

READ BEFORE USE

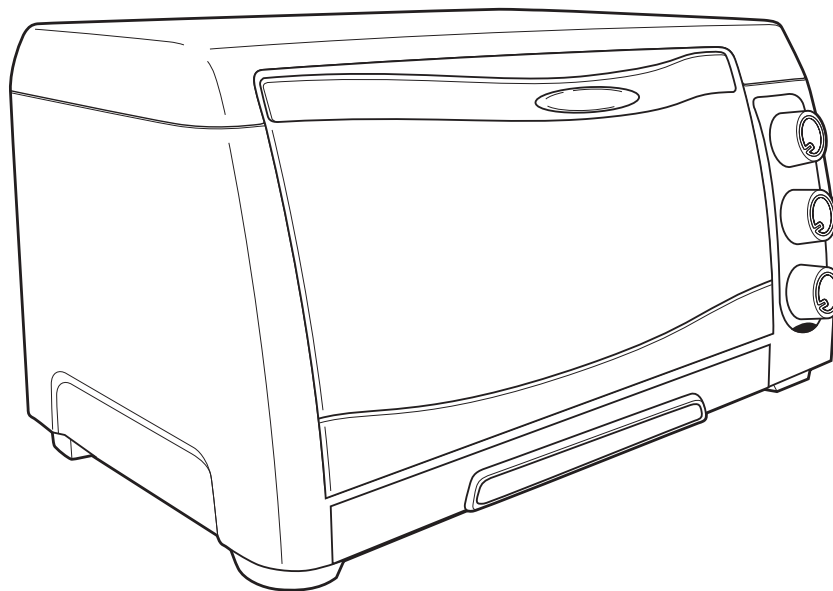
**Hamilton
Beach®**

*Oven Toaster Grill
with Convection*

Visit www.hamiltonbeach.in for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and other useful information!

Questions?

**Please call us – our friendly associates are ready to help.
1.800.42.555.43**



WARNING



Fire Hazard.

- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.
- Do not operate unattended while in Toast or Broil modes.
- Do not use with oven cooking bags.
- Always allow at least one inch between food and heating element.
- Always unplug toaster oven when not in use.
- Regular cleaning reduces risk of fire hazard.

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices, and other working environments; farm houses; by clients in hotels, motels, and other residential type environments; bed and breakfast-type environments.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electric shock, do not immerse cord, plug, or toaster oven in water or other liquid.
5. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
6. Close supervision is necessary when any appliance is used by or near children.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning appliance and putting on or taking off parts.
8. Do not operate any appliance with a damaged supply cord, or after the appliance malfunctions or is dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

14. To disconnect, turn all controls to OFF; then remove plug from wall outlet.
15. Use extreme caution when removing pan or disposing of hot grease.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
17. Oversize 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 toaster oven is covered, touching, or near 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 or before the appliance cools down.
19. ⚠ **CAUTION: HOT SURFACE.** The temperature of accessible surfaces may be high when the appliance is operating.
20. The bread may burn; therefore, do not use near or below combustible material, such as curtains.
21. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.
22. Do not store any materials, other than manufacturer-recommended accessories, in this oven when not in use.
23. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
24. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
25. To turn oven off, turn timer to **O (OFF)** position. See "Parts and Features" section.
26. Do not place eyes or face in close proximity with tempered safety glass door, in the event that the safety glass breaks.
27. Always use appliance with crumb tray securely in place.
28. Do not use appliance for other than intended use.
29. Clean oven interior carefully. Do not scratch or damage heating element tube.
30. Do not operate the appliance by means of an external timer or separate remote-control system.

SAVE THESE INSTRUCTIONS!

Other Consumer Safety Information

This appliance is equipped with a fully tempered safety glass door. The tempered glass is four times stronger than ordinary glass and more resistant to breakage. Tempered glass can break; however, it breaks into pieces with no sharp edges. Care must be taken to avoid scratching door surface or nicking edges. If the door has a scratch or nick, call our toll-free customer service number.

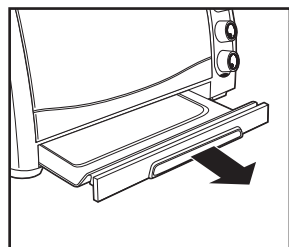
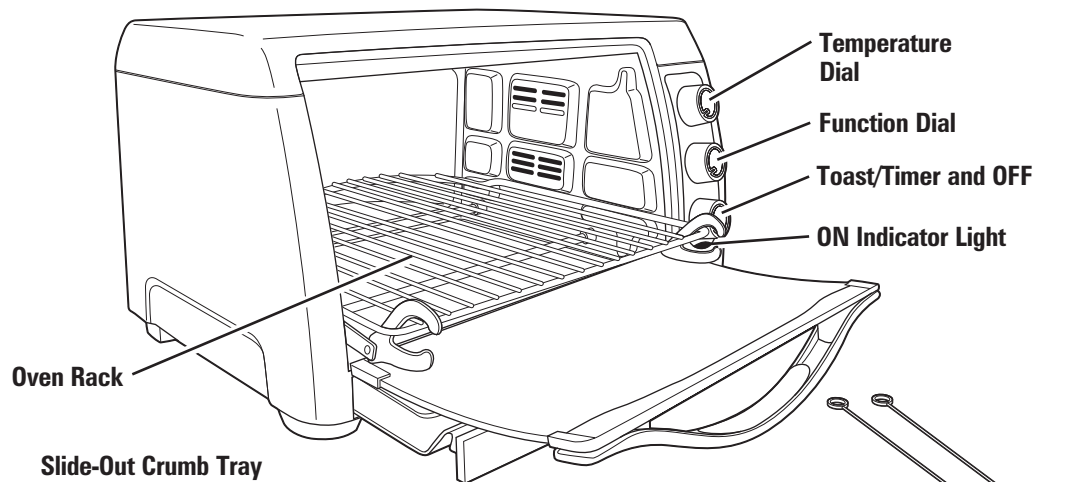
Always unplug your toaster oven from the outlet when not in use.

BEFORE FIRST USE

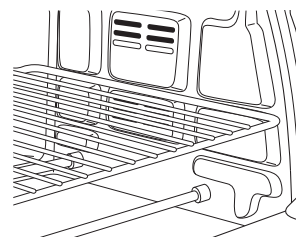
Most heating appliances produce an odor and/or smoke when used the first time. Plug the toaster oven into an outlet. Turn Temperature Dial to 230°C. Heat at this temperature for 10 minutes. The odor should not be present after this initial preheating. **Wash skewers, baking pan, broil rack and oven rack before using.**

Parts and Features

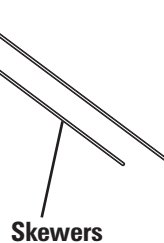
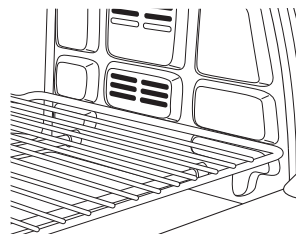
Convection Baking Function
(on select models)



MIDDLE RACK POSITION:
baking, broiling, and toasting



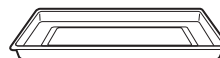
LOW RACK POSITION:
baking



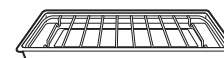
Rack/Toasting Area



Broil Rack



Baking Pan



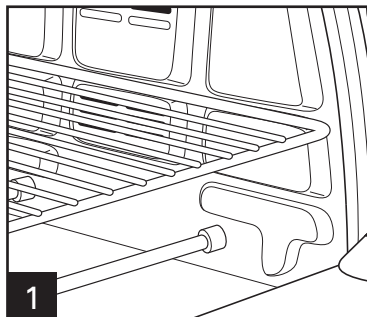
Broil Rack in Baking Pan

How to Toast

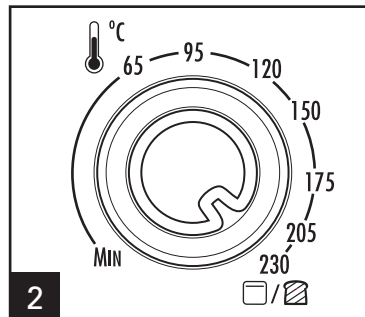
⚠ WARNING Fire Hazard.

- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.

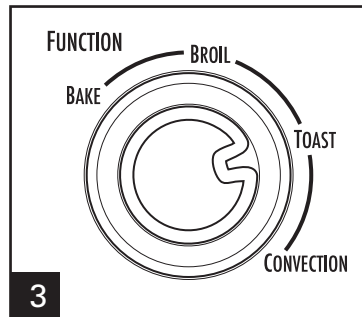
- Do not leave appliance unattended when in operation.
- Always unplug toaster oven when not in use.



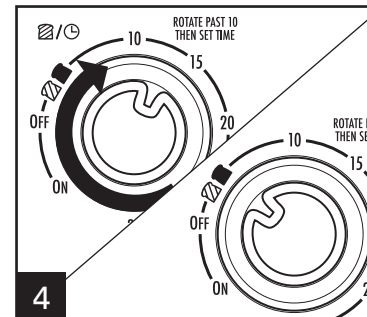
1 Place oven rack in **MIDDLE RACK POSITION** (shown) for toast, English muffins, bagels, and waffles.



2 Turn Temperature Dial to (BROIL/TOAST).



3 Place food in oven. Turn Function Dial to **TOAST**.



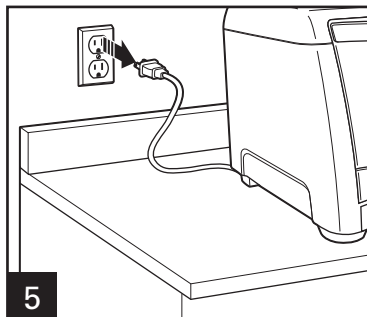
4 Rotate Toast/Timer past 10 and then back to desired toast color. A bell will sound when the toast cycle is complete. Rotate Toast/Timer and OFF to **OFF** to end cycle at any time.



Medium



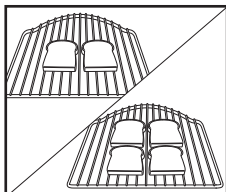
Dark



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How to Toast *(cont.)*

- **When toasting only two slices of bread**, place bread in center of toasting area on middle rack position to get even toasting on top and bottom.
- For best results, always position bread, bagels, etc., within toasting area.
- **To toast bagels, English muffins, and waffles**, place oven rack in MIDDLE RACK POSITION and place food cut/split side facing up. This will toast the cut/split side more than the outside food. Set Toast/Timer and OFF to desired setting.
- **To toast regular toaster pastries or frozen pastries**, place oven rack in the MIDDLE RACK POSITION. Select a color lighter than Medium and toast directly on the oven rack. If pastry has a glaze or frosting, use baking pan.



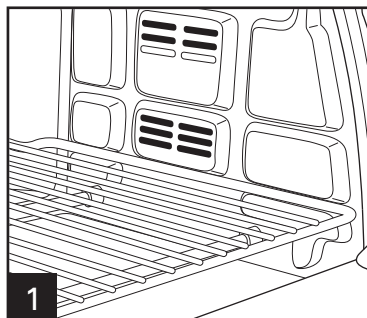
- When toasting, **condensation** may form on the oven door. The moisture will slowly escape from the enclosed oven.
- The **number of slices** of bread and the **bread freshness** will affect toast color. For example, toasting 4 slices of bread will require a darker toast color setting than 2 slices of bread. Adjust the Toast/Timer and OFF based on desired color and number of slices.
- If you are not satisfied with the color balance between the two sides of your food in the recommended rack position, select a different rack position.

How to Bake

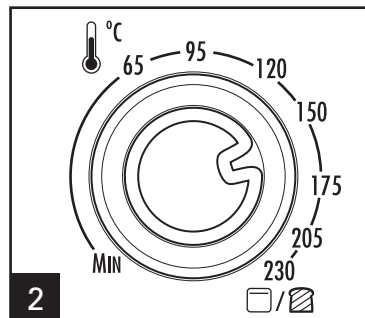
⚠ WARNING Fire Hazard.

- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.

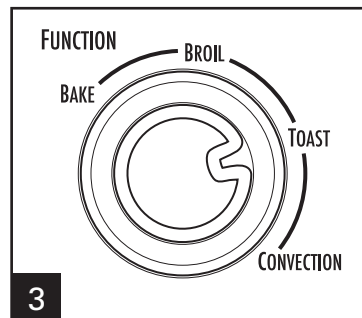
- Do not use oven cooking bags.
- Always allow at least one inch between food and heating element.
- Always unplug toaster oven when not in use.



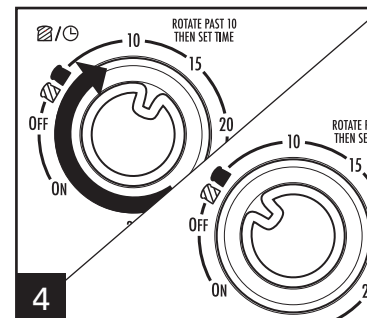
Place oven rack on **MIDDLE RACK POSITION** or **LOW RACK POSITION** (depending on food to be cooked). **LOW RACK POSITION** shown.




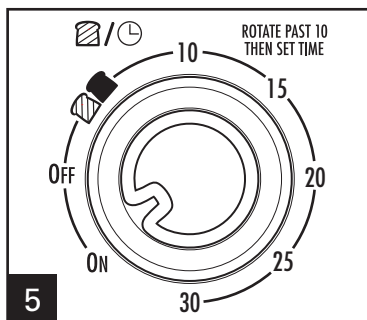
Turn Temperature Dial to desired temperature.



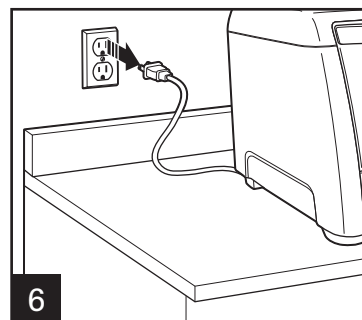
Turn Function Dial to **BAKE**.



Rotate Toast/Timer and OFF past 10 and then back to "dark toast"  to preheat oven for 5 minutes before beginning to bake.



After oven is preheated, set Toast/Timer and OFF to desired time by rotating Toast/Timer and OFF past 10 and then to desired baking time or rotate Toast/Timer and OFF to **ON**. Rotate Toast/Timer and OFF to **OFF** to end cycle at any time.



How to Bake (cont.)

- Do not totally enclose foods in aluminum foil. Foil can insulate foods and slow down heating.
- Bake foods such as pizza on the **MIDDLE RACK POSITION**. Place food directly on oven rack or in baking pan.
- Bake foods such as a whole chicken on the **LOW RACK POSITION**. Place food in baking pan.

		INTERNAL TEMPERATURES	
FOOD	APPROX. BAKE TIMES	F	C
Fresh Chicken Breast	30 minutes	170°	77°
Fish Fillet	15 minutes	145°	63°

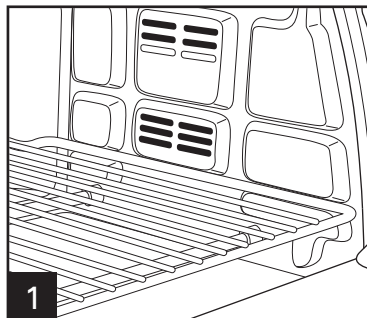
Turn foods halfway through cooking time.

Convection Bake

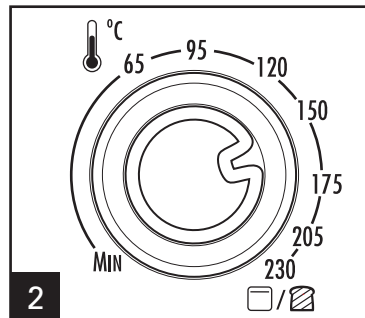
⚠ WARNING Fire Hazard.

- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.

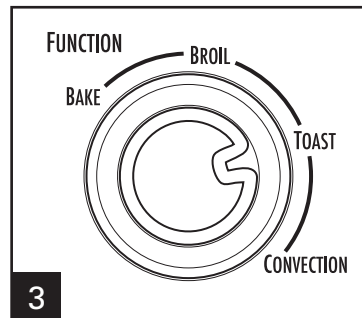
- Do not use oven cooking bags.
- Always allow at least one inch between food and heating element.
- Always unplug toaster oven when not in use.



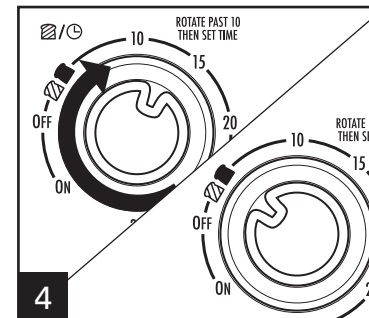
Place oven rack on **MIDDLE RACK POSITION** or **LOW RACK POSITION** (depending on food to be cooked). **LOW RACK POSITION** shown.



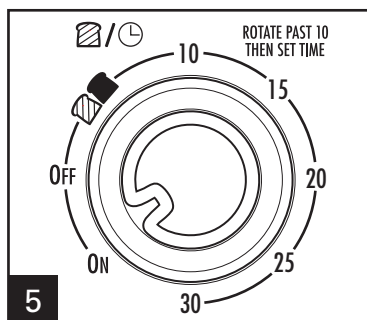
Turn Temperature Dial to desired temperature.



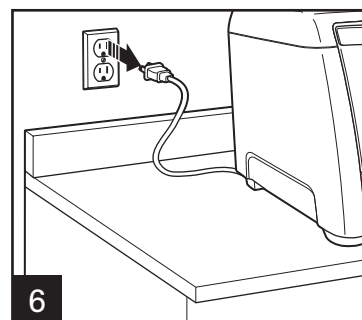
Turn Function Dial to **(CONVECTION)**.



Rotate Toast/Timer and OFF past 10 and then back to "dark toast" to preheat oven for 5 minutes before beginning to bake.



After oven is preheated, set Toast/Timer and OFF to desired time by rotating Toast/Timer and OFF past 10 and then to desired baking time or rotate Toast/Timer and OFF to **ON**. Rotate Toast/Timer and OFF to **OFF** to end cycle at any time.



Convection Bake (cont.)

- The convection bake function provides superior browning and crisping of food items. It is ideal for cookies, pizza, and meats.
- The convection method cooks up to one-third faster than traditional baking. When first using, check to determine if time or temperature should be adjusted.
- Do not totally enclose foods in aluminum foil. Foil can insulate foods and slow down heating.
- Bake foods such as pizza on the **MIDDLE RACK POSITION**. Place food directly on oven rack or in baking pan.
- Bake foods such as a whole chicken on the **LOW RACK POSITION**. Place food in baking pan.
- Ovens with convection mode: When baking pizza, use convection setting and reduce cooking time by 25%.

How to Broil

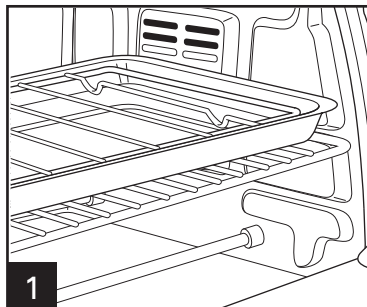


WARNING Fire Hazard.

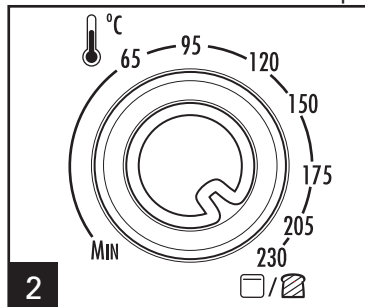
- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.
- Do not leave oven unattended during operation.
- Keep one inch between food and heating


element.

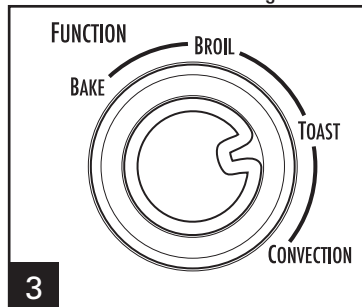
- Do not use oven cooking bags.
- Do not heat foods in plastic containers.
- Follow food manufacturer's instructions.



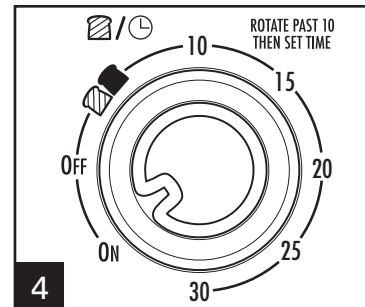
1 Place oven rack in oven. **MIDDLE RACK POSITION** is for faster broiling times. **LOW RACK POSITION** is for foods needing longer broiling times, like chicken breasts. Place food on broil rack or directly onto baking pan. Place in oven. **DO NOT PREHEAT OVEN.**



2 Turn Temperature Dial to  (BROIL/TOAST).

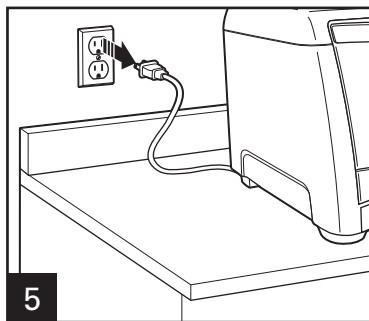


3 Turn Function Dial to **BROIL**.



4 Rotate Toast/Timer and OFF past 10 and then to the desired broiling time or rotate Toast/Timer and OFF to **ON**. Turn foods when browned or halfway through cooking time.

How to Broil (cont.)



Cook pork to at least 160°F (71°C).

Cook chicken to at least 165°F (73°C).

Cook fish until at least 145°F (63°C) or until opaque or flakes with a fork.

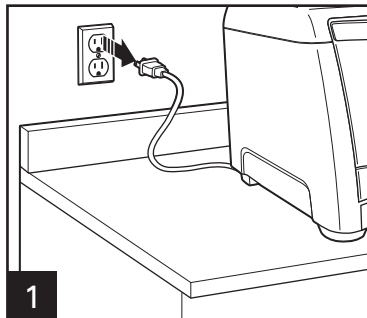
Cleaning



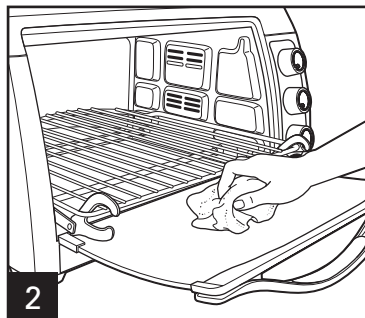
WARNING Electrical Shock Hazard.

Do not clean with metal scouring pads. Pieces can break off pad and touch electrical parts.

Your toaster oven should be cleaned regularly for best performance and long life. Regular cleaning will also reduce the risk of fire hazard.

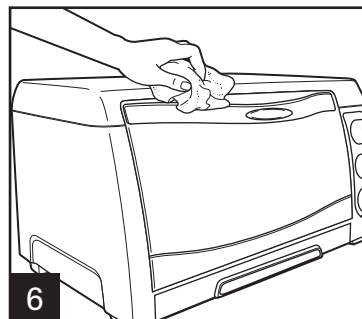
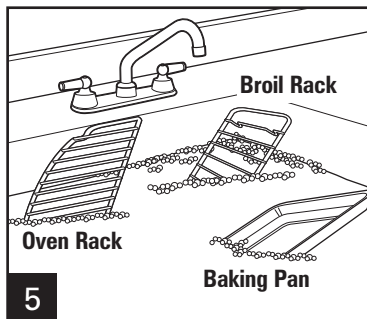
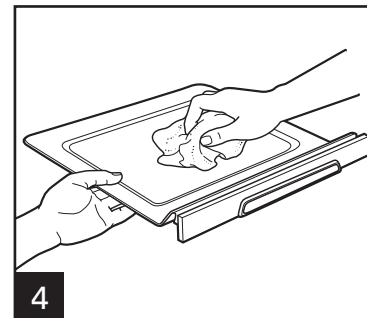
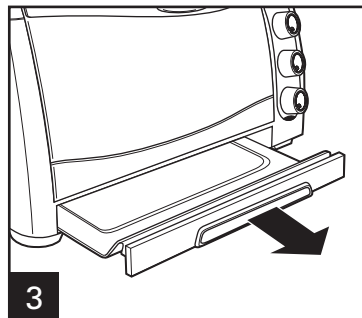


Unplug and allow to cool.





To clean inside of oven, wipe oven walls, bottom of oven, and glass door with a damp, soapy cloth. Repeat with a damp, clean cloth.

For stubborn stains, use a plastic scouring pad.



Wipe outside of oven with a damp cloth. Do not use abrasive cleansers or metal scouring pads.

Troubleshooting

PROBLEM	PROBABLE CAUSE
Oven will not heat.	<ul style="list-style-type: none">• Check to make sure electrical outlet is working and the oven is plugged in. Turn Temperature Dial to 175°C. Turn Function Dial to BAKE; then turn Toast/Timer and OFF to ON.
Moisture forms on inside of oven door when toasting.	<ul style="list-style-type: none">• This is normal when toasting in a toaster oven. Moisture is slower to escape from a toaster oven than from a toaster. The amount of moisture will differ between fresh bread, bagels, and frozen pastries.
An odor and smoke come from oven.	<ul style="list-style-type: none">• Smoke and odor are normal during first use of most heating appliances. These will not be present after initial heating period.
Oven will not toast.	<ul style="list-style-type: none">• Check to make sure outlet is working and oven is plugged in. Turn Temperature Dial to /. Turn Function Dial to TOAST; then rotate Toast/Timer and OFF past 10 and then back to desired toast color.
Some foods burn and some are not done.	<ul style="list-style-type: none">• Adjust oven rack position to center food in oven.• Adjust oven temperature or cooking time for best results with your recipes.

Notes

Limited Warranty

CUSTOMER NAME: _____

ADDRESS: _____

PHONE NUMBER: _____

MODEL NUMBER: _____

DATE OF PURCHASE: _____ BILL NUMBER: _____

SERIAL NUMBER:

(PLACE SERIAL NUMBER STICKER HERE)

EXPIRY DATE:

SHOULD ANY DEFECT IN MATERIAL OR WORKMANSHIP DEVELOP IN THE PRODUCT,

- CALL 1.800.42.555.43 OR VISIT www.hamiltonbeach.in FOR SERVICE CENTER LOCATIONS OR
- KINDLY TAKE THE PRODUCT TO THE PLACE OF PURCHASE OR
- CALL 1.800.42.555.43 FOR SERVICE AT HOME¹

THE PRODUCT OR ANY COMPONENT OF PRODUCT FOUND TO BE DEFECTIVE WILL BE REPAIRED OR REPLACED FREE OF CHARGE DURING THE WARRANTY PERIOD OF 2 YEARS, FROM THE DATE OF PURCHASE. IF THE PRODUCT OR COMPONENT IS NO LONGER AVAILABLE, WE WILL REPLACE WITH A SIMILAR ONE OF EQUAL OR GREATER VALUE.

¹At-home service is limited to certain geographical areas in India; please call 1.800.42.555.43 for further details.

840231600

NAME OF DEALER: _____

DEALER'S SIGNATURE: _____

CUSTOMER'S SIGNATURE: _____

STAMP: _____

VALIDITY:

- THIS WARRANTY IS ISSUED SUBJECT TO THE PRODUCTION AND VERIFICATION OF THE ORIGINAL PROOF OF PURCHASE.
- THIS WARRANTY IS VALID IN INDIA ONLY AND IF PRODUCT HAS BEEN PURCHASED FROM AN AUTHORIZED HAMILTON BEACH DEALER.
- THIS WARRANTY DOES NOT COVER GLASS, FILTERS, WEAR FROM NORMAL USE, USE NOT IN CONFORMITY WITH THE PRINTED DIRECTIONS, OR DAMAGE TO THE PRODUCT RESULTING FROM ACCIDENT, ALTERATION, ABUSE, OR MISUSE. THIS WARRANTY ONLY EXTENDS TO THE ORIGINAL CONSUMER PURCHASER OR THE GIFT RECIPIENT.

THE WARRANTY WILL BE CONSIDERED INVALID IF:

- PRODUCT HAS NOT BEEN USED PER THE MANUFACTURER'S OPERATING INSTRUCTIONS.
- PRODUCT HAS BEEN SERVICED, REPAIRED, OPENED, OR TAMPERED WITH BY ANY UNAUTHORIZED PERSON.
- UNAUTHORIZED CORRECTION/ALTERATIONS IN INVOICE COPY/ INSTALLATION NOTE/SERIAL NUMBER OF PRODUCT.
- INCOMPLETE WARRANTY CARD AFTER PURCHASE.
- ANY ATTACHMENTS NOT RECOMMENDED BY THE MANUFACTURER HAVE BEEN USED ON THE PRODUCT.
- PRODUCT IS USED FOR OTHER THAN SINGLE-FAMILY HOUSEHOLD USE OR SUBJECTED TO ANY VOLTAGE AND WAVEFORM OTHER THAN 220-240V~/ 50Hz.