

SAVE-A-REPAIR HINTS

If you should ever experience any problems in performance, please try the procedures listed below before getting service.

- **TOASTER OVEN DOES NOT HEAT.** Check electrical outlet for a defect, blown fuse, or blown circuit breaker. You can do this by plugging a lamp into the electrical outlet. Check control dial to see that it is turned on.
- **HEATING ELEMENTS DO NOT COME ON.** The heating elements come off and on during oven use to maintain the selected temperature. When toasting and baking, two top elements and two bottom elements will come on. When top browning, only the top elements will come on.
- **TOAST COLOR IS UNEVEN.** Be sure bread is placed on the Flip-Over Rack according to the instructions under "Toasting." Also, be sure Flip-Over Rack is in the UP position (Fig. 1A).

TWO YEAR LIMITED WARRANTY

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of two (2) years from the date of original purchase. There are no warranties with respect to any glass parts or glass containers which may be supplied with this appliance. This warranty does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL, INCIDENTAL, OR COMMERCIAL LOSSES CAUSED BY USE OF THIS APPLIANCE. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER ASSISTANCE HOT LINE in Washington, N.C. between 8:00 a.m. and 6:00 p.m., Eastern Time, Monday through Friday. (For faster service, please have model number ready for operator to assist you.)

1-800-851-8900

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

HAMILTON BEACH ♦ PROCTOR-SILEX, INC.

Washington, NC 27889

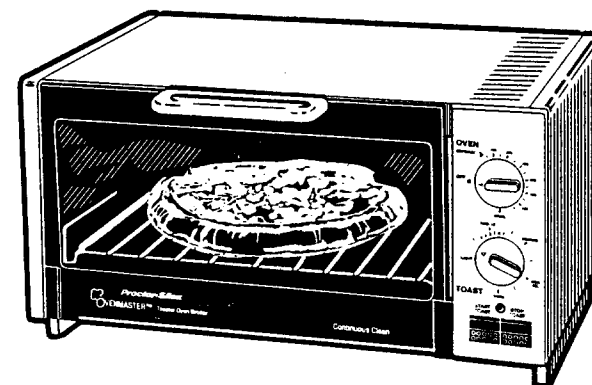
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Proctor-Silex®

USE AND CARE

Toaster Oven/Broiler With Continuous Clean Feature and Power On Indicator Light



Customer Service Number

1-800-851-8900

(8:00 AM - 6:00 PM Eastern Time)

KEEP THIS NUMBER FOR FUTURE REFERENCE!

- Put food in the oven and close oven door.
- Turn Oven Temperature Control dial to DEFROST.
- Defrost until thawed. Times will vary with the size and type of food being defrosted.
- Remove defrosted food. Turn control to OFF.

IMPORTANT: Cook or refrigerate food as soon as it is defrosted.

TOP BROWNING

The oven can also be used for melting, crisping or browning food toppings, such as cheese and crumbs.

TO TOP BROWN:

- Place Flip-Over Rack in the UP position (Fig. 1A).
- Place Reversible Broil Grid in the All-Purpose Pan.
- Place food on grid. Place pan in oven and close oven door.
- Turn Oven Temperature Control dial to 450°.
- Brown foods for approximately 3 minutes or until desired browning is achieved.
- Remove food. Turn control to OFF position.

DO NOT LEAVE THE TOASTER OVEN UNATTENDED DURING TOP BROWNING.

AUTOMATIC TOASTING

- For best toasting results, place rack in the UP position. (Fig. 1A).
- To toast one slice of bread, place bread in middle of the rack (Fig. 2). Additional slices should be placed as shown in (Figure 3).

FIG. 2

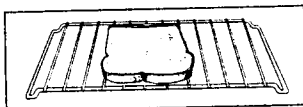


FIG. 3

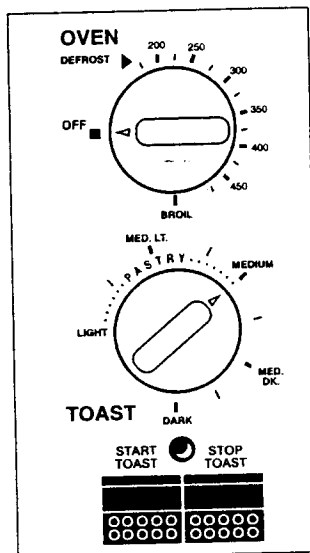


- Turn Toast Color Selector to desired setting. Press START TOAST button (figure 4). The unit will shut off automatically and a tone will sound when toasting is completed. Remove toast immediately. To stop toasting before toaster oven shuts off, press STOP TOAST button.

OVEN CONTROL MUST BE SET TO OFF WHEN TOASTING.

Toasting in a toaster oven is different from toasting in a toaster. Steam is created as the moisture is removed from the bread. Condensation may form on the inside of the oven door or the steam may escape from around the edges of the door. This is normal. Because of this, it is also normal for the toasting process to take a little bit longer in a toaster oven.

FIG. 4



NOTE: Toast color will vary depending on the type of bread being toasted. Experiment to determine which color settings work best for you.

- Additional items such as muffins, bagels and rolls may also be toasted directly on oven rack.
- For buttered toast and raisin bread with sugar glaze, use All-Purpose Pan when toasting.

DO NOT LEAVE THE TOASTER OVEN UNATTENDED DURING TOASTING.

CARE AND CLEANING

- Unplug Toaster Oven from electrical outlet; allow unit to cool completely before cleaning.
DO NOT IMMERSE APPLIANCE IN WATER.
- Open door and carefully remove Flip-Over Rack.
- Wash oven rack in hot sudsy water. Dry thoroughly before replacing. Do not wash in automatic dishwasher.
- Use a damp sponge to wipe up spills and stray food particles as soon as possible after the cooking is finished and the oven is cool. Dampen the sponge with clear water or with water that contains a small amount of household ammonia. If necessary, a nylon mesh scrubbing pad may be used.
- To clean the Crumb Tray, stand Toaster Oven on its back: Push Crumb Tray down to unlatch, then lower to open. Wipe clean with a sponge and hot, sudsy water. Rinse sponge and wipe off all remaining food residue. Dry thoroughly. Relatch Crumb Tray.
- Clean finish on outside of appliance with cloth moistened with water and mild detergent. Polish with a dry cloth. **DO NOT USE** strong abrasive cleansers, steel wool pads, or oven cleaners.

IMPORTANT: Damage can occur to countertop if appliance is operated without Crumb Tray securely closed or if tray is soiled.

Care After Broiling

It is important that you clean your entire appliance after each broiler use to prevent an accumulation of grease. This grease affects the efficient operation of the unit.

- Allow the appliance to cool and unplug from the outlet before cleaning. **DO NOT IMMERSE THE APPLIANCE IN WATER.**
- After each broiler use, remove the All-Purpose Pan and Reversible Broil Grid and drain off the grease; allow to cool before cleaning.
- Remove Oven Rack and wash with the All-Purpose Pan and Reversible Broil Grid in hot, sudsy water. Do not use abrasive cleaning pads or cleaners on the All Purpose Pan and Grid. For persistent stains, rub lightly with a moist steel wool soap pad. **CAUTION:** It is important that the Crumb Tray be cleaned after each broiler use. Toast and other food crumbs accumulate along with spattering grease. This may result in greasy odors, smoke, or fire when using oven.
- Clean the inside and outside of your appliance as directed above in steps 4 to 6.

BROILING CHART			
Food	Approximate Amounts and Cooking Results	Oven Temperature Settings	Suggested Cooking Time-Minutes
Hamburgers	4, 1" thick, well done	Broil	18-22
Steak	1" thick, well done	Broil	18-22
Lamb, Pork Chops	4-6 chops, 1" thick, well done	Broil	30-40
Ham Steak	1" thick, fully cooked before broiling	Broil	18-22
Bacon	8 slices	425°	10-15
Frankfurters	1 pound	Broil	14-16
Sausage Links	1 pound, small links (Pierce before broiling)	425°	16-22
Sausage Patties	4 patties	425°	18-22
Chicken	2 lbs. cut up pieces	Broil	35-45
Fish	4 fillets	Broil	20-25

COOKING RESULTS MAY VARY; ADJUST THESE TIMES TO YOUR INDIVIDUAL PREFERENCES. Turn food over half-way during cooking time for best results. Chicken pieces should be turned every 20 minutes.

CAUTION: PIERCE SAUSAGE CASING BEFORE COOKING. If not pierced, the casing may split during cooking and spray grease over the inside of the appliance and onto the hot elements. This could result in grease spattering and flare-ups.

HINTS FOR BROILING

- The times listed are for meats taken directly from the refrigerator and cooked until well done, unless otherwise noted.
- Sausage and bacon cook best at a temperature setting of 425°F. The remainder of the Broiling Chart foods perform best at the Broil Setting.
- For best browning results, start with a cold oven.
- For best results, broil only tender cuts of meat or those which have been tenderized.

DEFROSTING

The oven can be used to defrost frozen food.

TO DEFROST:

1. Place Flip-Over Rack in UP position (Fig. 1A).
2. Place Reversible Broil Grid in All-Purpose Pan with edges of the grid down in the pan itself. This provides space for juices to drip.
3. Unwrap food and place on Broiler Grid.

NOTE: DO NOT defrost food wrapped in paper or plastic. ALWAYS unwrap food BEFORE placing it in the toaster oven.

OVEN USE

The oven feature of this unit operates much like a standard full-size oven. During use, the heating elements will go on and off to maintain the selected temperature. Actual oven temperatures may vary slightly from those on the dial. Therefore, **when first using your new toaster oven, check food often** to see how it is cooking. If it appears food is not cooking fast enough, increase temperature. If food appears to be cooking too fast, lower temperature. The cooking time may also need to be adjusted.

WARNING: ALWAYS turn all controls to OFF position and unplug unit from outlet when finished using this toaster oven (baking, defrosting, top browning, toasting) to avoid the risk of fire.

BAKING

Follow directions given in the recipe or on the package. **Time and temperature may need to be adjusted** as those directions were written for all kinds of ovens. The top and bottom elements will come on and go off during baking to maintain the selected temperature.

To Bake

1. Place Flip-Over Rack in DOWN position (Fig. 1B) for tall foods such as homemade bread. For other foods such as cakes, cupcakes, etc., place Flip-Over Rack in UP position (Fig. 1A).
2. Turn oven control dial to desired temperature.
3. Preheat oven 3 minutes.
4. Put food in oven and close oven door.
5. Bake food according to package or recipe instructions.
6. Remove baked food. Turn controls to OFF position.
 - Do not use any type of roasting wrap or bags in oven as they may come in contact with the heating elements.
 - When using aluminum foil, make sure the ends and sides are securely tucked in so they do not interfere with the heating elements.

Baking Container Sizes

Below is a list of some standard size baking containers that should fit in your toaster oven.

PLEASE NOTE: Before filling pan with food to be cooked, place EMPTY pan inside oven to be sure door can be easily closed without forcing. Pan sizes indicated on the bottom of many brands of cookware are for the inside dimensions of the pan and do not include extended edges, handles, or the slant to pan sides.

We do not recommend using heat-resistant glass bakeware in a toaster oven.

Baking Pan - 8" x 1-1/2" round	Pie Plate - 7"
Baking Pan - 8" x 8" x 2" square	Custard Cups - 5 to 10 oz.
Loaf Pan 9" x 5" x 2 3/4" / 1 Quart	Casseroles - 1 to 1-1/2 quart
Muffin Tins - 6 cups	

BROILING

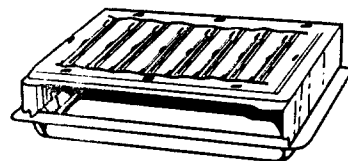
FOR SAFE AND EFFICIENT OPERATION OF THE BROILER FEATURE, PLEASE READ INSTRUCTIONS THOROUGHLY BEFORE BEGINNING TO BROIL.

IMPORTANT: The Flip-Over Rack, All-Purpose Pan and Broil Grid must be in place before broiling. Do not preheat toaster oven.

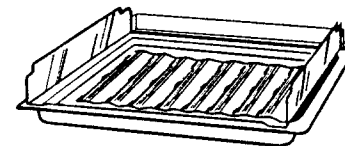
- Only the top heating elements will be on when broiling.

TO BROIL

1. Place Flip-Over Rack in up position (Fig. 1A).
2. Place Reversible Broil Grid in the All-Purpose Pan with the edges of the grid down in the pan itself. This provides space for grease to drip down. **NOTE:** Choose the height of the Grid according to the size and thickness of the food you will be broiling. For example, use the lowest position when broiling chicken.



High Position



Low Position

3. Place food on Broil Grid. Place in oven and close oven door.
 4. Check the Broiling Chart for suggested cooking times.
 5. Turn Oven Temperature Control dial to BROIL or to temperature indicated on Broiling Chart.
 6. Turn the food over as indicated and continue broiling until done.
 7. Remove food. Turn control to OFF position.
- If meats are frozen or partially frozen, increase the broiling time up to 1-1/2 times the amount shown on the Broiling Chart.

BROILING SAFETY PRECAUTIONS

- To protect the countertop from high heat, the Flip Over Rack, the All-Purpose Pan and Reversible Broil Grid must be in place before broiling.
- Trim fatty meats to avoid excess spattering.
- Close the door carefully after turning the broiling food; grease could splash or spill causing flare-ups.
- Use the "see-through" door to view the cooking process without opening door.
- Be careful in removing the hot pan from the hot oven. Tilting the pan may spill the hot grease.
- A pair of tongs is helpful in sliding the All-Purpose Pan out of the oven. Gently pull the pan out with tongs in one hand and firmly grasp the pan using a potholder in the other hand. The tongs are also helpful when turning many broiled foods.
- After broiling, empty the grease from the pan before cooking again.

DO NOT LEAVE TOASTER OVEN UNATTENDED DURING BROILING.

CONSUMER SAFETY INFORMATION

This appliance is intended for household use only.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact an electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug. To avoid an electrical circuit overload do not use another high wattage appliance on the same circuit with the toaster oven.

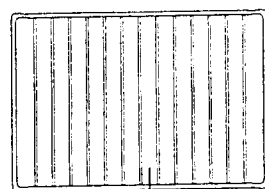
This appliance has a short cord to reduce the hazards of becoming entangled or tripping over a longer cord. An extension cord may be used if the rating is equal to or greater than the rating of the toaster oven. A 15 ampere cord is recommended. Care must be taken to arrange the cord so that it will not drape over the counter-top or tabletop where it can be pulled on by children or tripped over.

GENERAL DIRECTIONS

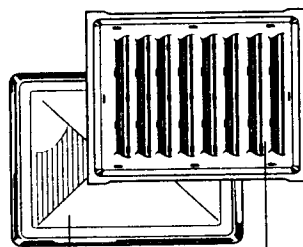
Please read this book thoroughly before using your TOASTER OVEN/BROILER. It has been written to help you get the maximum satisfaction and enjoyment from your new appliance by showing you how to use it efficiently and safely.

- Plug into 120 volt AC outlet.
- The Power On Indicator Light indicates the unit is turned on. It will remain lighted whenever the unit is turned on.
- A flip-over Oven Rack is provided for use with this unit. This rack must always be used when operating your appliance.
- The All-Purpose Pan has been provided for your cooking convenience. When used without the Broil Grid it serves as a handy baking pan. When broiling, the Grid must be used with the All-Purpose Pan. The slotted surface of the Grid allows fats to drip below the cooking surface.
- Your Toaster Oven/Broiler may have the Continuous Clean* feature which consists of interior oven walls that are specially treated to make cleaning easier. Please refer to the Care and Cleaning Section for more information about cleaning.

IMPORTANT: Crumb tray must always be clean and securely closed before using this appliance since it protects the counter-top from the heating elements.

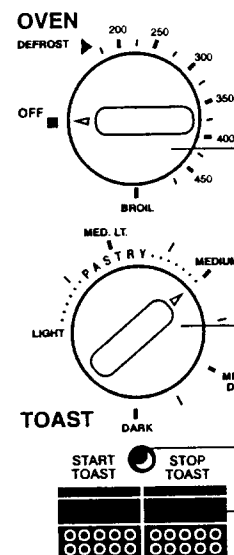


Flip-Over Rack



All-Purpose Pan

Reversible
Broil Grid



IMPORTANT: To turn oven off, set Oven Temperature Control Dial to OFF position.

Oven Temperature Control Dial
ON/OFF Control

Toast Color Selector

Power On Indicator Light

Toast Start/Stop Controls

RACK PLACEMENT

Before using the Toaster Oven, the Flip-Over Rack must be properly positioned inside the oven.

- To toast or top brown, rack should be in the up position (Fig. 1A).
- To bake, rack should be in the down position (Fig. 1B) for tall foods such as homemade bread and in the up position for other foods such as cakes (Fig. 1A).
- Slide rack into oven, lining up rack in grooves along side of oven. Be sure rack rests on hooks in front of oven (Fig. 1C).

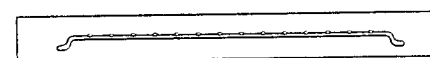


Fig. 1A UP POSITION

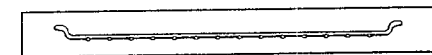
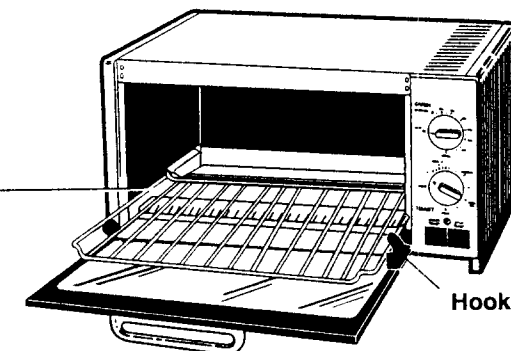


Fig. 1B DOWN POSITION

Fig. 1C

Grooves

Hooks



NEVER STORE ANY MATERIALS IN OR ON TOP OF OVEN !

IMPORTANT SAFEGUARDS

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

1. Read all instructions thoroughly before using the appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric 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 and before cleaning the appliance.
6. To disconnect, turn all controls to OFF, then remove plug from wall outlet.
7. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Hamilton Beach/Proctor-Silex, Inc. or the nearest authorized service center for examination, repair or adjustment.
9. The use of accessory attachments not recommended by Hamilton Beach/Proctor-Silex, Inc., may cause fire, electric shock or injury.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Oversize foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electrical shock.
14. A fire may occur if appliance is covered or touching flammable material, including curtains, draperies, walls, etc. when in operation. Do not store any item on top of the appliance when in operation.
15. Do not attempt to dislodge food when this appliance is plugged in.
16. Extreme caution must be used when moving an appliance containing hot grease or other hot liquids.
17. Do not use appliance for other than intended use.
18. Use extreme caution when removing pan and disposing of hot grease.
19. Extreme caution should be exercised when using containers constructed of materials other than metal or tempered glass.
20. Do not store any materials, other than those recommended by Hamilton Beach/Proctor-Silex, Inc., in this oven when not in use.
21. Do not place any of the following materials in the oven: Paper, cardboard, plastic and the like.
22. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
23. Directions for turning oven OFF can be found under Oven Use.

SAVE THESE INSTRUCTIONS