



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 purchase when utilized for normal household use.

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 **EURO-PRO Operating LLC**, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901. If the appliance is found by **EURO-PRO Operating LLC** to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$18.95 to cover the cost of return shipping and handling 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 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 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.

***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 trying to improve our products, therefore the specifications contained herein are subject to change without notice.**



OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days. The registration will enable us to contact you in the unlikely event of a product safety notification. 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
TO292H

Appliance model _____

Date purchased _____ Name of store _____

Owner's name _____

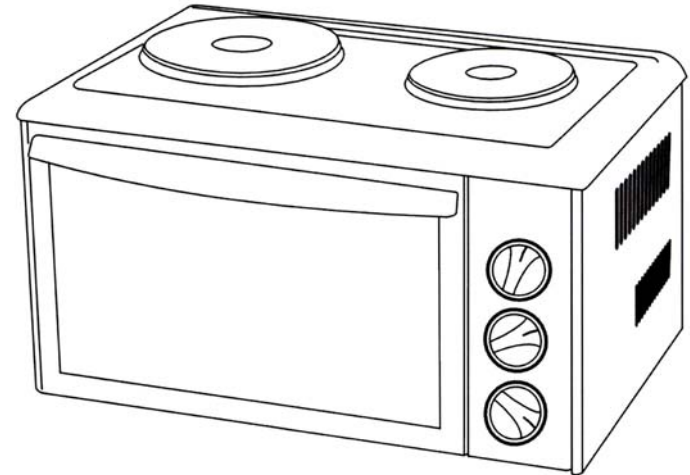
Address _____ City _____ State _____ Zip Code _____



CONVECTION OVEN WITH DOUBLE BURNER

OWNER'S MANUAL

Model TO292H
120V., 60Hz., 1700 Watts



EURO-PRO Operating LLC
94 Main Mill Street, Door 16
Plattsburgh, NY 12901
Tel. : 1 (800) 798-7398




IMPORTANT SAFETY INSTRUCTIONS

When using your **Bravetti Platinum Pro Convection Toaster Oven**, basic safety precautions should always be observed, including the following:

1. Read all instructions before using your **Convection Oven with Burners**.
 2. Do not touch hot surfaces. Always use handles or knobs.
 3. Close supervision is necessary when any appliance is used by or near children.
 4. To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.
 5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
 6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to EURO-PRO Operating LLC for examination, repair or adjustment.
 7. **NEVER** use your appliance for heating the room. Your oven and cook top are not designed to heat your kitchen. The top burners should NOT be operated without cookware.
 8. **NEVER** leave any items on the top of the oven.
 9. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
 10. Do not place on or near a hot gas or electric burner.
 11. **NEVER** place the convection oven with burners underneath a cupboard when in use. When operating the convection oven only, keep at least four inches of free space on all sides of the oven to allow for adequate air circulation.
 12. Unplug the appliance from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
 13. To disconnect, turn the "Operation" control button to OFF, then remove the plug. Always hold the plug, and never pull the cord.
 14. Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
 15. Do not cover any part of the oven with metal foil. This may cause the oven to overheat.
 16. Use extreme caution when removing the broiler pan/drip tray, rack or disposing of hot grease or other hot liquids.
 17. **NEVER** pick up a flaming pan. Turn all the controls Off and then unplug the convection oven.
 18. To smother a flaming pan that is on the burners, cover the pan completely with a well fitting lid. **NEVER** use water on a grease fire. A fire in the convection oven can be extinguished by closing the oven door and turning the oven off.
 19. When using the burners, turn all cookware handles toward the side or the back of the oven. Do **NOT** let them extend over the other burner.
 20. When using glass cookware, make sure that it is approved for use on a burner.
 21. Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
 22. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls and the like when in operation. Do not place any items on the oven during operation.
 23. Extreme caution should be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
 24. Be sure that nothing touches the top or bottom elements of the oven.
 25. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
 26. Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.
 27. This appliance is OFF when the Operation Control button is in the "OFF" position.
 28. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
 29. 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.
 30. Do not use outdoors.
 31. Do not use appliance for other than intended use.
 32. Do not clean the inside of the oven with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- This unit has a short power supply cord to reduce the risk resulting from 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 cord 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

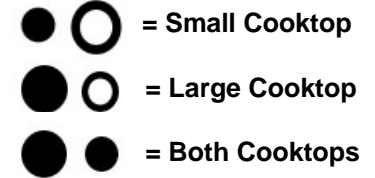
 **WARNING:** To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not modify the plug in any way.

Using the Cook Tops

The Convection Oven is equipped with two cook tops on the top of the unit. These can be used either separately or both at the same time. For more efficient use of these cook tops, we recommend using the correct size pot with the appropriate size cook top; i.e. use a large pot on the larger cook top and a small one on the smaller cook top.

Operation

- To use the small cooktop only, set the Operation Control Knob to the "**Small Cooktop**" position.
- To use the large cooktop, set the Operation Control Knob to the "**Large Cooktop**" position.
- To use both cooktops, set the Operation Control Knob to the "**Both**" position.
- To turn the cooktops off, set the Operation Control Knob to the "Off" position.



Note: The cooktops cannot be used at the same time as the convection oven.



CAUTION: Always use extreme care when using the burners on the convection oven. **NEVER** place the oven under a cupboard or close to curtains or anything that is flammable. Always turn the handles of your cooking pots towards the side or the back of the oven. Never leave them facing towards the front of the appliance.



CAUTION: Always allow the oven and the cooktops to cool completely before storing.

Care & Cleaning



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

Your oven features a continuous clean coating that automatically cleans itself during normal operation. Any spattering that occurs while cooking and comes into contact with the continuous coating is oxidized while the oven is in operation. If desired, wipe 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 CONTINUOUS CLEAN COATING.**

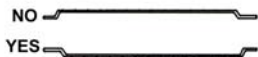
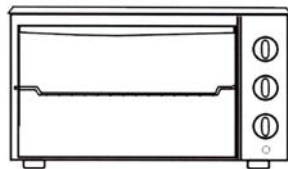
All accessories should be washed in hot soapy water or can be cleaned in a dishwasher. The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel. Clean the outside with a damp sponge. **DO NOT USE AN ABRASIVE CLEANER AS IT MAY DAMAGE THE EXTERIOR FINISH. DO NOT USE AN ABRASIVE CLEANER OR STEEL WOOL SCOURING PAD ON THE BROILER PAN AS IT MAY DAMAGE THE PORCELAIN ENAMEL FINISH. Use a damp sponge, cloth or nylon scouring pad to clean the cooktops. 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 UNIT. LET ALL PARTS AND SURFACES DRY THOROUGHLY PRIOR TO PLUGGING OVEN IN AND USING.**

Toasting

Large capacity oven allows for toasting 4 to 6 slices of bread, 6 muffins, frozen waffles or frozen pancakes. When toasting only 1 or 2 items, place food on the wire rack in the center of the oven.

Operation

- Set the Temperature Control Knob to 450°.
- Turn the Function Control Knob to **Toast**.
- Place food to be toasted on the Wire Rack.
- Turn the Operation Control Knob to the "Oven On" position.
- Remove food when it is toasted to your liking.
- When the food is done, turn the Operation Control Knob to the "Off" position.



Note: Wire Rack should be positioned in the middle of the oven with the indentations pointing down. See illustration.

CAUTION: When sliding trays out of oven, always support the rack. Always use an oven mitt when removing hot items from the oven.

Grill

Please note that the Grill function is the same as broiling but only the bottom elements will be used. For best results, it is recommended that you preheat the oven for 15 minutes on 450°.

Operation

- Set Temperature Control to 450°.
- Turn Function Control to **Grill**.
- Set the Operation Control Knob to the "Oven On" position.
- Preheat the oven.
- Place the wire rack on the broil pan.
- Place the food on the wire rack and slide into the bottom rack support guide.
- Set Temperature Control to the desired temperature.
- Brush food with sauces or oil, as desired.
- Turn food over midway through the prescribed cooking time.
- When grilling is complete, turn the Operation Control Knob to the "Off" position.

CAUTION: When sliding trays out of oven, always support the rack. Always use an oven mitt when removing hot items from the oven.

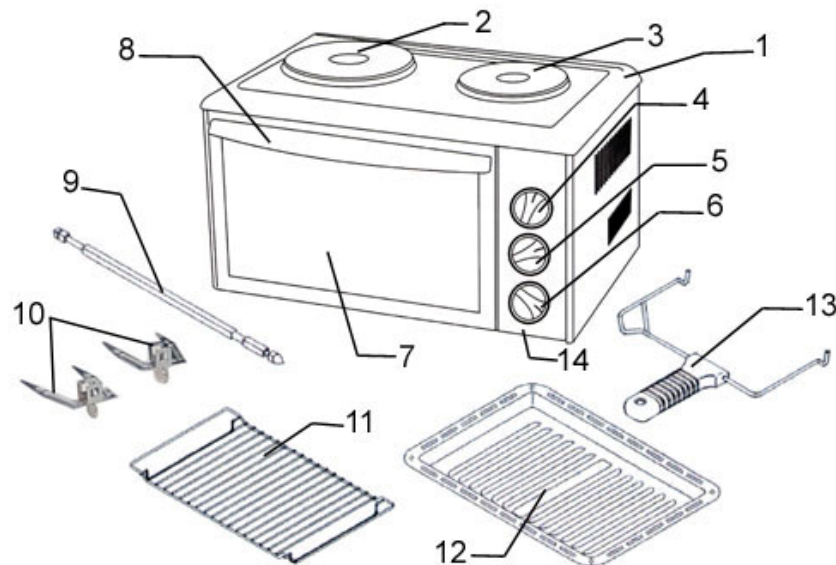
Defrost

Large capacity oven allows for defrosting of frozen meat or poultry. When you use the Defrost feature, the convection fan comes on. There is no heat produced from the heating elements.

Operation

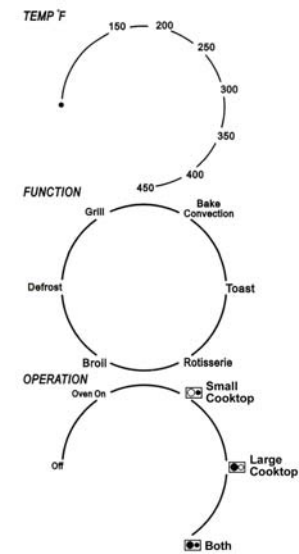
- Set the Operation Control Knob to the "Oven On" position.
- Place the frozen meat or poultry on the broil pan and insert into the oven.
- When the meat or the poultry has defrosted, remove it from the oven and set the Operation Control Knob to the "Off" position.

GETTING TO KNOW YOUR CONVECTION OVEN WITH BURNERS



1. Main Housing
2. Large Cooktop
3. Small Cooktop
4. Temperature Control Knob
5. Function Control Knob
6. Operation Control Knob
7. Glass Door
8. Cool Touch Handle
9. Rotisserie Skewer
10. Skewer Clamps (x2)
11. Wire Rack
12. Broiler Pan/Drip Tray
13. Rotisserie Handle
14. Power "On" Light

Bravetti™
PLATINUM PRO



CONTROL PANEL

Technical Specifications

Voltage: 120V., 60Hz.
 Oven Power: 1700 Watts
 Small Burner: 540 Watts
 Large Burner: 900 Watts
 Capacity: .91 Cu. Ft. (26 Liters)

Read all the sections of this booklet and follow all the instructions carefully.

Before Using Your Convection Oven with Burners

1. Read all of the instructions included in this manual.
2. Make sure that the oven is unplugged and the Operation Control Knob is in the "OFF" position.
3. Wash all the accessories in hot, soapy water or in the dishwasher.
4. Thoroughly dry all accessories and re-assemble in oven. Plug oven into outlet and you are ready to use your new Convection Oven with Burners.
5. After re-assembling your oven, we recommend that you run it at the highest temperature (450° F.) on the Toast Function for approximately 15 minutes to eliminate any packing residue that may remain after shipping. This will also remove all traces of odor initially present.
6. We recommend that you also turn the burners on for about 10 minutes to eliminate any packing residue that may remain after shipping.

Please 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 of the protective substance applied to the heating elements in the factory.

Convection Cooking

Convection cooking combines hot air movement by means of a fan with the regular features (broil, bake and toast). Convection cooking provides faster cooking in many cases than regular radiant types toaster ovens. The fan gently circulates 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. With the Convection Oven you will see about a 25 to 30% decrease in cooking temperature and a 20 to 25% decrease in cooking time when compared to a conventional oven.

Using Your Convection Oven with Burners

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

- **Temperature Control** - Choose the desired temperature from **150° to 450° F** for baking, broiling, toasting or grilling.
- **Function Control** - This oven is equipped with six positions for a variety of cooking needs:
 - Bake w/Convection** - Cakes, pies, cookies, poultry, beef, pork, etc.
 - Toast** - Bread, muffins, frozen waffles, etc.
 - Rotisserie w/Convection** - Cook up to a 3-lb roast or chicken.
 - Broil** - For broiling fish, steak, poultry, pork chops, etc
 - Defrost w/Convection** - Fan circulates air for defrosting meats or poultry.
 - Grill w/Convection** - For grilling fish, steak, sandwiches, bacon, etc.
- **Operation Control** - You can select either the oven or the cooktops. You can either use one or both of the cooktops at the same time but not together with the oven.
- **Convection Fan** - The convection fan works automatically on Bake, Grill, Rotisserie and Defrost settings.
- **Power "On" Light** - It is illuminated whenever the appliance is in use.
- **Broiler Pan/Drip Tray** - For use when broiling and roasting meat, poultry, fish and various other foods. Also to be used when using the Rotisserie to catch the drippings.

Roasting In Your Oven

Roast your favorite cut of meat to perfection. The oven can cook up to an 6-lb. chicken or turkey and up to a 4-lb. roast. A 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 on 450°. 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.

Operation

- Place the wire rack in the oven at the lowest position.
- Place food to be cooked in any roasting pan. If you wish to use the broil pan, then you do not need to insert the wire rack because the broil pan supports itself on the oven support guides.
- Set the Temperature Control Knob to the desired temperature.
- Turn the Function Control Knob to **Convection Baking**.
- Set the Operation Control to the "Oven On" position.
- Always use oven mitts to help you slide the roast in and out of the oven is wish to check on the cooking progress.
- When cooking is complete, turn the Operation Control Knob to the "Off" position.

Roasting Guide

Cooking results may vary, adjust these times to your individual requirements.

MEAT	OVEN TEMP	TIME PER LB.
BEEF ROAST	325	25-30 min.
PORK ROAST	325	40-45 min.
HAM	325	35-40 min.
CHICKEN	350	20-25 min.
TURKEY	350	20-25 min.

Note: All roasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.



CAUTION: When sliding trays out of oven, always support the rack. Always use an oven mitt when removing hot items from the oven.

Rotisserie Cooking

We recommend that you do not cook a roast larger than 3-4 lbs. on the Rotisserie Skewer. Chicken should be bound in string to prevent the chicken legs or wings from unraveling during roasting and so that rotisserie assembly will rotate smoothly. For best results we recommend that you preheat the oven for 15 minutes on 450°.

Operation

- Turn Function Control Knob to **Rotisserie**.
- Set temperature control to 450°F.
- Insert the meat or poultry that you are going to cook onto the rotisserie skewer making sure that the meat or poultry is secured tightly onto the skewer with the skewer clamps and thumbscrews. Make sure that the meat or poultry is centered onto the skewer.
- Insert the pointed end of the Rotisserie Skewer into the drive socket located on the right hand side of the oven wall. Make sure that the square end of the Rotisserie Skewer rests on the Rotisserie Skewer Support located on the left hand side of the oven wall.
- Slide the Broil/Drip Pan onto the lowest position to catch the food drippings.
- Set the Operation Control to the "Oven On" position.
- When the cooking is completed, turn the Operation Control to the "Off" position.
- Remove the Rotisserie Skewer from the oven by placing the hooks of the Rotisserie Handle under the grooves on either side of the Rotisserie Skewer. Remove the left side of the Rotisserie Skewer first by lifting up and out. Then pull the Rotisserie Skewer out of the drive socket and carefully remove the roast from the oven.
- Take the meat or poultry off the Rotisserie Skewer and place on a cutting board or platter.

Rotisserie Guide

Cooking results may vary, adjust these times to your individual requirements.

MEAT	OVEN TEMP	TIME PER LB.
BEEF ROAST	325	30-35 min.
PORK ROAST	325	45-50 min.
HAM	325	45-50 min.
CHICKEN	350	25-30 min.
TURKEY	350	25-30 min.

Note: All roasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

CAUTION: When sliding trays out of oven, always support the rack. Always use an oven mitt when removing hot items from the oven.

Using Your Convection Oven with Burners



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 broiler pan, wire rack or any hot container from a hot oven. Always use the an oven mitt when removing hot items from the oven.



CAUTION: Always use extreme care when using the burners on the convection oven. NEVER place the oven under a cupboard or close to curtains or anything that is flammable. Always turn the handles of your cooking pots towards the side or the back of the oven. Never leave them facing towards the front of the appliance.



CAUTION: Always allow the oven and the cooktops to cool completely before storing.

Broiling

The top heating elements cycle on and off to maintain maximum temperature in the oven. For best results, the oven should be preheated for 20 minutes at 450° before adding the food to be broiled.

Operation

- Set Temperature Control Knob to **450°**.
- Turn Function Control Knob to **Broil**.
- Set Operation Control Knob to the "Oven On" position.
- Preheat the oven .
- Place the wire rack on the broiler pan
- Place the food on the wire rack.
- Place the broil pan on the Top Rack Support Guide or Middle Rack Support Guide depending on the thickness of the food that you are cooking.
- Food should be placed as close as possible to the Top Heating Element without touching it.
- Set temperature control to the appropriate temperature.
- Brush food with sauces or oil, as desired.
- When broiling is complete, turn the Operation Control Knob to the "OFF" position.

Broiling Guide

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

MEAT	OVEN TEMP	COOKING TIME
RIB STEAK	400	25-30 min.
T-BONE STEAK	400	25-30 min.
HAMBURGER	400	25-28 min.
PORK CHOPS	400	40-45 min.
LAMB CHOPS	400	30-40 min.
CHICKEN LEGS	400	30-35 min.
FISH FILETS	350	20-25 min.
SALMON STEAKS	350	20-25 min.

Note: All broiling times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

 **CAUTION:** Always use extreme care when removing broiler pan, wire rack or any hot container from a hot oven. Always use an oven mitt when removing hot items from the oven.

Convection Baking

Convection baking is very consistent and even. The oven heats quickly, so preheating is not necessary or desirable. The fan circulates the hot air around the food making baked goods rise quickly and evenly.

Bake your favorite cookies, cakes, pies, brownies, etc. The bakeware that will fit in your oven are up to 10 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.

Operation

- Place the wire rack in the **lowest or middle** Rack Support Guide depending on the height of the pan or according to the recipe.
- Place pan with item(s) to be baked on the wire rack.
- Turn the Function Control to **Bake/Convection**.
- Set the Operation Control to the "Oven On" position
- Set the Temperature Control to the desired temperature.
- When baking is complete, turn Operation Control to the "Off" position.

Positioning of the Wire Rack

Cookies - Use bottom and middle Support Guides.

Layer Cakes - Use bottom Support Guide only (bake one at a time).

Pies - Use bottom Support Guide.

Baking Cookies

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

1. Use parchment paper on cookie sheet so cookies will not stick.
2. Cookie sheets, baking times and temperatures may differ from those necessary when using other baking materials.

Note: Convection air is superheated and it circulates around the food, so it cooks food up to 30% faster. When baking your favorite recipes or packaged goods, follow recipe instructions remembering not to preheat. Check the baked goods a few minutes before the shortest recommended baking time.

Baking Guide

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

 **CAUTION:** When sliding trays out of oven, always support the rack. Always use an oven mitt when removing hot items from the oven.

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