

**Toaster Broiler Oven**

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**Petit rotisserie four**

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**Horno Tostador Asador**

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User Manual  
RTO1400SS

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Guide de l'Utilisateur  
RTO1400SS

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Manual del Usuario Modelo  
RTO1400SS

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# IMPORTANT SAFEGUARDS

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

- 1. Read all of the instructions before using this appliance.**
2. Do not touch hot surfaces. 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 other liquids.
5. Do not let the cord hang over the edge of the table or countertop, or touch hot surfaces.
6. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact the nearest Authorized Service Center 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 the appliance on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.
9. When operating the oven, keep at least four inches of space on all sides of the oven to allow adequate air circulation.
10. Unplug the unit from the outlet when not in use and before cleaning. Allow it to cool completely before putting on or taking off parts, and before cleaning.
11. To disconnect, turn the control to OFF, then remove the plug. Always hold the plug, but never pull the cord.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not cover the crumb tray or any part of the oven with metal foil. This may cause overheating of the oven.
14. Use extreme caution when removing the tray or disposing of hot grease or other hot liquids.
15. Do not clean the unit 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 store any items on the oven during operation.
18. Extreme caution should be exercised when using containers constructed of other than metal or glass.
19. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
20. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
21. This appliance is off when both the Time/Thermostat controls are in the OFF position.
22. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching or nicking the edges. If the door has a scratch or nick, contact our toll-free customer service center before using the oven.

## SAVE THESE INSTRUCTIONS

### HOUSEHOLD USE ONLY

#### **Polarized Plug**

This appliance is equipped with 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. This is a safety feature. If the plug does not fit fully into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician for assistance. Do not attempt to modify this plug in any way. Do not attempt to defeat the safety purpose of this polarized plug.

**A short power-supply cord** is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Avoid the use of an extension cord because it may overheat and cause a risk of fire. However, if you must use an extension cord, the marked electrical rating should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

Thank you for using our Haier product. This easy-to-use manual will guide you in getting the best use of your toaster oven.

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Model number

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Remember to record the model and serial number. They are on a label in back of the product.

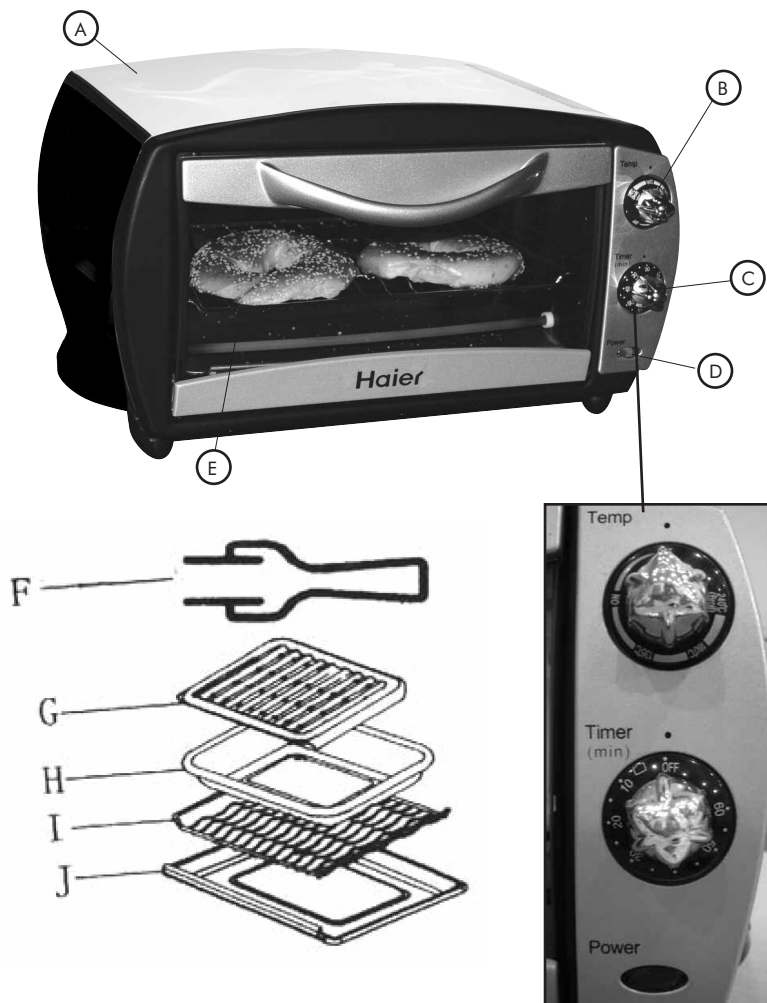
Date of purchase

Staple your receipt to your manual. **You will need it to obtain warranty service.**

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# Parts and Accessories



A. Housing

B. Temperature Knob

C. Timer Knob

D. Power Indicator Light

E. Lower Heating Element

F. Handgrip for Wire Rack & Oven Pan

G. Broiling Rack

H. Oven Pan

I. Wire Rack

J. Crumb Tray

## BEFORE USING FOR THE FIRST TIME

Before using your toaster oven for the first time, be sure to do the following:

- Read all instructions in this manual carefully.
- Place the oven on a dry, level surface at least 4 inches away from the wall and other objects on the countertop.
- Remove all accessories and packing materials from the oven.
- Wash the handgrip, broiling rack, oven pan, wire rack, and crumb tray with warm, soapy water. Rinse thoroughly and wipe dry.
- Use a damp cloth to lightly wipe the inner walls of the oven. Do not use a spray or abrasive polishing agent. Do not touch the electric heating elements and do not soak the inside of the oven with water.
- Wipe the exterior surfaces and door handle.
- Unwind the power cord and plug it into a standard polarized wall outlet.
- Place the broiling rack, oven pan, wire rack, and crumb tray inside the oven and close the oven door. Do not place the handgrip inside the oven. Preheat the oven at the highest temperature for 20 minutes. Afterwards, preheating will not be necessary. Turn off the oven. A small amount of smoke and odor may be detected. This is normal and will only last a few minutes. Open the door to let out any smoke residue inside the oven. Let the accessories cool before handling.
- This appliance should be the only appliance operating on the circuit.

# FEATURES

**Caution!** During the baking process, be sure that the metal accessories and food do not come into contact with the heating elements on the top and bottom of the toaster oven. Always allow at least 1 inch of space between food and the upper heating element.

## Temperature Knob

The temperature knob controls the temperature inside the oven up to 240°F. Set the temperature according to the size and quantity of the food and the desired function. Turn the knob clockwise to the desired temperature.

## Timer Knob

The range of the timer is 0-60 minutes. When turned to the OFF position, the power will be shut off and the oven will stop operating. The timer can be adjusted to the required setting in accordance with the temperature setting.

- During the baking process, the timer can be turned to a new position in order to reset the time.
- When the set time is reached, a bell signal will be heard and the heating elements will shut off automatically.

## Handgrip for the Wire Rack and Oven Pan

Use the handgrip to bring the wire rack and oven pan out of the oven when it is hot.

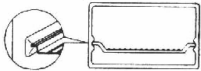
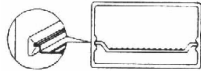
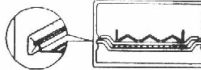
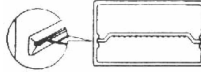




## Power Indicator Light

The power indicator light will become lit when the timer knob is turned on.



## SUMMARY OF OPERATIONS

Function	Timer	Position of Wire Rack & Accessories	Notes and Tips
Keep Warm	Desired time		Use this setting to keep food warm. Do not use this setting for more than an hour or to reheat cold food. If food is not hot enough for serving, turn the temperature knob up.
Bake	Desired time		Ideal for meat, pizza, cakes, casseroles, fruit desserts, fish, stuffed vegetables, puddings and other moist foods that do not require browning and crisping.
Broil	Desired time		Ideal for foods such as hamburgers, steaks, kebabs. Always use the broiling rack set in the oven pan. Allow 1 inch between the food and the upper heating elements.
Top Broiling	Up to 5 minutes		Use this setting to top-brown hors d'oeuvres, open-faced sandwiches, cheese toppings, etc. When using for the first time, keep an eye on the food and adjust the operating time accordingly to avoid over-browning.
Toast	Up to 5 minutes		Set the temperature knob to the desired level. Some breads, muffins, etc. will take longer than others. Reset the knob if results are too light. Follow the instructions below in the "Toasting" section for placement of food on the rack.
Sandwich	Up to 5 minutes		Set the temperature knob to the desired level. Some breads, muffins, etc. will take longer than others. Reset the knob if results are too light. Follow the instructions below in the "Toasting" section for placement of food on the rack.

# COOKING FUNCTIONS

Follow the guidelines in the chart above for tips on rack positioning and cooking.

**Caution!** Never place oven pans, casserole dishes or any other accessories directly onto the heating elements when the oven is in use.

## Hints & Tips

For best performance:

- Do not overfill the oven. Whenever possible, place foods in the center of the oven.
- Avoid opening the door too frequently so as to prevent heat loss.

## Keep Warm

Use this setting to keep cooked foods warm for short periods of time without overcooking. Do not use this function for prolonged periods or use this feature to reheat frozen or cold foods.

1. Place the food to be kept warm on the wire rack.
2. Set the temperature knob.
3. Turn the timer knob to the desired position.
4. Once the "keep warm" function is no longer needed, turn the temperature knob to the OFF position.

## Bake

Use the oven pan to bake cookies, biscuits, rolls, etc. Place the oven pan directly on the removable wire rack. Refer to the table on page 8 for wire rack positioning.

**Note:** Uncovered casseroles and baking dishes may be placed directly on the removable wire rack but make sure that they are placed at least 1 inch away from the upper heating elements.

1. Close the oven door.
2. Set the temperature knob to the desired setting.
3. Turn the timer knob.
4. When baking is completed, turn the temperature knob to the OFF position.

## Top Browning

Top browning is ideal for melting, crisping and toasting food surfaces. Use it for open-faced sandwiches, buttered muffins or browning cooked casseroles.

1. Place the food on the oven pan and place the oven pan on the wire rack.
2. Close the oven door.
3. Turn the temperature knob to the desired position.
4. Set the timer knob.
5. When experimenting with new uses, monitor the cooking process to avoid over-browning.
6. When the surface has browned to the desired color and the browning cycle is completed, turn the temperature knob to the OFF position.

## Broiling

Always insert the broiling rack into the oven pan when broiling. No preheating of the broiler is necessary. Do not leave the broiler unattended when in use.

**Caution!** Never cover the wire rack with foil. This prevents fats and oils from draining into the pan below, which will cause spattering and smoking. The foil also restricts air circulation and proper ventilation.

1. Place the wire rack into the oven as shown above in the table on page 8.
2. Dry the meat, poultry or fish with a paper towel.
3. To reduce the spattering, pour 1/4 cup water into the bottom of the oven pan.
4. Set the broiling rack inside the oven pan. Place the food to be broiled on the broiling rack, then put the assembly on the wire rack.  
**Note:** Fish can be broiled directly on the oven pan since it is non-fatty.
5. Turn the temperature knob to the desired position.
6. Set the timer knob.
7. If the grease "pops" during the cooking process, turn the temperature knob to a lower setting.
8. Care should be taken when turning food, removing the oven pan from the oven and disposing of grease collected in the oven pan while broiling. Always use the handgrip or oven mitts.
9. A bell chime will signal that broiling is finished. Turn the temperature knob to the OFF position.
10. Once the grease from the pan has cooled, wash the pan and the broiling rack.
11. Clean the inside of the oven after each use. Accumulation of grease will cause smoking. Wipe with a damp sponge and a non-abrasive cleaning solution.

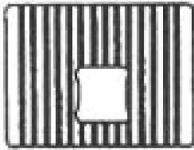
## Hints & Tips

- For best results, thaw frozen meats before broiling. This will reduce the amount of smoke from the broiler.
- If frozen steaks and chops are broiled, allow 1-1/2 to 2 times the required broiling time as that required for thawed meat.

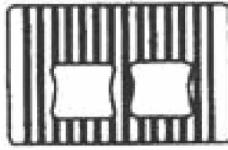
## Toasting

Always use the wire rack when toasting bread, sandwiches, muffins, frozen waffles, etc.

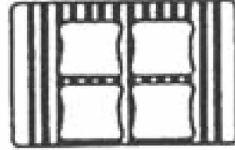
- The wire rack can accommodate up to 4 slices of bread. However, for better results, toast only 2 slices at a time.
- Arrange the slices of bread as shown below:



Toasting one slice



Toasting two slices



Toasting four slices

1. Place the wire rack as shown in the table on page 8.
2. Center the food to be toasted on the wire rack.
3. Close the oven door.
4. Set the temperature and the timer knobs.
 

**Note:** When using the toaster oven for the first time, set both the temperature knob and the timer knob to a medium setting. Monitor the toasting progress and adjust the knobs as needed.
5. When toasting, both the top and bottom heating elements will be turned on in order to brown both sides of the food at the same time. To stop the toasting process, interrupt the cycle by turning the timer knob to the OFF position. This will shut the unit off without damaging the toaster oven. To continue toasting after a cycle has ended, restart the oven by turning the timer knob clockwise.
6. Condensation may build up on the inside of the glass door. This is normal. It will evaporate during the toasting cycle.
7. Once the cycle has been completed, a bell will chime and the heating elements will shut off automatically. Turn the temperature knob to the OFF position.

# CLEANING AND MAINTENANCE

For optimum performance and safe operation, always keep the unit clean and free of grease and buildup of food particles.

- Unplug the toaster oven from the wall outlet and allow it to cool before cleaning.
- Remove the wire rack. Use a damp cloth or sponge with a mild liquid soap solution to wipe the interior walls of the toaster oven. Never use harsh abrasives, corrosive products or spray detergents.
- Do not clean the interior with metal scouring pads. Pieces can break off and touch electrical parts, creating a risk of electrical shock.
- Do not soak the inside of the oven or wash it under running water, as this will cause serious damage to the appliance.
- Do not use sharp or hard kitchen utensils on the oven since this could damage the surface of the appliance.
- To clean the glass door, use a glass cleaner or a damp cloth. Wipe dry with a clean cloth.
- Wipe the exterior finish with a damp cloth and mild soap solution. For stubborn stains, a non-abrasive liquid cleaner or glass cleaner may be used. Do not use metal scouring pads, as they might mar the finish. Always remove cleaning agents by polishing with a clean dry cloth.
- The wire rack, oven pan and broiling rack should be removed and washed with running water and detergent, or in a dishwasher after each use.
- Slide the crumb tray out from the bottom of the oven. Wash by hand under running water with a mild soap detergent. For tough stains, soak the crumb tray with hot soapy water and scrub with a soft sponge. Rinse thoroughly and wipe dry before replacing in the oven.
- If the oven has not been used for a long time, be sure to remove dust and moisture before operating.
- If servicing is required, contact an authorized service representative for instructions.

# Troubleshooting

**Caution!** If the power supply cord is damaged, it must be replaced by the manufacturer, an authorized service agent or a similarly qualified person in order to avoid hazard.

1. The oven does not become hot after being turned on.
  - Check that the oven is plugged into the wall outlet.
  - Make sure that the cooking time has been set.
  - Make sure that the temperature knob has been set.
2. There is a metallic sound when the oven is in use.
  - Shut the oven off. Do not attempt to disassemble the oven. Contact an authorized service agent immediately for examination of the fan.
3. Food is often overcooked or burned, even when cooked according to the recipe.
  - Have an authorized service agent check the temperature knob.
  - Check that the fan motor is operating normally.

# LIMITED WARRANTY

## Full One Year

This warranty covers all defects in workmanship or materials for a period of 12 months from the date of purchase, provided you are able to present a valid proof-of-purchase (the original receipt)

Exceptions: Commercial or Rental Use Warranty is 90 days from date of original purchase.

This warranty covers appliances within the Continental United States, Puerto Rico and Canada.

### What is not covered by this warranty:

Damage from other than normal use or improper installation.

Damage from misuse, abuse, accident, alteration, lack of proper care and maintenance.

Failure caused by build-up of food matter or water deposits.

Product, whose rating label has been removed or altered.

Product serviced by other than authorized service center.

Replacement or repair of household fuses, circuit breakers or wiring.

Labor, shipping charges and replacement of defective parts beyond the initial 12-month period.

Do not return this product to the store.

If you need assistance with this product, please contact "Haier Customer Satisfaction Service at 1-877-337-3639 between 9:00 AM and 5:00 PM (EST) Monday to Friday.

### Before calling, please have the following information available:

Model number of your appliance. The name and address of the store you purchased the unit from and the date of purchase. A clear description of the problem.

Haier will repair or replace any part free of charge including labor that fails due to a defect in materials or workmanship, or replace with a comparable model.

### **THIS LIMITED WARRANTY IS GIVEN IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.**

The remedy provided in this warranty is exclusive and is granted in lieu of all other remedies.

This warranty does not cover incidental or consequential damages, so the above limitations may not apply to you. Some states do not allow limitations on how long an implied warranty lasts, so the above limitations may not apply to you.

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

Haier America  
New York, NY 10018

# IMPORTANT

## Do Not Return This Product To The Store

If you have a problem with this product, please contact the "Haier Customer Satisfaction Center" at 1-877-337-3639.

DATED PROOF OF PURCHASE REQUIRED FOR WARRANTY SERVICE

# IMPORTANT

## Ne pas Réexpédier ce Produit au Magasin

Pour tout problème concernant ce produit, veuillez contacter le service des consommateurs 'Haier Customer Satisfaction Center' au 1-877-337-3639.  
UNE PREUVE D'ACHAT DATEE EST REQUISE POUR BENEFICIER DE LA GARANTIE.

# IMPORTANTE

## No regrese este producto a la tienda

Si tiene algún problema con este producto, por favor contacte el "Centro de Servicio al Consumidor de Haier" al 1-877-337-3639 (Válido solo en E.U.A).

NECESITA UNA PRUEBA DE COMPRA FECHADA PARA EL SERVICIO DE LA GARANTIA

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