

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.



Convection Oven-Broiler

Use and Care Guide Models 7093 and 7094

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

- Read all instructions before using appliance.
- Do not touch hot surfaces. Use handles or dials and oven mitts.
- Do not place this convection oven-broiler or electric cord in water or other liquid. See cleaning instructions.
- This appliance is not for use by children.
- Close supervision is necessary when any appliance is used near children.
- Never leave convection oven-broiler unattended when broiling.
- Do not clean with metal scouring pads. Pieces of the pad may break off and touch electrical parts.
- Unplug from outlet when not in use and before cleaning. Turn control to OFF position before unplugging. Allow to cool before attaching or removing parts and before cleaning the appliance.
- Do not operate any damaged appliance. Do not operate with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, electrical or mechanical adjustment.
- When using this appliance, provide at least four inches of space above, behind, and on both sides for air circulation.
- Use accessory attachments only if recommended by Toastermaster Inc.
- Do not use outdoors or while standing in damp area.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or hot liquids.
- Use extreme caution when removing tray or disposing of hot grease.
- Do not operate in the presence of explosive and/or flammable fumes.
- Do not use appliance except as intended.

SAVE THESE INSTRUCTIONS

THIS PRODUCT FOR HOUSEHOLD USE ONLY

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.

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.

ELECTRIC POWER: If electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electric circuit from other operating appliances.

GETTING TO KNOW YOUR CONVECTION OVEN-BROILER

A convection oven circulates heated air continuously throughout the oven cavity to maintain uniform temperature around the food. This constant, gentle air flow is what seals in juices, promotes browning and shortens cooking time without turning and basting. Your Toastmaster® convection oven can bake, roast, broil, and dehydrate. Your oven also allows you the flexibility of a regular bake mode so you can prepare recipes with leavening agent such as yeast, baking powder, baking soda, or eggs in the traditional manner. The slow cook cycle cooks similar to a crock pot.

OVEN RACK AND PAN POSITIONS

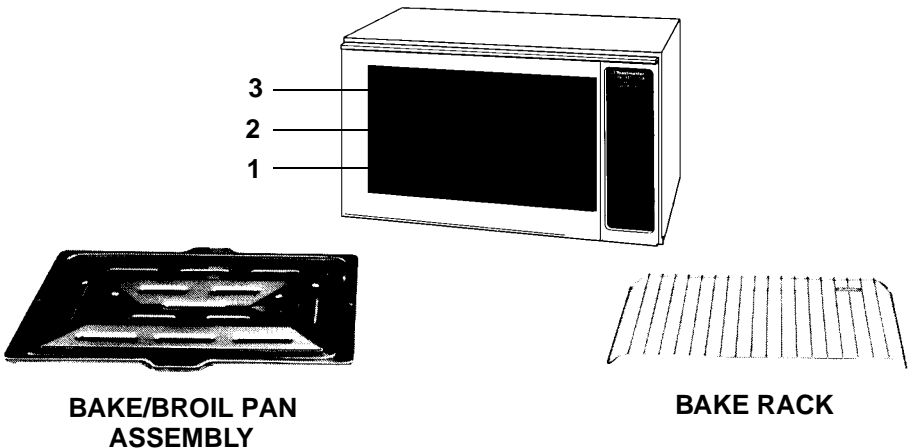
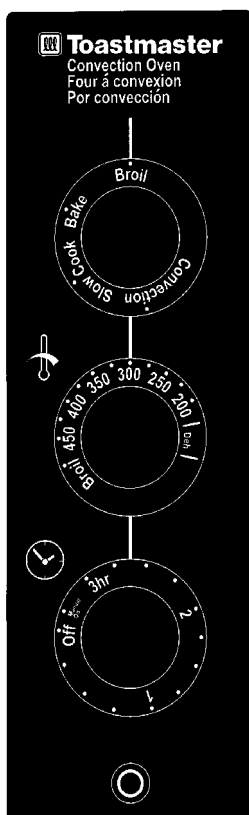


Figure 1

CONTROL BAKE PANEL

NOTE: Temperatures on temperature control dial are in Fahrenheit, not Celsius.



SELECTOR DIAL

The oven has four different settings: **Convection** (Bake/Roast), **Slow Cook**, **Bake**, and **Broil**. Turn dial to indicator line above dial to select setting. The fan will be on during **Convection** (Bake/Roast), and **Broil**.

TEMPERATURE CONTROL DIAL

Your oven has an adjustable temperature control dial with temperatures 200°-450° Fahrenheit. This allows you to prepare recipes according to package or recipe directions.

TIMER WITH MANUAL ON

The timer control dial also acts as the oven's on and off dial. Turn the timer clockwise to select appropriate cooking time. The dial is marked with 1, 2 or 3 Hrs (hours) in 15 minute segments. If cooking less than 1 hour, turn the timer past 1 hour, then back to desired cooking time. When cooking time is complete, a signal will sound and the unit will turn off automatically.

If you are cooking for less than 15 minutes or do not wish to use the timer feature, push in and turn the dial counter-clockwise to Manual On to turn oven on. Return to Off position when cooking is complete. The indicator light will go off.

INDICATOR LIGHT

Once the oven is preheated (10 minutes), the light will continue to turn on and off as the elements cycle indicating the oven is maintaining your pre-selected temperature.

NOTE: During **Slow Cook**, the indicator light will remain on.

HEATING ELEMENTS

On the **Slow Cook** setting, constant low wattage heat is provided by the top and bottom elements. On the **Convection** (Bake/Roast), and **Bake** settings the top and bottom elements will turn off and on as the thermostat cycles to control the cooking temperature. On the **Broil** setting only the upper elements cycle on and off. The indicator light will cycle on and off with the thermostat.

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

INTERIOR OVEN LIGHT

The light will be on anytime the unit is in operation. To replace oven light see page 10.

RACK POSITIONS

The bake rack can be inserted into position 1, 2, or 3 as shown in figure 1 or inverted. Baking on both the rack and bake/broil bake pan assembly at the same time is not recommended except when using the Slow Cook setting.

CONVECTION BAKE

1. Remove bake pan and place bake rack in correct position.
2. Plug into 120 V ~ 60 Hz outlet.
3. Position selector dial to **Convection** (Bake/Roast). Turn temperature control dial to temperature setting. Set timer to Manual On by turning counter-clockwise or desired baking time by turning clockwise. Oven will shut off automatically if timer is set. Preheat if necessary. The indicator light will cycle off when the oven is preheated and continues to cycle during the baking cycle to maintain the selected temperature.
4. Carefully center baking dish or pan directly on bake rack and close door.
5. Convection baking will cook some foods faster; check 5-10 minutes before the end of the suggested bake time. Continue baking if necessary.
6. When finished, turn temperature control dial to **Deh**. Make sure the timer is in the **Off** position. The indicator light will go off.
7. Unplug and allow to cool completely before cleaning.

HINTS FOR CONVECTION BAKE

- For best results, place bake rack in position 2 and leave at least 1/2 inch space on all sides of bake pan for air circulation.
- Dark or dull pans absorb heat faster; foods will bake more rapidly and crusts will brown more easily than in shiny bake pans. Use of glass baking containers may add to the total cooking time required. Shallow baking containers are best because they allow maximum air flow.

CONVECTION ROAST

1. Remove bake pan and bake rack.
2. Place bake pan in position 1. The bake pan must be placed below the food to prevent grease from coming in contact with heating elements and to reduce clean-up.
3. Put seasoned meat, fat side up, in center of bake rack. Insert bake rack in position 2. Do not cover.
4. Plug into 120 V ~ 60 Hz outlet.
5. Position selector dial to **Convection** (Bake/Roast). Turn temperature control dial to 325°F (standard roasting temperature). It is not necessary to pre-heat your oven. Since meats and poultry roast up to 25% faster in a convection oven, a meat thermometer should always be used to gauge internal temperature. The thermometer should always 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 overcook.
6. Set timer to Manual On by turning counter-clockwise or desired roasting time by turning clockwise. Oven will shut off automatically if timer is set.
7. When finished, position temperature control dial to **Deh.** Make sure the timer is in the **Off** position. The indicator light will go off.
8. Unplug and allow to cool completely before cleaning.

HINTS FOR CONVECTION ROAST

- 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.
- A meat thermometer inserted into the center of the meat should always be used to ensure desired doneness.
- When roasting meats with a high fat content, the broil bake pan may fill with grease before cooking is completed. Carefully remove the bake pan using oven mitts and empty. Replace for continued roasting.

REGULAR BAKE

1. Remove bake pan and place bake rack into position.
2. Plug into 120 V ~ 60 Hz outlet.
3. Position selector dial to **Bake.** Turn temperature control dial to temperature setting. Set timer to Manual On by turning counter-clockwise or to desired baking time by turning clockwise. Oven will shut off automatically if timer is

set. Preheat if necessary. The indicator light will cycle off when the oven is preheated and continues to cycle to maintain the selected temperature.

4. Carefully center baking dish or pan directly on rack and close door.
5. Bake according to package or recipe directions.
6. When finished, turn temperature control dial to **Deh**. Make sure the timer is in the **Off** position. The indicator light will go off.
7. Unplug and allow to cool completely before cleaning.

HINTS FOR REGULAR BAKE

- Bake according to recipe or package directions.
- To prevent heat loss, avoid opening door excessively.
- Foil may be used to cover casserole dish if ends are tucked closely against edge of bake pan.

CONVECTION BROIL

1. Remove bake pan and bake rack.
2. Place the broil insert in the bake pan. Always use the insert and bake pan when broiling. Place food on insert and position the broil pan assembly in the oven. Juices and fat will drip into the pan and decrease spattering while broiling. Close the door.
3. Plug into 120 V ~ 60 Hz outlet.
4. Position selector dial to **Broil**. Turn temperature control dial to Broil.
5. Since broiling time is usually brief, the use of a timer is not recommended. Set timer to Manual On by turning counter-clockwise.
6. Broil food until done, turning halfway through cooking time. Carefully remove broil pan assembly from oven using oven mitts.
7. When finished, turn temperature control dial to **Deh**. Make sure the timer is in the **Off** position. The indicator light will go off.
8. Unplug and allow to cool completely before cleaning.

HINTS FOR CONVECTION BROIL

- Do not place aluminum foil on top of 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.

SLOW COOK

1. Remove bake pan from oven. Place bake rack in position 1. No preheat is necessary.
2. Cover baking container and place on bake rack in center of the oven.
3. Plug into 120 V ~ 60 Hz outlet.
4. Position selector dial to **Slow Cook**. Turn temperature control dial to 250°F. The indicator light will remain on. Because of the low wattage being used, the heating elements will remain dark while maintaining the proper temperature.
5. Set timer to **Manual On** by turning counter-clockwise.

6. Do not open the door during the first two hours of the slow cook period.
7. When finished, make sure the timer is in the **Off** position. The indicator light will go off.
8. Unplug and allow to cool completely before cleaning.

HINTS FOR SLOW COOK

- Most crock pot recipes may be used in slow cook by using the following guidelines.
- All baking dishes should be covered. Aluminum foil may be used if ends are tucked against edge of pan.
- Oven-proof glass and ceramic dishes are recommended. Aluminum foil pans and pans that will rust such as cast iron or tin should not be used.
- Separate dishes can cook simultaneously, yet food retains its own flavor. Select foods that will take the same amount of time to cook.
- Milk, cream and sour cream may curdle. It is best to add them in the last hour of cooking. If a recipe specifies one of these ingredients as the only liquid in the cooking process, try substituting evaporated milk, water or condensed soup, such as cream of mushroom or chicken soup.
- Slow cooking enhances the flavor of spices and salt; we recommend you reduce seasoning in your own recipes.
- Pre-cooked spaghetti and pasta products should be added in the last hour of slow cooking.

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	1 3/4 - 2
		medium 150°F/66°C	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
round sirloin tip roast 325°F/170°C	3 - 4	medium rare 135°F/57°C	1 3/4 - 2
		medium 150°F/66°C	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
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	170°F/77°C	1 1/2 - 2 1/4
	6 - 8	170°F/77°C	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

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 — wire rack assembly in oven position #3. For thicker meat, place broil pan — 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 rare
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 rare

DEHYDRATE

In order to dehydrate you will need to use Toastmaster Dehydration Racks (Part No. 999032) available for purchase through the Toastmaster Consumer Relations Department, 1-800-947-3744.

1. Plug into 120 V ~ 60 Hz outlet.
2. Position selector dial to **Bake**.
3. Turn temperature control dial to **Deh**.
4. Set timer to **Manual On** by turning counter-clockwise.
5. Leave door ajar approximately 1 inch.
6. When finished, leave temperature control dial on **Deh**. Make sure the timer is in the **Off** position. The indicator light will go off.
7. Unplug and allow to cool completely before cleaning.

HINTS FOR DEHYDRATE

- Food dehydration is an inexpensive, nutritious and easy way to prepare convenience foods.
- Time required for the process will vary with thickness and type of food being dehydrated.
- Guides to preparing foods for drying are included with your order of Toastmaster Dehydration Racks or may be found in various cook books.

CARE AND 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 oven with metal scouring pads. Pieces can break off and touch electrical parts, creating risk of electrical shock.

CLEAN-UP OF BAKE/BROIL BAKE PAN, BROIL INSERT AND RACK

1. Always unplug and allow to cool completely before cleaning or moving.
2. Remove bake pan and bake rack.
3. Clean with a mild or non-abrasive cleaner and a plastic scouring pad.
4. Rinse and dry thoroughly.

CLEAN-UP OF NON-STICK WALLS AND INTERIOR

1. Always unplug and allow to cool completely before cleaning or moving.
2. Remove bake pan and bake 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 door.

CLEAN-UP OF OVEN DOOR AND EXTERIOR

The door can be removed for easier cleaning. To remove it, open fully and lift, clearing the hinge pins. Do not put in dishwasher. To replace, slide the door over the hinge pins, being sure to gently push door all the way down on pins to avoid glass breakage.

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 door.

TO REPLACE OVEN LIGHT

1. Unplug unit and allow oven to cool completely.
2. Remove screw from oven light bracket, holding onto bracket to prevent glass from falling.
3. Remove bracket and glass.
4. Remove bulb by turning counter-clockwise.
5. Replace with new bulb, turning clockwise.
6. Replace glass and bracket, being sure the two tabs on the bracket are in the slots provided for them on the oven wall.
7. Replace bracket screw.

NOTE: Use only a GE S-6 or equivalent 6-watt, 120 volt bulb. Do not operate the oven without the oven lamp glass in place.

Any servicing requiring disassembly other than the above cleaning and bulb replacement must be performed by an authorized service center

SERVICE INFORMATION

Please refer to warranty statement to determine if in-warranty service applies. This appliance must be serviced by a Toastmaster authorized service center. Unauthorized service will void your warranty. Consult your phone directory under "Appliances-Household-Small-Service and Repair", or call 1-800-947-3744 in the U.S. and Canada, 52-5-397-2848 in Mexico.

Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a note explaining the problem you have experienced. We recommend insuring your package. No CODs accepted.

ONE YEAR LIMITED WARRANTY

Toastmaster Inc. warrants this product, to original purchaser, for one year from purchase date to be free of defects in material and workmanship.

This warranty is the only written or express warranty given by Toastmaster Inc. This warranty gives you specific legal rights. You may have other rights which vary from state to state. ANY OTHER RIGHT WHICH YOU MAY HAVE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Defective product may be brought or sent (freight prepaid) to an authorized service center listed in the phone book, or to Service Department, Toastmaster Inc., 708 South Missouri St., Macon, MO 63552 for free repair or replacement at our option. Your remedy does not include: cost of inconvenience, damage due to product failure, transportation damages, misuse, abuse, accident or the like, or commercial use. IN NO EVENT SHALL TOASTMASTER INC. BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow limitations on how long an implied warranty lasts, or allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

For information, write Consumer Claims Manager, at the Macon address. Send name, address, zip, telephone area code and daytime number, model, serial number, and purchase date.

KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date Code (on back of oven) _____

PART NO. 30576P04

ESPECIFICACIONES TÉCNICAS

Potencia nominal (Watts)	1478 W
Tensión de alimentación o tensión nominal (Volts)	127 V ~
Frecuencia de operación o frecuencia nominal (Hertz)	60 Hz

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