persona.

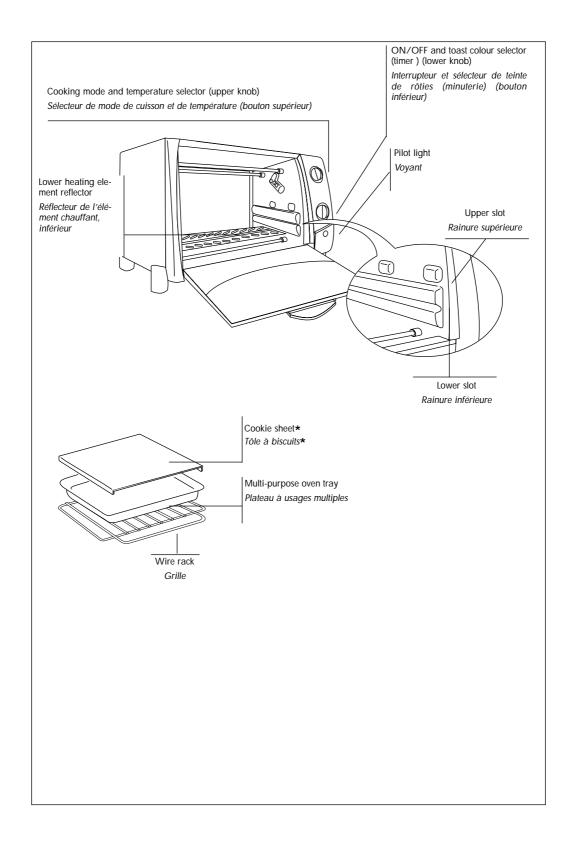
TOASTER OVEN

GRILLE-PAIN/FOUR

43-2150-8

2150-8





SUMMARY OF OPERATION

Program/ cooking mode	ON/OFF and toast colour selector (lower knob)	Cooking mode and temperature selector (upper knob)	Indicator light	Position of wire rack/ oven tray
OFF	OVEN/ OFF BROIL MED.	TOAST 3ROIL WARM	OFF	
KEEP WARM	OVEN/ OFF BROIL TOP BROWN DARK	TOAST 3ROIL WARM	ON	Wire rack on the lower slot
ВАКЕ	OVEN/ OFF BROIL MED.	TOAST BROIL WARM	ON	Oven tray on the wire rack inserted in the lower notch
BROIL	OVEN/ UTF BROIL MED.	IUADI SKUIL WARM 70 20 710 120	ON	Oven tray placed on the lower heating element reflector and wire rack inserted in the upper slot
TOAST	UVEN/ UFF BROIL MED.	TOAS1 BROIL WARM 220 270 170	ON	Wire rack on the lower slot

During the bake and toast function, do not put the multi-purpose oven tray (or any other accessory/container) directly on the lower heating element reflector.



4

IMPORTANT SAFETY INFORMATION

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

- 1. Read all instructions.
- 2. The temperature of the door or the outer surfaces may be high when the appliance is operating: only ever touch the plastic knobs and handles.
- Before using this appliance, place it two to four inches away from the wall or any object on the countertop. Remove any object that may have been placed on top of the appliance. Do not use on surfaces where heat may cause a problem.
- 4. To protect against electrical shock, do not immerse cord, plugs, in water or other liquid.
- 5. The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.
- 6. **Unplug from outlet when not in use and before cleaning.** Always turn the ON/OFF dial (lower knob) to "OFF" and the temperature dial (upper knob) to " before unplugging. Allow to cool before putting on or taking off parts or taking off parts and before cleaning the appliance.
- 7. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similary qualified person in order to avoid a hazard.
- 8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 9. Do not use outdoors.
- 10. Do not place heavy objects on the open door. Do not forcefully push the open door down. Do not place hot pans/baking tins (just removed from the oven) onto the open door.
- 11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 12. Do not place on or near a hot or electric burner, or in a heated oven. Do not place anything on top of the oven while in use.
- 13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 14. If the plug gets hot, please call a qualified electrician.
- 15. Do not use this appliance for other than intended use.
- 16. Do not clean oven with metal scouring pads. Pieces can break off the pad and touch electrical parts creating a risk of electric shock.
- 17. To assure safe operation, oversized utensils or food must not be inserted into the oven.
- 18. Condensation and a grease deposit may form around the door. This is normal.
- 19. CAUTION: Never leave the toaster-oven-broiler unattended when in use (especially when broiling and toasting).
- 20. When broiling, the oven tray, other optional accessories (if provided) and wire rack must be used according to the instructions.
- 21. Extreme caution should be exercised when using containers other than ovenproof metal, glass or ceramic.
- 22. Do not store any materials other than the manufacturer's recommended accessories in the oven when not in use.
- 23. Do not place any of the following materials in the oven: paper, cardboard, plastic and the like.
- 24. Do not cover any part of the oven with aluminum foil; this can cause overheating of the oven. Use aluminum foil on or under food only as directed in the appliance instructions.
- 25.To turn off the toaster oven, turn the ON/OFF dial (lower knob) to "OFF" and the temperature dial (upper knob) to " ".

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

1) Check that the appliance has not suffered any damage due to transportation.

- Your product is equipped with a polarized alternating current line plug (a plug having one blade
 wider than the other). This plug will fit into the power outlet only one way. This is a safty feature.
 If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should
 still fail to fit, contact a qualified service technician to replace your outlet.
- Plug the cord into a 120 V AC outlet.
- The cord length of this product has been selected to reduce the possibility of tangling in or tripping over a longer cord. If more cord length is needed, an extension cord may be used. It should be rated no less than 15 A, 120 V, and have Underwriters Laboratories/CSA listing.
- Handle the cord carefully; avoid jerking or straining the cord at the plug and appliance connections.

· Note:

Initial start up may result in minimal smell and smoke (about 15 min.). This is normal. It is due to the substance on heating elements which protects them from salt effects during shipping from factory.

COOKING PROGRAMS

The pilot lamp lights when the appliance is plugged into the main socket and turned on. It does not mean that the oven has reached the selected temperature.

Before using the oven for the first time and after use, wash the tray and the rack with warm, sudsy water.

1) HOW TO KEEP FOOD WARM

Place the food to be kept warm on the wire rack inserted in the lower slot. Turn the lower knob counterclockwise to "OVEN/BROIL" position. Turn the upper knob clockwise to "KEEP WARM". This feature is designed to keep foods warm, after they are cooked for short periods of time without overcooking. We do not recommend keeping foods warm for prolonged periods or using this feature to reheat frozen or cold foods. Once the "keep warm" function is no longer needed, turn the upper knob to "and the lower knob to "OFF".

2) INSTRUCTIONS FOR BAKING

You can bake foods in your oven, just as in your regular oven. Casseroles or baking dishes may be placed directly on the removable wire rack. Use the convenient oven tray provided with your oven for baking such items as cookies, biscuits, rolls and uncovered casserole dishes. Place the oven tray directly on the removable wire rack inserted in the lower slot.

- 1. Close the door.
- 2. Set the upper knob clockwise to the desired position/temperature.
- 3. Turn the lower knob counterclockwise to "OVEN/BROIL" position.
- 4. When baking is finished turn the upper knob to " " and the lower knob to " OFF".
 - **Note:** We do not recommend the use of glass covers on casseroles. Glass cooking dishes should never be closer than one inch from the heating element.
 - During the bake and toast function, do not put the multi-purpose oven tray (or any other accessory/container) directly on the lower heating element reflector.

Helpful baking hints

To obtain best performance from this toaster oven:

- Do not overfill the oven. Whenever possible, place foods in centre of oven.
- Avoid opening the door too frequently to prevent heat loss.
- Foil may be used to cover the baking dish or pan. Make sure the ends of foil are tucked closely against the edge of the baking dish/pan.

Accessories for baking

 Cookie sheet: must be placed directly on the wire rack as shown in figure, with the rack inserted in the lower slot. This is necessary to cook cookies and pastry.



3) INSTRUCTIONS FOR BROILING

Always use the multi-purpose oven tray. No preheating of the broiler is necessary.

Do not leave the broiler unattended when in use. Do not cover the oven wire rack with foil. This prevents fat and oils from draining, causing spatter and smoking, and also restricts air circulation for proper ventilation.

Broiling

- 1. Place the accessories as follows:
 - Insert the wire rack in the upper slot.
 - Place the multi-purpose oven tray directly on the lower heating element reflector.
 - Put the food to be broiled on the wire rack.

Always allow 1" between food and upper heating element.

In order to reduce bad smell, smoke and spattering: before starting the broiling process, pour half a glass of water in the multi-purpose oven tray.

- 2. Turn the upper knob clockwise to "BROIL".
- 3. Turn the lower knob counterclockwise to "OVEN/BROIL".
- 4. When broiling is finished, turn the lower knob to "Off" and the upper knob to " ".

 Care should be taken when removing the oven tray and disposing of the grease collected while broiling.

Note: While smoke is an inherent characteristic of good broiling, the following tips should eliminate or greatly reduce smoking:

- Trim excess fat from meat and score the edges to prevent curling.
- For best results, thaw frozen meats before broiling. These two precautions will reduce or eliminate smoke from the broiler.
- Placing the food on the rack allows the juices and fat to drip into the oven tray and decreases spattering while broiling (in particular if you have poured half glass of water).
- If frozen steaks and chops are broiled, allow for $1^1/2$ to 2 times the required broiling time of unfrozen meat.
- Remove grease from the tray and wash the tray and rack after use.
- The broiler should be cleaned after each use. Too much grease accumulation causes smoking. Use any non-abrasive cleaner and hot water.

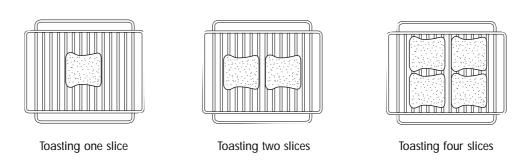
Top Browning

Top Browning is ideal for melting, crisping and toasting food surfaces. Use it for open face sand-wiches, pre-buttered muffins or browning cooked casseroles.

- 1. Place the food in the oven tray and place the tray on the wire rack inserted in the lower slot.
- 2. Close the door, set the upper knob clockwise to "BROIL" and the lower knob clockwise to "TOP BROWN".
- 3. When experimenting with new uses, watch the food to avoid overbrowning. If necessary the browning cycle can be shortened by turning the lower knob to a lighter setting.
- 4. A ring indicates the end of the set time. The top browning cycle has been completed. The heating elements will shut off automatically.
- 5. When the browning cycle has been completed, turn the upper knob to "____".

4) DIRECTIONS FOR AUTOMATIC TOASTING

- The capacity of the wire rack is such as to allow the toasting of 4 slices of bread at the same time.
- For toasting, place the slices of bread as shown below:



Note: For consecutive toasting, turn the toast colour selector (lower knob) to a lower setting.

Instructions for toasting

Always use the oven wire rack for toasting bread, sandwiches, English muffins, shelf foods and frozen waffles.

- 1. Place the wire rack in the lower slot.
- 2. Centre the food to be toasted on the wire rack. Close the door.
- 3. Turn the upper knob clockwise to "TOAST". When toasting, both the top and bottom heating elements turn on to brown both sides of the food at the same time.
- 4. Set the lower knob clockwise to the desired brownness.
 - When using the toaster oven for the first time, set the lower knob to a medium setting. Toast a few pieces of bread to check for desired brownness. If necessary, adjust the control to suit your preference.
- 5. A ring indicates the end of the set time. The toasting cycle has been completed and the heating elements will shut off automatically.

Note: • This toaster oven is capable of toasting in a wide range, from light to dark. However, if you prefer a lighter shade of toast, simply interrupt the automatic toast cycle by turning the lower knob

to "OFF". This will shut the unit off without damaging the oven.

If you prefer a darker shade, restart the toasting cycle by turning the lower knob clockwise until you are satisfied.

Then switch off manually as described earlier.

- Condensation may build up on the inside of the glass door. This is normal. The condensation will evaporate during the toasting cycle.
- Heavier breads and frozen breads will require a darker setting. One slice of bread will require a lighter setting than several slices.

CLEANING AND MAINTENANCE

Always unplug the toaster oven and allow it to cool before cleaning. This unit has been designed and engineered with your safety in mind. To assure safe operation, keep unit free of grease and build up of food particles.

- 1. Remove the wire oven rack.
- 2. To clean the inside walls use a damp cloth and a mild liquid soap solution. Never use harsh abrasives, corrosive products or spray detergents.

Note: Do not clean interior with metal scouring pads. Pieces can break off and touch electrical parts, creating risk of electrical shock.

- 3. To clean the glass door, use a glass cleaner or a damp cloth. Wipe dry with a clean cloth.
- 4. To clean the exterior finish, use a damp, sudsy cloth. For stubborn stains, a non-abrasive liquid cleaner or spray 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 dry cloth.
- 5. The wire rack, the oven tray and the optional accessories (if provided), can be washed in soap and water.

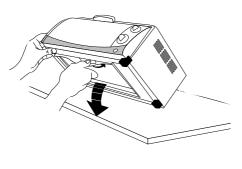


FIG. A



FIG. B

Cleaning the bottom of the oven

To clean the bottom of the oven, pull the access panel downwards (see fig. A/B). Place the oven on its rear panel. This will make cleaning easier.

Clean the oven floor after use to avoid build-up of residue, as this will affect the cooking performance. Brush off crumbs or wipe the oven floor with a damp cloth. For stubborn stains, use a nylon or plastic scouring pad or a non-caustic cleaner. Dry thoroughly before closing.

After cleaning, close the access panel and check that it is locked securely.

Other servicing

Any servicing requiring disassembly should be performed by an authorized service technician.

persona.

2-year warranty

This *persona* product is guaranteed to be free from defects in workmanship and materials. If found defective, this product will be replaced free of charge.