

# **Bravetti™**

## **PLATINUM PRO**

### **CONVECTION/ROTISSERIE OVEN**

#### **INSTRUCTION MANUAL**

**Model: TO230H**  
120 V. 60 Hz. 1380 W.



**USA: EURO-PRO OPERATING LLC**  
94 Main Mill Street, Door 16  
Plattsburg, NY 12901

**Canada: EURO-PRO OPERATING LLC**  
4400 Bois Franc  
St. Laurent, QC H4S 1A7

Tel.: 1 (800) 798-7398

# IMPORTANT SAFETY 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.

**READ ALL INSTRUCTIONS BEFORE USING APPLIANCE.**

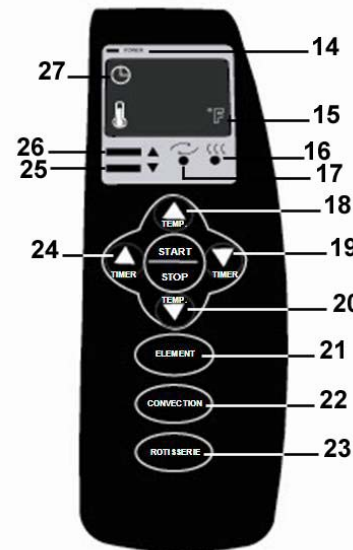
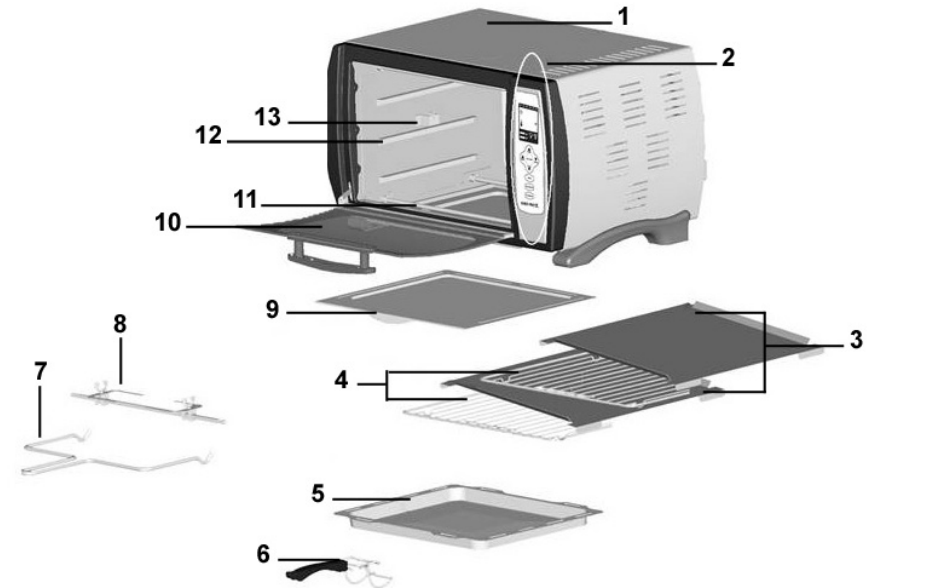
1. **Do not** touch hot surfaces. Always use handles or knobs.
  2. To protect against electrical shock, **do not** immerse cord, plugs, or whole appliance in water or other liquid.
  3. Close supervision is necessary when any appliance is used by or near children.
  4. When operating the oven, keep at least four inches of free space on all sides of the oven to allow for adequate air circulation.
  5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
  6. **Do not** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to **EURO-PRO Operating LLC**.
  7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
  8. **Do not** use outdoors. Household use only.
  9. **Do not** let cord hang over edge of table or counter, or touch hot surfaces.
  10. **Do not** place on or near a hot gas or electric burner, or in a heated oven.
  11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
  12. To disconnect, turn any control to "off", then remove plug from wall outlet.
  13. **Do not** use appliance for other than intended use.
  14. Oversize foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electric shock.
  15. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. **Do not** store any item on top of the appliance when in operation.
  16. Extreme caution must be used when removing the tray, racks, or disposing of hot grease or other hot liquids.
  17. **Do not** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
  18. Extreme caution should be exercised when using containers constructed of other than metal or glass.
  19. Be sure that nothing touches the top or bottom elements of the oven.
  20. **Do not** store any materials, other than manufacturers recommended accessories, 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. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
  24. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can still break around the edges. Avoid scratching door surface or nicking edges.
- The unit has a short power supply cord to reduce the risk of becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:
1. The electrical rating of the extension should be at least as great as the electrical rating of the appliance.
  2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

## **POLARIZED PLUG**

This appliance incorporated a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug cannot fit fully into the socket, reverse the plug. If it still does not fit, contact a qualified electrician. **Do not attempt to modify the plug in any way as this is a safety feature.**

## Getting To Know Your Convection/Rotisserie Oven



1. Oven Housing
2. Control Panel
3. Cookie Sheet (x 2)
4. Wire Rack (x 2)
5. Bake Pan
6. Bake Pan / Wire Rack Handle
7. Rotisserie Handle
8. Rotisserie Assembly (1 x rod, 2 x skewers)
9. Crumb Tray
10. Glass Door
11. Lower Heating Elements
12. Support Guides
13. Rotisserie Support

### **CONTROL PANEL**

14. Power Light
15. Temperature Display
16. Rotisserie Light
17. Convection Light
18. Temperature Increase
19. Timer Decrease
20. Temperature Decrease
21. ELEMENT Function
22. CONVECTION Function
23. ROTISSERIE Function
24. Timer Increase
25. Bottom Element
26. Top Element
27. Timer Display

### **Technical Specifications**

Voltage: 120V., 60Hz.

Power: 1380W

\* Illustrations may differ from actual product.

## Before Using Your Convection/Rotisserie Oven

1. Read all instructions in this manual before using your **Convection/Rotisserie Oven**.
2. Make sure that the oven is **unplugged**.
3. Before using your toaster oven, wash all the accessories in hot, soapy water or in the dishwasher. Also, remove the protective film on the control panel by peeling it off.
4. Thoroughly dry all accessories and re-assemble in oven according to your needs.
5. When plugging the oven into the electrical outlet, the oven will beep to advise that it is plugged in and the light next to the word "POWER" will go on.
6. We recommend that you run the oven at the highest temperature with both elements on for approximately **15 minutes** to eliminate any packing residue that may remain after shipping. This will also remove all traces of odor initially present.

**NOTE:** Initial start-up operation may result in minimal smell and smoke (about 15 minutes). This is normal and harmless. It is due to burning off of the protective substance applied to the heating elements in the factory.

**WARNING:** TO AVOID RISK OF INJURY OR BURNS, DO NOT TOUCH HOT SURFACES WHEN OVEN IS IN USE. ALWAYS USE OVEN MITTS.

**CAUTION:** Always use extreme care when removing wire rack, bake pan, crumb tray or any hot object from a hot oven. Always use the rack handle, or oven mitts when removing these items.

**NOTE:** Always pre-heat the oven for 15 minutes before starting to cook. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

**CAUTION:** Do not leave oven unattended while in operation.


**CAUTION:** Do not leave oven plugged in when not in use.

## Convection Cooking

Convection cooking combines hot air movement by means of a fan with the regular features. Convection cooking provides faster cooking in many cases than regular radiant type toaster ovens. The fan gently sends air to every area of the food, quickly browning, crisping and sealing in moisture and flavor. It produces more even temperature all around the food by air movement, so that food cooks/bakes/broils evenly versus the normal ovens hot and cold spots. The convection feature allows cooking/baking at lower temperatures, which saves energy and helps keep the kitchen cooler. Convection air is superheated and it circulates around the food so it cooks food significantly faster than conventional ovens.

## Using Your Toaster Oven

Please familiarize yourself with the following oven functions and accessories prior to first use:

NAME	DESCRIPTION
Temperature Increase ▲ TEMP.	Increases the temperature.
Temperature Decrease ▼ TEMP.	Decreases the temperature.
Timer Increase ▲ TIMER	Increases the time.
Timer Decrease ▼ TIMER	Decreases the time.
START/STOP 	<ul style="list-style-type: none"> <li>• Press this button when ready to start the cooking process.</li> <li>• Press this button to stop the cooking process.</li> <li>• Press this button at the end of the cooking process in order to reset the oven.</li> </ul>
ELEMENT Function	<ul style="list-style-type: none"> <li>• Press this button <b>once</b> in order to activate the top element only.</li> <li>• Press this button <b>twice</b> in order to activate the bottom element only.</li> <li>• Press this button <b>three times</b> in order to activate both the top and bottom elements.</li> </ul>
CONVECTION Function	<ul style="list-style-type: none"> <li>• Press this button <b>once</b> to activate the convection fan; press again to deactivate convection fan.</li> </ul>
ROTISSERIE Function	<ul style="list-style-type: none"> <li>• Press this button once to activate the rotisserie; press again to deactivate the rotisserie.</li> </ul>
Wire Rack	Use for toasting, and for placing bake ware on when baking, and general cooking.
Crumb Tray	Place in the slot at the bottom of the oven. <b>Clean after every use.</b>
Bake Pan	For use in broiling and roasting meat, poultry, fish, and various.
Cookie Sheet	For use to cook pizzas and cookies etc.
Rotisserie Assembly	Use to roast a variety of meats and poultry that are very tender and juicy on the inside, and browned to perfection on the outside.
Rotisserie Handle	Used for removing the rotisserie rod from the oven after your roast is done.

## Operating Instructions

**CAUTION: DO NOT TOUCH TOP OF OVEN WHEN IN USE. EXTREMELY HOT!**

### TOASTING

Toast breads, bagels, English muffins, and other breakfast treats with even golden brown results. For best results, use both top and bottom elements.

### Operation

1. Ensure crumb tray is in place.
2. Insert the wire rack into the oven. Place food to be toasted on the wire rack. When toasting only one or two items, place food on the wire rack in the center of the oven.

**Note:** Wire rack should be positioned in the middle of the oven with the indentations pointing down.

3. Plug oven into the electrical outlet. The oven will beep to advise that it is plugged in and the power light will go on.
4. Adjust the timer to the desired time, by pressing either the increase or decrease timer button.

**Note:** The time on the oven is automatically set at 90 minutes. Press the increase timer button to go from 90 minutes to zero minutes and continue to press it to increase incrementally from zero or, press the decrease timer button to decrease incrementally from 90 minutes.

5. The temperature is automatically defaulted to start on the highest temperature (450 °F). Adjust to the desired temperature by pressing either the increase or decrease temperature button.

**Note:** If desired, push the "ELEMENT" function button once to deactivate the bottom element, or press twice to deactivate the top element.

6. Once having set the desired time and temperature, press the "START/STOP" button in order to start the toasting process. Both top and bottom elements should come on automatically. The timer will begin to count down immediately after pressing the "START/STOP" button.
7. When the toasting time is done, the oven will turn off and beep continuously. The digital display lights will also be extinguished.
8. Remove toasted food items using oven mitts and appropriate utensils.
9. **Always unplug oven when finished cooking, and allow to cool.**

**WARNING: Never leave the oven unattended when in use.**

**CAUTION: Do not leave oven plugged in when not in use.**

### Toasting Guide

Use the following as a guide for toasting:

COLOR	TIME	TEMPERATURE
LIGHT	7 min.	450 °F
MEDIUM	8 min.	450 °F
DARK	9 min.	450 °F

## Operating Instructions

**CAUTION: DO NOT TOUCH TOP OF OVEN WHEN IN USE. EXTREMELY HOT!**

### ROTISSERIE

For best results, we recommend using both top and bottom elements during the rotisserie function. We also recommend that you **do not** cook a roast larger than 5 lbs. on the rotisserie skewer. For larger roasts we recommend roasting and **not** using the rotisserie. Poultry should be bound in string to prevent the chicken legs or wings from unraveling during cooking and so that the rotisserie assembly will rotate smoothly.

### Assembling the Rotisserie Assembly

1. Insert the pointed end of the rotisserie skewer through the rotisserie rod, making sure the points of the rotisserie skewer face in the same direction as the pointed end of the rotisserie rod. Slide rotisserie skewer towards the square end of the rotisserie rod and secure with the thumbscrew. (Fig. 1)

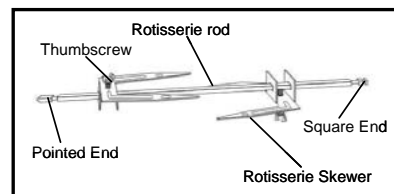


Fig. 1

2. Secure the food to be cooked onto the rotisserie rod by inserting the rotisserie skewer into the food.
3. Place the second rotisserie skewer into the other end of the roast or poultry and secure the rotisserie skewer with the thumbscrew.
4. Check that the food is centered and secured to the rotisserie rod.

### Operation

1. Ensure crumb tray is in place.

2. Insert the pointed end of the rotisserie rod into the drive socket located on the right hand side of the oven wall. Make sure the square end of the rotisserie rod rests on the rotisserie rod support located on the left hand side of the oven wall.
3. Close oven door.
4. Plug oven into the electrical outlet. The oven will beep to advise that it is plugged in and the power light will go on.
5. Press the "ROTISSERIE" function button. You will notice that the rotisserie light will go on, and the top and bottom element lights will go on as well.

**Note:** You may choose to use the "CONVECTION" function at the same time. To do so, press the "CONVECTION" function button before pressing the "START/STOP" button..

6. Adjust the timer to the desired time, by pressing either the increase or decrease timer button.

**Note:** The time on the oven is automatically set at 90 minutes. Press the increase timer button to go from 90 minutes to zero minutes or, press the decrease timer button to decrease incrementally from 90 minutes.

7. The temperature is automatically defaulted to start on the highest temperature (450 °F). Adjust to the desired temperature by pressing either the increase or decrease temperature button.

**Note:** If desired, push the "ELEMENT" function button once to deactivate the bottom element, or press twice to deactivate the top element.

8. Once having set the desired time and temperature, press the "START/STOP" button in order to start the rotisserie process. The timer will begin to count down immediately after pressing the "START/STOP" button.

## Operating Instructions

**CAUTION: DO NOT TOUCH TOP OF OVEN WHEN IN USE. EXTREMELY HOT!**

- When the rotisserie is finished, the oven will turn off and beep continuously. The digital display lights will also be extinguished.
- Remove the rotisserie assembly using oven mitts and the rotisserie handle as the oven walls are very hot.
- Always unplug oven when finished cooking, and allow to cool.

**Important Note:** Always unplug oven when finished cooking and allow to cool.

**Warning:** NEVER leave the oven unattended when in use.

**Caution:** DO NOT leave oven plugged in when not in use.

### Rotisserie Guide

Cooking results may vary, adjust times to individual requirements. Also, check often during cooking to avoid over-cooking.

Use the rotisserie guide below **ONLY** for suggested roasting times. Check the doneness with a reliable meat thermometer. Use an independent timer to remind you to check the meat temperature.

MEAT	TIME PER LB.
ROAST BEEF	25 – 30 min.
PORK ROAST	35 – 40 min.
HAM	35 – 40 min.
CHICKEN	25 -30 min.
TURKEY	25 – 30 min.

### BROILING

For best results, it is recommended to use the top element only when broiling. Foods of irregular thickness like chicken breasts cook more evenly when thickest parts are on the outside edges of the bake pan.

### Operation

- Ensure crumb tray is in place.
- Brush food with sauces or oil, as desired and place on bake pan.
- Place the bake pan on the wire rack in oven. Food should be placed as close as possible to the top heating element without touching it.
- Close the oven door.
- Plug oven into the electrical outlet. The oven will beep to advise that it is plugged in and the power light will go on.
- Press the “ELEMENT” function button once. You will notice that the top element light will go on.

**Note:** You may choose to use the “CONVECTION” function at the same time. To do so, press the “CONVECTION” function button before pressing the “START/STOP” button..

- Adjust the timer to the desired time, by pressing either the increase or decrease timer button.

**Note:** The time on the oven is automatically set at 90 minutes. Press the increase timer button to go from 90 minutes to zero minutes and continue to press it to increase incrementally from zero or, press the decrease timer button to decrease incrementally from 90 minutes.

- The temperature is automatically defaulted to start on the highest temperature (450 °F). Adjust to the desired temperature by pressing either the increase or decrease temperature button.

## Operating Instructions

**CAUTION: DO NOT TOUCH TOP OF OVEN WHEN IN USE. EXTREMELY HOT!**

- Once having set the desired time and temperature, press the “START/STOP” button in order to start the broiling process. The timer will begin to count down immediately after pressing the “START/STOP” button.

**Note:** Turn food over midway through the prescribed cooking time.

- When the broiling time is done, the oven will turn off and beep continuously. The digital display lights will also be extinguished.
- Remove broiled food items using oven mitts and appropriate utensils.
- Always unplug oven when finished cooking, and allow to cool.

**WARNING:** Never leave the oven unattended when in use.

**CAUTION:** Do not leave oven plugged in when not in use.

### Broiling Guide

Cooking results may vary, adjust times to individual requirements. Also, check often during broiling to avoid overcooking.

MEAT	TIME
RIB STEAK	20 - 25 min.
T-BONE STEAK	20 – 25 min.
HAMBURGER	15 – 20 min.
PORK CHOPS	20 -25 min.
LAMB CHOPS	20 – 25 min.
CHICKEN LEGS	30 – 35 min.
FISH FILETS	20 -25 min.
SALMON STEAKS	20 – 25 min.

### ROASTING

Roast your favorite cut of meat to perfection using the “ELEMENT” function or the “CONVECTION” function, or both. The oven can cook up to a 5-lb. chicken, turkey parts or roast. A suggested roasting guide has been provided to assist you with roasting times. However, we suggest that you periodically check the cooking progress with a meat thermometer.

For best results we recommend that you preheat the oven for **15 minutes** and use both the top and bottom elements. We **DO NOT** recommend the use of oven roasting bags or glass containers in the oven. **Never use plastic, cardboard, paper or anything similar in the oven.**

### Preheating

- Ensure crumb tray is in place.
- Open oven door and slide the wire rack into the middle or top rack position depending on thickness of food.
- Close oven door.
- Plug oven into the electrical outlet. The oven will beep to advise that it is plugged in and the power light will go on.
- Set the timer for **15 minutes** by pressing the increase timer button.

**Note:** The time on the oven is automatically set at 90 minutes. Press the increase timer button to go from 90 minutes to zero minutes and continue to press it to increase incrementally from zero or, press the decrease timer button to decrease incrementally from 90 minutes.

- The temperature is automatically defaulted to start on the highest temperature (450 °F). Adjust for desired temperature using the increase or decrease temperature button.

## Operating Instructions

**CAUTION: DO NOT TOUCH TOP OF OVEN WHEN IN USE. EXTREMELY HOT!**

- Once having set the desired time and temperature, press the "START/STOP" button in order to start the preheating process. The timer will begin to count down immediately after pressing the "START/STOP" button.
- When the preheating is finished, the oven will turn off and the beep continuously. The digital display lights will be extinguished.
- Once having set the desired time and temperature, press the "START/STOP" button in order to start the roasting process. The timer will begin to count down immediately after pressing the "START/STOP" button.

**Note:** You may choose to use the "CONVECTION" function at the same time. To do so, press the "CONVECTION" function button before pressing the "START/STOP" button.

**Note:** Turn food over midway through the prescribed cooking time to ensure even browning.

- When the roasting time is done, the oven will turn off and beep continuously. The digital display lights will also be extinguished.
- Remove roasted food items using oven mitts and appropriate utensils.
- Always unplug oven when finished cooking, and allow to cool.

### Roasting Guide

Roasting results may vary, adjust times to individual requirements. Also, check often during broiling to avoid overcooking.

MEAT	OVEN TEMP.	TIME PER LB.
BEEF ROAST	300 – 325 °F	25 – 30 min.
PORK ROAST	325 °F	40 – 45 min.
HAM	300 – 325 °F	35 – 40 min.
CHICKEN	350 °F	25 – 30 min.
TURKEY	350 °F	25 – 30 min.

### Operation

**Caution:** Oven is extremely hot as a result of preheating. Use oven mitts when opening or closing the oven, and when retrieving or placing food in the oven.

- Brush food with sauces or oil, as desired and place on bake pan.
- Place the bake pan on the wire rack in oven. Food should be placed as close as possible to the top heating element without touching it.
- Close the oven door.
- Adjust the timer to the desired time, by pressing either the increase or decrease timer button.

**Note:** The time on the oven is automatically set at 90 minutes. Press the increase timer button to go from 90 minutes to zero minutes and continue to press it to increase incrementally from zero or, press the decrease timer button to decrease incrementally from 90 minutes.

- The temperature is automatically defaulted to start on the highest temperature (450 °F). Adjust to the desired temperature by pressing either the increase or decrease temperature button.

## Operating Instructions

**CAUTION: DO NOT TOUCH TOP OF OVEN WHEN IN USE. EXTREMELY HOT!**

### BAKING

For best results, it is recommended to use both top and bottom elements when baking. Bake your favorite cookies, cakes, pies, brownies, etc. The bake ware that will fit in your oven are up to 12 inches in length. We **do not** recommend the use of oven roasting bags or glass containers in the oven. **Never use plastic cardboard, paper or anything similar in the oven.**

### Preheating

- Open oven door and slide the wire rack on the desired support guide:

#### Positioning of Wire Rack:

**Cookies:** Use bottom and middle support guides.

**Layer Cakes:** Use bottom support guide only (bake one layer at a time)

**Pies:** Use bottom or middle support guides.

- Close oven door.
- Plug oven into the electrical outlet. The oven will beep to advise that it is plugged in and the power light will go on.
- Set the timer for **15 minutes** by pressing the increase timer button.

**Note:** The time on the oven is automatically set at 90 minutes. Press the increase timer button to go from 90 minutes to zero minutes and continue to press it to increase incrementally from zero or, press the decrease timer button to decrease incrementally from 90 minutes.

- The temperature is automatically defaulted to start on the highest temperature (450 °F). Adjust for desired temperature using the increase or decrease temperature button.

- Once having set the desired time and temperature, press the "START/STOP" button in order to start the preheating process. The timer will begin to count down immediately after pressing the "START/STOP" button.
- When the preheating is finished, the oven will turn off and beep continuously. The digital display lights will also be extinguished.

### Operation

**Caution:** Oven is extremely hot as a result of preheating. Use oven mitts when opening or closing the oven, and when retrieving or placing food in the oven.

- Once preheating has been completed, place the bake ware on the wire rack in oven.
- Close oven door.
- Adjust the timer to the desired time, by pressing either the increase or decrease timer button.

**Note:** The time on the oven is automatically set at 90 minutes. Press the increase timer button to go from 90 minutes to zero minutes and continue to press it to increase incrementally from zero or, press the decrease timer button to decrease incrementally from 90 minutes.

- The temperature is automatically defaulted to start on the highest temperature (450 °F). Adjust to the desired temperature by pressing either the increase or decrease temperature button.

## Operating Instructions

- Once having set the desired time and temperature, press the **"START/STOP"** button in order to start the baking process. The timer will begin to count down immediately after pressing the **"START/STOP"** button.

**Note:** You may choose to use the **"CONVECTION"** function at the same time. To do so, press the **"CONVECTION"** function button before pressing the **"START/STOP"** button.

- When the baking time is done, the oven will turn off and beep continuously. The digital display lights will also be extinguished.
- Remove food items using oven mitts and appropriate utensils.
- Always unplug oven when finished cooking, and allow to cool.

### Baking Guide

Follow the package or recipe instructions for baking times and temperature.

### Hints for Baking Cookies

For baking cookies, we suggest adjusting baking temperature and using cookie sheets placed on the wire rack. Also, using parchment paper on the cookie sheets might prove helpful when baking certain types of cookies.

- Preheat oven for **15 minutes**, then place cookie sheets on the wire rack to begin baking.
- Use parchment paper on cookie sheets so cookies will not stick.
- Cookie sheets baking times and temperatures may differ from those necessary when using other baking materials.

## Pizza

Bake your favorite pizzas in the toaster oven. The bake ware that will fit in your oven is up to 12 inches in diameter. **Never** use plastic, cardboard, paper or anything similar in the oven. Use the middle support guide to bake a pizza.

### Operation

- Set the wire rack into the middle support guide.
- Close oven door and plug unit in.
- Preheat oven for **15 minutes** on **450°F**.
- Once preheating is complete, insert pizza into oven using oven mitts and appropriate utensils.
- Close oven door and adjust time and temperature as desired. Press the **"START/STOP"** button to begin the baking process.
- Use both the top and bottom elements for baking. You can also use the **"CONVECTION"** function. To do so, push the **"CONVECTION"** function button before pressing the **"START/STOP"** button.
- When pizza is ready, the unit will turn off automatically and beep continuously. Remove pizza using oven mitts and appropriate utensils. Unplug unit and allow to cool before cleaning.

### Pizza Guide

#### **Frozen Pizzas**

Cook for **5-8 minutes** or as indicated on the package. It is advisable to remove the pizza from the freezer **10 minutes** before placing in the oven. Place pizza in toaster oven to bake.

#### **Pizza Mix**

Follow the instructions on the box. Cook for **18-25 minutes**.

#### **Pizza From Scratch**

Follow the recipe instructions. Place pizza in the toaster oven to bake.

## Care & Cleaning

**CAUTION:** Be sure to unplug the oven and allow it to cool before cleaning.

**WARNING:** DO NOT IMMERSE ENTIRE UNIT IN WATER.

**IMPORTANT:** Do not wipe the heating elements, they are self-cleaning.

- Always make sure that the appliance is unplugged and allow to cool before cleaning.
- The wire rack can be removed for easy cleaning. To do so, open the oven door and tilt upward slightly and pull the wire rack straight toward you until it slides out completely. Once the rack is removed, clean the interior with a damp cloth. To replace the wire rack, open oven door and tilt upward slightly and slide the rack into the two rack grooves at either side of the oven chamber and push straight to the back of the oven chamber. The exterior may be wiped with a damp cloth.
- Wash all the accessories in hot, soapy water or in the dishwasher.
- Wipe over the appliance with a soft dry cloth.
- Do not** use any volatile liquid to wipe the appliance.
- When not in use, keep it in the a dry, clean place.

To assure maximum safe operation, keep your toaster oven free of grease and build-up of food particles. Clean the inside of the walls with a damp sponge, cloth or nylon scouring pad and mild detergent. **DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL, AS ALL OF THESE METHODS MAY DAMAGE THE FINISH.**

All accessories should be washed in hot soapy water or can be cleaned in a dishwasher. The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel. Clean the outside with a damp sponge. **DO NOT USE AN ABRASIVE CLEANER AS IT MAY DAMAGE THE EXTERIOR FINISH.**

**DO NOT USE AN ABRASIVE CLEANER OR STEEL WOOL SCOURING PAD ON THE BAKE PAN AS IT MAY DAMAGE THE PORCELAIN ENAMEL FINISH.**

**LET ALL PARTS AND SURFACES DRY THOROUGHLY PRIOR TO PLUGGING OVEN IN AND USING.**

**REGULARLY REMOVE CRUMB TRAY FROM SLOT AND CLEAN.**

Model  
TO230H



## ONE (1) YEAR LIMITED WARRANTY

**EURO-PRO Operating LLC** warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase, when utilized for normal household use, subject to the following conditions, exclusions and exceptions.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to

In U.S.: **EURO-PRO Operating LLC**, 94 Main Mill Street, Door 16, Plattsburg, N.Y. 12901  
In Canada: **EURO-PRO Operating LLC**, 4400 Bois Franc, St. Laurent, Quebec H4S 1A7

If the appliance is found by **EURO-PRO** to be defective in material or workmanship, **EURO-PRO** will repair or replace it free of charge. Proof of purchase date must be included. \*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alterations to the product or any of its parts, which have been performed by a repair person not authorized by **EURO-PRO Operating LLC**.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event** is **EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states/provinces do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

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

**\*Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



## PRODUCT REGISTRATION CARD

Please complete and return within ten (10) days of purchase. The registration will enable us to contact you in the event a product defect is discovered. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions. RETURN TO:

**EURO-PRO Operating LLC, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901**

**TO230H**

Appliance Model

Date of Purchase

Name of store

Owner's name

Address

City

Prov.

Postal Code



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