine vinegar
2 TBL vegetable oil
1 TBL Dijon mustard
1 clove garlic, minced
1/2 tsp dried Italian seasoning
1/8 tsp pepper, coarsely ground

CURRY YOGURT

1/3 cup plain yogurt
2 TBL lemon juice
1 TBL vegetable oil
2 cloves garlic, minced
1/2 tsp curry powder
1/8 tsp red pepper, crushed

LEMON ORIENTAL

1/4 cup lemon juice
1 TBL soy sauce
1 TBL vegetable oil
2 TBL onion, chopped
1/4 tsp ground ginger
1/8 tsp red pepper, crushed

MEXICALI

1/2 cup prepared salsa
2 TBL lime juice
1 TBL vegetable oil
2 TBL cilantro, chopped

SZUECHUAN

1/4 cup soy sauce
3 TBL dry sherry
1 TBL sesame oil
2 TBL sugar
2 TBL cornstarch

SPICY HERB

1/2 cup dry wine
1/2 cup vegetable oil
2 TBL lemon juice
1/2 tsp Tabasco® pepper sauce
1/4 cup onions, chopped
1 clove garlic, minced
1/4 tsp salt
1/4 tsp dried basil leaves
1/8 tsp dried tarragon leaves
1/8 tsp dry mustard



Bake/Roasting Chart

1. Place meat, fat side up, on the wire rack and bake pan in a preheated oven.
2. Season meat before or after cooking.
3. Insert meat thermometer into thickest part of meat, not touching bone or fat.
4. Do not add water. Do not cover.
5. Roast to 5-10 degrees below desired doneness, (internal temperature).
6. Allow meat to stand 15-20 minutes before serving. Temperature will continue to rise to desired doneness. Meat will also be easier to carve.

CUT	WEIGHT AMOUNT	INTERNAL TEMPERATURE	TIME HOURS
BEEF 350°-425°F/177°-218°C			
Boneless top sirloin roast (tri-tip) 425°F/218°C	1 1/2-2	medium rare 135°F/57°C	30-40 minutes
		medium 150°F/66°C	40-45 minutes
Ribeye roast, small end 350°F/177°C	4-6	medium rare 135°F/57°C medium 150°F/66°C	1 3/4 - 2 2 - 2 1/2
Tenderloin roast 425°F/218°C	2-3	medium rare 135°F/57°C	30-40 minutes
		medium 150°F/66°C	40-50 minutes
Rib roast 350°F/177°C	4-5	medium rare 135°F/57°C	1 3/4 - 3
		medium 150°F/66°C	2 1/2 - 3 3/4

CUT	WEIGHT AMOUNT	INTERNAL TEMPERATURE	TIME HOURS
BEEF (cont) 350°-425°F/177°-218°C			
Round sirloin tip roast 325°F/170°C	3-4	medium rare 135°F/57°C medium 150°F/66°C	1 3/4 - 2 2 1/4 - 2 1/2
PORK 325°F/170°C			
Boneless loin roast	2-4	well 160°-170°F/71°-77°C	1 - 1 1/4
Loin back ribs (spareribs)	2-4	well 160°-170°F/71°-77°C	1 1/4 - 1 3/4
Country-style ribs	2-4	well 160°-170°F/71°-77°C	1 1/2 - 1 3/4
Sirloin roast	3-4	well 160°-170°F/71°-77°C	2 - 3 1/2
Tenderloin	2-3	well 160°-170°F/71°-77°C	1 1/2 - 2
HAM (fully cooked) 325°F/170°C			
Boneless	5-6	140°F/60°C	1 1/4 - 2 1/2
Bone-in	5-7	140°F/60°C	2 - 4



CUT	WEIGHT AMOUNT	INTERNAL TEMPERATURE	TIME HOURS
FISH 450°F/232°C			
Fillets	2-4 fillets	until fish flakes easily with a fork	4 - 6 minutes Per 1/2 inch thickness
POULTRY 325°-375°F/170°-190°C			
Cornish hens 375°F/190°C	1-2 hens	185°F/85°C	1 - 1 1/2
Turkey breast boneless 325°F/170°C	2 1/2-3	170°F/77°C	1 1/2 - 2 1/4
Turkey breast 325°F/170°C	4-6 6-8	170°F/77°C 170°F/77°C	1 1/2 - 2 1/4 2 1/2 - 3 1/2
Chicken, fryer whole 375°F/190°C	2 1/2-4	185°F/85°C	1 - 1 3/4
Chicken, roaster whole 325°F/170°C	4-6	185°F/85°C	1 3/4 - 3 1/2

Bake Recipes

FIESTA CORN BREAD

- 1/4 cup Sugar
- 1/4 tsp Salt
- 1 cup All-purpose flour
- 1/2 cup Corn meal
- 1 1/2 tsp Baking powder
- 1 Egg, beaten
- 3/4 cup Milk
- 3 TBL Oil
- 4 oz Green chilies, diced — drained
- 2 oz Pimento, diced — drained

Method

1. Combine dry ingredients and set aside.
2. Combine wet ingredients and stir into dry ingredients until moist.
3. Pour batter into a greased 8" x 8" baking pan and bake at 425°F/218°C for 25 minutes or until done.

Makes 6 servings.

HASHBROWN CASSEROLE

- 16 oz hashbrowns, frozen
- 1/4 cup onions, chopped
- 10 3/4 oz cream of chicken soup
- 1/4 cup sour cream
- 1/2 cup cheddar cheese
- salt and pepper to taste

Topping:

- 1/2 cup cornflakes, crushed
- 1/4 cup butter, melted

HASHBROWN CASSEROLE (CONT.)

Method

1. Mix together ingredients from first section and add to a greased 8 x 8 inch pan.
 2. Sprinkle with cornflakes and drizzle with butter.
 3. Bake at 350°F/177°C for 45 minutes or until done.
- Makes 4 servings.

CURRY BEEF FRIED RICE

- 2 cups Beef broth
- 1/2 cup Onion, chopped
- 2 tsp Curry powder
- 1 cup Instant rice, uncooked
- Salt and pepper to taste

Topping:

- 1 lb Raw ground turkey or lean beef

Method

1. Mix together first five ingredients and add to a greased 8 x 8 inch baking pan.
2. Crumble meat on top of rice mixture and bake at 350°F/177°C for 1 hour or until done.

Makes 4 servings.



CORN AND MACARONI BAKE

- 15 oz Can creamed corn
- 15 oz can whole kernel corn, undrained
- 1 cup Macaroni, dry
- 1 cup Pasteurized processed cheese product, cubed
- 1/4 cup Onion, chopped
- 1/4 cup Green pepper, chopped
- Salt and pepper to taste

Method

1. Mix all ingredients together and add to a greased 8 x 8 inch baking pan.
 2. Bake at 350°F/177°C for 1 hour or until done. Stir halfway through bake program.
- Makes 6 servings.

SCALLOPED TUNA

- 10 3/4 oz Cream of mushroom soup
- 1/2 cup Water
- 2 cups Cracker crumbs
- 6 1/2 oz Tuna, drained
- 1 cup Celery, diced
- 3/4 cup Cashews
- 2 TBL Onion, minced

Topping:

- 1/2 cup Cracker crumbs
- 2 TBL Butter, melted

SCALLOPED TUNA (CONT.)

Method

1. Mix together all ingredients from first section and place in a greased 2 quart baking container.
 2. Mix together cracker crumbs and butter and sprinkle over tuna mixture.
 3. Bake at 425°F/218°C for 35 minutes or until done.
- Makes 6 servings.

NOODLE BURGER BAKE

- 1 1/2 lbs Ground beef, browned — drained
- 1 cup Onion, chopped — cooked
- 4 oz Noodles, cooked — drained
- 10 3/4 oz Cream of chicken soup
- 10 3/4 oz Cream of mushroom soup
- 1 cup Sour cream
- 1/4 cup Pimentos, chopped
- 3/4 tsp Salt
- 1/4 tsp Pepper

Topping:

- 1 cup Bread crumbs — soft
- 2 TBL Butter, melted

NOODLE BURGER BAKE

(CONT.)

Method

- 1 Mix together all ingredients in first section and place in a greased 2 1/2 quart baking container.
2. Mix together topping ingredients and sprinkle on top.
3. Bake at 425°F/218°C for 30 minutes or until done.

Makes 6 servings.

TOFFEE BARS

Layer 1:

- 1 pkg Yellow cake mix, one layer - like Jiffy®
- 1 Egg
- 3 TBL Butter, melted

Layer 2:

- 1/2 can Evaporated milk
- 1 Egg
- 1 tsp Vanilla extract

Layer 3:

- 1/2 Cup Nuts
- 5 oz Toffee chips

Method

1. Beat cake mix, egg and butter with an electric mixer for 2 minutes. Spread into a greased 8 x 8 inch baking pan.
2. Mix together milk, egg and vanilla, pour over 1st layer.
3. Mix together nuts and toffee chips and sprinkle over top.
4. Bake at 350°F/177°C for 30 minutes or until done.

Makes 6 servings.

PORK CANTONESE CASSEROLE

- 4 Pork chops
- 1 cup Celery, chopped
- 1 cup Green pepper, chopped
- 1 cup Onion, chopped

Topping:

- 3 TBL Brown sugar
- 1/4 cup Soy sauce
- 1 1/2 TBL Vinegar
- 1 TBL Worcestershire sauce
- 2 TBL Teriyaki sauce
- 2 TBL Flour

Method

1. Place pork and vegetables in a greased 2 1/2 quart baking container.
2. Mix together topping ingredients and pour over meat and vegetables.
2. Bake at 425°F/218°C for 45 minutes or until done.

Makes 4 servings.

CORNISH HENS AND RICE

Stuffing:

- 1/2 cup Regular rice, uncooked
- 10 oz can Chicken broth
- 1/4 cup Celery, chopped
- 1/2 cup Carrots, chopped
- 1/4 cup Onions, chopped

Cornish hens:

- 2 Cornish hens
- 2 TBL Butter, melted
- Salt and pepper to taste



CORNISH HENS AND RICE

(CONT.)

Method

1. Combine stuffing ingredients in a sauce pan and boil for 20 minutes.
2. Stuff hens lightly with rice mixture and place on baking pan.
3. Brush with melted butter and set remaining butter aside.
4. Bake at 375°F/190°C for 1-1½ hours or until done, carefully basting hens 3 or 4 times with melted butter during the baking process.

Makes 2 servings.

POTATO WEDGES

- 4 Potatoes, medium
- 1 oz pkg Italian dressing mix*, dry
- Butter flavored spray
- * Any flavor may be used

Method

1. Cut each potato lengthwise into 8 wedges.
2. Coat wedges with butter spray and lightly coat with Italian dressing mix.
3. Bake on a greased baking pan at 450°F/232°C for 35 minutes or until done.

Makes 4 servings.

PAPRIKA CHICKEN

- 4 Chicken breast, halves
- 1/2 cup Onion, chopped
- 1 1/2 cups Mushrooms, fresh — sliced
- 1 tsp Paprika
- 10 3/4 oz Cream of chicken soup
- Salt and pepper to taste

Method

1. Cut chicken into cubes and mix with remaining ingredients.
2. Place in a greased 8" x 8" baking container.
3. Bake at 350°F/177°C for 1 hour or until done.

Serve over rice.

Makes 4 servings.

RICE & MUSHROOMS

- 1 cup Regular rice, uncooked
- 1 can Consomme beef soup
- 1 can French onion soup
- 1 sm can Sliced mushrooms, drained
- 1/4 cup Butter, melted

Method

1. Mix all ingredients together and place in an 8 x 8 inch greased baking pan.
1. Bake at 350°F/177°C for 1 hour or until done.

Makes 6 servings.

BREAKFAST CASSEROLE

- 1/2 lb Sausage, cooked
- 3 slices Bread, cubed
- 3 Eggs, beaten
- 3/4 cup Cheddar cheese, shredded
- 1 cup Milk
- 1/4 tsp Salt
- 1 tsp Prepared mustard
- 1/8 tsp Cayenne pepper

Method

1. Place sausage and bread cubes into greased 8" x 8" baking pan.
2. Mix remaining ingredients together and pour over sausage mixture.
3. Bake at 425°F/218°C for 20 minutes or until done.

Makes 6 servings.

MEXICAN CHICKEN

- 4 Chicken breast halves
- 1 cup Salsa
- 16 oz Can tomatoes, chopped
- 1/4 cup Onion, chopped
- Salt and pepper to taste

Method

1. Mix all ingredients together and pour into an 8" x 8" greased baking pan.
2. Bake at 350°F/177°C for 1 hour and 15 minutes or until done.

Makes 4 servings.

EASY APPLE PIE

- 3 cups Apples, peeled, sliced 1/4 inch
- 1 tsp Cinnamon

Batter:

- 1/3 cup Milk
- 1 1/2 TBL Butter, melted
- 2 Eggs, lightly beaten
- 2/3 cup Sugar
- 1/3 cup Biscuit mix, like Bisquick®

Topping:

- 2 TBL Butter, melted
- 1 cup Biscuit mix
- 1/2 cup Brown sugar

Method

1. Place apple slices in a greased 8" x 8" baking pan and sprinkle with cinnamon.
2. Blend batter ingredients together until smooth. Pour batter over apples.
3. Blend topping ingredients together and sprinkle over the top; pat down evenly.
4. Bake at 350°F/177°C for 30 minutes or until done.

Makes 6 servings.



User Maintenance Instructions

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

Cleaning And Storing

ALWAYS UNPLUG THE UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING.

Clean-Up Of The Interior

1. Unplug and allow to cool before cleaning.
2. Remove all accessories from inside the oven cavity: crumb tray, bake/broil pan and wire rack.
3. Clean interior with a mild or non-abrasive cleaner and plastic scouring pad after each use to avoid buildup. Do not rub too hard as the non-stick surface on the walls of the oven may be scratched.
4. Rinse and dry thoroughly before closing door.

Clean-Up Of Oven Door And Exterior

1. Unplug and allow to cool before cleaning
2. Wipe exterior with a damp cloth after each use.
3. To clean the glass in the door, use a glass cleaner or mild detergent and a damp cloth or plastic scouring pad. Do not use an abrasive cleaner or pad as they might scratch the finish.
4. Rinse and dry thoroughly with a clean cloth. Allow to dry before closing door.

Clean-Up Of Accessories

Bake/Broil Pan, Wire Rack, and Crumb Tray

1. Allow to cool before cleaning.
2. Hand wash with soap and water or a mild abrasive cleaner (bake pan only) and plastic scouring pad or wash in the dishwasher.
3. Rinse and dry thoroughly.

Storing

- ◆ Be sure that the Toaster Oven Broiler is completely cooled before storing.
- ◆ All removable parts should be thoroughly cleaned and dried.
- ◆ Store with door closed.

Specifications

Power supply		120 V ~ 60 Hz
Power Consumption	Heater	1500 Watts
Dimension (WxDxH)		16 1/2 inches x 10 1/2 inches x 9 1/2 inches
Weight		24 Pounds



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LIMITED ONE YEAR WARRANTY

Warranty: This Toastmaster® product is warranted to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 947-3744 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number 389U when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 947-3744).

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$ 15.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:

Attn: Repair Center
Toastmaster Inc.
708 South Missouri Street
Macon, MO 63552
Email: consumer_relations@toastmaster.com
www.toastmaster.com

To contact us, please write to or call:

Toastmaster Inc.
P.O. Box 6916
Columbia, MO 65205-6916
1 (800) 947-3744

Limitation of Remedies: No representative or person is authorized to assume for us any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall we be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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Keep Dated Sales Receipts for Warranty Service.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom) _____

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- Broils steaks, seafood and chicken
- Includes enamel bake pan
- Three rack positions



Questions

Call toll free 1-800-947-3744

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

www.toastmaster.com