

EURO-PRO X

**Toaster Oven
with
Rotisserie & Griddle
Use and Care Instructions
Model TO280**



EURO-PRO Operating LLC
Boston, MA, 02465
Tel.: 1 (800) 798-7398
www.euro-pro.com.

IMPORTANT SAFEGUARDS

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

Read all instructions before using your Toaster Oven/Rotisserie/Griddle.

WARNING: To reduce the risk of fire, electrical shock, or injury:

1. Read all instructions.
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 the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. Do not place on or near a hot gas or electric burner.
9. When operating the oven, keep at least four inches of free space on all sides of the oven to allow for adequate air circulation.
10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
11. To disconnect, turn the time control to OFF, then remove the plug. Always hold the plug, and never pull the cord.
12. Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
13. Do not cover crumb tray or any part of the oven with metal foil. This may cause the oven to overheat.
14. Use extreme caution when removing the tray, racks or disposing of hot grease or other hot liquids.
15. 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.
16. Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
17. 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.
18. Extreme caution should be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
19. Be sure that nothing touches the top or bottom elements of the oven.
20. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
21. Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.
22. This appliance is OFF when the Timer Control button is in the "OFF" position.
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.
25. Do not use outdoors.
26. Do not use appliance for other than intended use.
27. This appliance is for HOUSEHOLD USE ONLY.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

IMPORTANT SAFEGUARDS CONTINUED...

IMPORTANT SAFEGUARDS CONTINUED... SPECIAL SAFETY INSTRUCTIONS

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.

IMPORTANT NOTICE

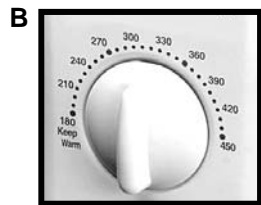
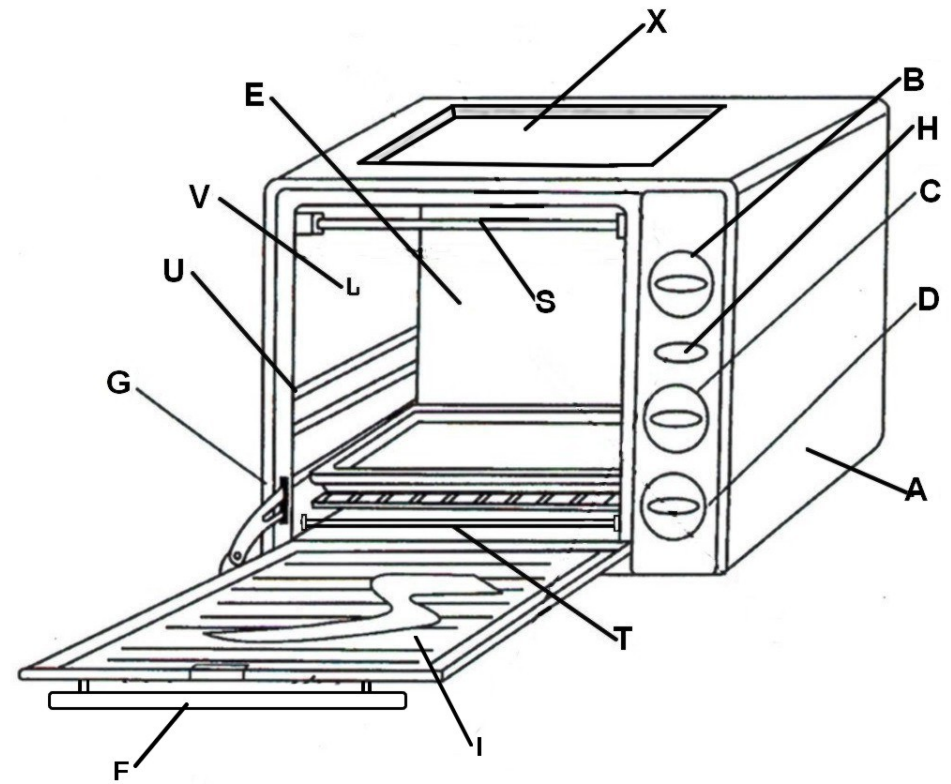
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify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

Main Components

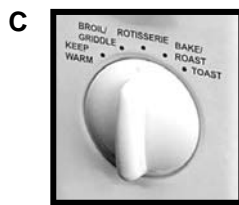
Model TO280
120 Volt, 60 Hz
1500 watts

Toaster Oven with Rotisserie & Griddle

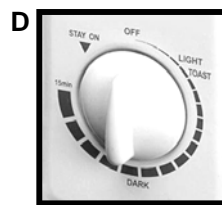
- A. HOUSING
- B. TEMPERATURE CONTROL
- C. FUNCTION CONTROL
- D. TIME CONTROL/ON/OFF SWITCH
- E. INNER ENCLOSURE
- F. DOOR HANDLE
- G. DOOR FRAME
- H. ON-LIGHT INDICATOR
- I. GLASS DOOR
- J. TRAY/RACK HANDLE
- K. ROTISSERIE HANDLE
- L. CRUMB TRAY
- M. BAKE RACKS (2)
- N. DRIP PAN
- O. BROILER RACK
- P. ROTISSERIE SKEWER
- Q. SKEWER CLAMP (2)
- R. THUMBSCREW (2)
- S. UPPER HEATING ELEMENT
- T. LOWER HEATING ELEMENT
- U. RACK SUPPORT GUIDES
- V. ROTISSERIE SKEWER SUPPORT
- W. COOKIE SHEETS (2)
- X. GRIDDLE
- Y. GRIDDLE COVER



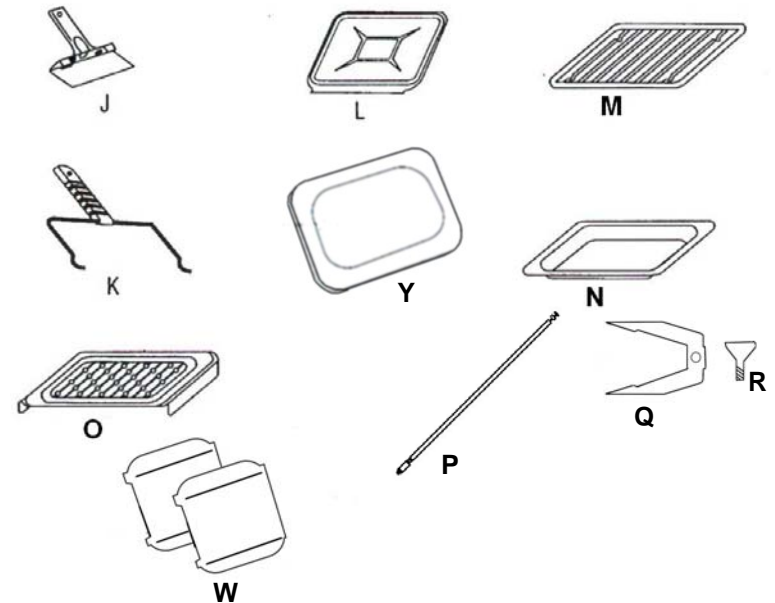
Temperature Control



Function Control



Time Control ON/OFF SWITCH



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

Before Using Your Toaster Oven with Rotisserie & Griddle

Before using your Toaster Oven with Rotisserie & Griddle for the first time, be sure to:

1. Read all of the instructions included in this manual.
2. Make sure that the oven is unplugged and the Time Control (D) is in the "OFF" position.
3. Wash the racks (M), drip pan (N), broiler rack (O) and crumb tray (L) in hot, soapy water or in the dishwasher. Also remove the rotisserie skewer (P), and skewer clamps (Q) from the packaging and wash these in hot, soapy water.
4. Thoroughly dry all accessories and re-assemble in oven. Plug oven into outlet and you are ready to use your new Toaster Oven with Rotisserie & Griddle .
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.

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.

Using Your Toaster Oven with Rotisserie & Griddle

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

- Temperature Control (B) - Choose the desired temperature from Keep Warm to 450° F for baking or rotisserie.
- Function Control (C) - This oven is equipped with five positions for a variety of cooking needs:
 - Bake/Roast - Cakes, pies, cookies, poultry, beef, pork, etc.
 - Toast - Bread, muffins, frozen waffles, etc.
 - Rotisserie - Can cook up to a 5-lb. roast or chicken
 - Griddle/Broil - For broiling fish, steak, poultry, pork chops, etc. and for making grilled cheese sandwiches, eggs, bacon, etc.
 - Keep Warm - To keep cooked food warm for up to 30 minutes.
- Time Control (D) - When you turn the control to the left, (counter-clockwise), the oven will stay "ON" until it is manually shut "OFF". To activate the timer segment of the control, turn to the right (clockwise) to toast or use as a timer. This function also has a bell that rings at the end of the programmed time.

Using Your Toaster Oven with Rotisserie & Griddle cont..

- On-Light Indicator (H) - It is illuminated whenever the oven is turned on.
- 2 Bake Racks (M)- For toasting, baking and general cooking for casserole dishes and standard pans.
- Drip Pan and Broiler Rack (N & O) - For use in broiling and roasting meat, poultry, fish and various other foods. The broiler rack (O) allows the fat drippings to drip into the drip pan (N) and away from the food. This will help prevent spattering that could result in smoke and flare ups.
- Tray/Rack Handle (J) - Allows you to pick up the bake rack (M), drip pan (N) and broiler rack (O) when they are hot.
- Rotisserie Skewer (P) - Roasts a variety of meats and poultry that are very tender and juicy inside, and browned to perfection outside.
- Rotisserie Handle (K) - Used for removing the rotisserie skewer from the oven after your roast is done.

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 rotisserie, broiler rack, drip pan, bake racks, crumb tray or any hot container from a hot oven. Always use the tray/rack handle, rotisserie handle or an oven mitt when removing these items.

Rotisserie Cooking

We recommend that you do not cook a roast larger than 4-5 lbs. on the skewer (P). 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

- Set temperature control (B) to 450°F.
- Turn function control (C) to rotisserie. Insert pointed end of skewer clamp (Q) through rotisserie skewer (P), making sure the points of the skewer clamp (Q) face in the same direction as pointed end of rotisserie skewer (P). Slide skewer clamp (Q) towards square of the rotisserie skewer (P) and secure with thumbscrew (R).
- Place food to be cooked on the rotisserie skewer (P) by inserting the rotisserie skewer (P) directly through the center of the food.
- Place the second skewer clamp (Q) into the other end of the roast or poultry and secure skewer clamp (Q) with thumbscrew (R).
- Check that the food is centered on the rotisserie skewer.
- Insert the pointed end of the rotisserie skewer (P) into the drive socket located on the right hand side of the oven wall. Make sure the square end of the rotisserie skewer (P) rests on the rotisserie skewer support (V) located on the left hand side of the oven wall.
- Slide the drip pan (N) into the lowest position to catch the food drippings.
- Turn the time control (D) to the "ON" position
- Use the rotisserie guide below for suggested roasting times. Check the doneness with a reliable meat thermometer. Use an independent timer to remind you to check the meat temperature.
- When complete, turn the time control (D) to the "OFF" position.
- Remove the spit by placing the hooks of the rotisserie handle (K) under the grooves on either side of the rotisserie skewer (P). Lift the left side of the rotisserie skewer (P) first by lifting it up and out. Then pull the rotisserie skewer (P) out of the drive socket and carefully remove the roast from the oven. Take the meat off of the rotisserie skewer (P) and place on 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	325-450	30-35 min.
PORK ROAST	325-450	45-50 min.
HAM	325-450	45-50 min.
CHICKEN	350-450	25-30 min.
TURKEY	350-450	25-30 min.

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

Roasting In Your Oven

Roast your favorite cut of meat to perfection. The oven can cook up to an 8-lb. chicken or turkey and up to a 6-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 food to be cooked in the drip pan (N).
- Place the drip pan (N) at the lowest position.
- Set the temperature control (B) to the desired temperature.
- Turn the function control (C) to bake/roast.
- Turn the time control (D) to the "STAY ON" position.
- To check or remove roast, use the tray/rack handle (J) provided to help you slide the drip pan in and out.
- When cooking is complete, turn the time control (D) to "OFF" position.

Roasting Guide

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

MEAT	OVEN TEMP	TIME PER LB.
BEEF ROAST	325-450	25-30 min.
PORK ROAST	325-450	40-45 min.
HAM	325-450	35-40 min.
CHICKEN	350-450	20-25 min.
TURKEY	350-450	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.

Broiling

For best results, it is recommended that you preheat the oven for 15 minutes on 450°.

Operation

- Set Temperature Control (B) to 450°.
- Turn Function Control (C) to Broil.
- Preheat the oven.
- Place the Broiler Rack (O) on the Drip Pan (N).
- Place the food on the Broiler Rack (O) and slide into the Top Rack Support Guide (U) or Middle Rack Support Guide (U) depending on the thickness of the food that you are cooking.
- Food should be placed as close as possible to the Top Heating Element (S) without touching it.
- Set temperature control (B) to the appropriate temperature.
- Brush food with sauces or oil, as desired.
- Turn Time Control (D) to "ON".
- It is advisable to leave the door slightly ajar.
- Turn food over midway through the prescribed cooking time.
- When broiling is complete, turn the Time Control (D) to "OFF".

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.

Using the Griddle

The Griddle (X) located on top of the oven, is a very convenient way to cook a large variety of foods without having to use many pots and pans. It is also perfect for cooking your dinner side dishes while using the Rotisserie or broiling meat, fish or poultry. Food can be kept warm while cooking items within the oven itself or while cooking elsewhere. The Griddle (X) is ideal for making grilled cheese sandwiches, bacon, eggs, French Toast, pancakes, hamburgers or hot dogs.

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.

- Set temperature control (B) to Max.
- Turn the Function Control (C) to Griddle.
- Turn the Time Control (D) to ON, preheat for 5 minutes and begin cooking.
- When finished, turn the Time Control (D) to OFF position.
- Use extreme caution when removing the griddle, being careful not to spill any hot liquid that may be in it.
- The Griddle (X) is dishwasher safe.

Baking

Bake your favorite cookies, cakes, pies, brownies, etc. The bakeware that will fit in your oven are up to 9 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.

Note: When using a single bake rack (M), position the Bake Rack (M) in the lowest Support Guide (U).

Operation

- Place the Bake Rack (M) in the lowest or middle Rack Support Guide (U) depending on the height of the pan or according to the recipe.
- Preheat the oven as directed in the recipe, approximately 15 minutes.
- Place pan with item(s) to be baked on the Bake Rack (M).
- Turn the Function Control (C) to BAKE.
- Turn the Time Control (D) to "ON".
- When baking is complete, turn the Time Control (D) to "OFF".

Baking On 2 Racks

- Two racks of cookies or pies can be baked at the same time, however it is necessary to rotate them (i.e. move the top to the bottom and the bottom to the top) halfway through the cooking time.

Positioning of the Bake Racks

Cookies - Use bottom and middle Support Guides (U).

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

Pies - Use bottom and middle Support Guides (U).

Baking Cookies

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

1. Preheat oven for 15 minutes, then place cookie sheets (W) on the bake racks to begin baking.
2. Use parchment paper on cookie sheets (W) so cookies will not stick.
3. Cookie sheets (W) baking times and temperatures may differ from those necessary when using other baking materials.

Baking Guide

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

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 bake rack (M) in the center of the oven.

Operation

- Set the Temperature Control (B) to 450°.
- Turn the Function Control (C) to Toast.
- Place food to be toasted on the Bake Rack (M).
- Ensure Crumb Tray (L) is in place.
- Turn the Time Control (D) to desired darkness. (Light to Dark).
- Bell will ring to signal the end of the Toast cycle.

Note: Bake Rack (M) should be positioned in the middle of the oven with the indentations pointing down.

Keep Warm

Keep cooked food warm for up to 30 minutes. Longer periods of time are not recommended as food will become dry or will spoil.

Operation

- Set the Temperature Control (B) to Keep Warm.
- Turn the Function Control (C) to Keep Warm.
- Turn the Time Control (D) to ON.
- Turn the Time Control (D) to OFF when finished with Keep Warm.

CAUTION: When sliding rack out of oven, always support the rack. Do not let go until you are sure the rack is securely supported by the rack handle.

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 DRIP PAN AS IT MAY DAMAGE THE PORCELAIN ENAMEL FINISH.

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

EURO-PRO

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. For Customer Service support, call 1 (800) 798-7398 or visit our website www.euro-pro.com. 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 and \$14.95 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".**



OWNERSHIP REGISTRATION CARD FOR CANADIAN CONSUMERS ONLY

Please fill out and mail the product registration card within ten (10) days of purchase. 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, 4400 Bois Franc, St-Laurent, QC, H4S 1A7
TQ280

Appliance model _____

Date purchased _____

Name of store _____

Owner's name _____

Address _____

City _____

Prov. _____

Postal Code _____

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