

User Manual of Product 1:

TOSHIBA EM131A5C-BS Countertop Microwave Ovens 1.2 Cu Ft, 12.4" Removable Turntable Smart Humidity Sensor 12 Auto Menus Mute Function ECO Mode Easy Clean Interior Black Color 1100W

User Manual of Product 2:

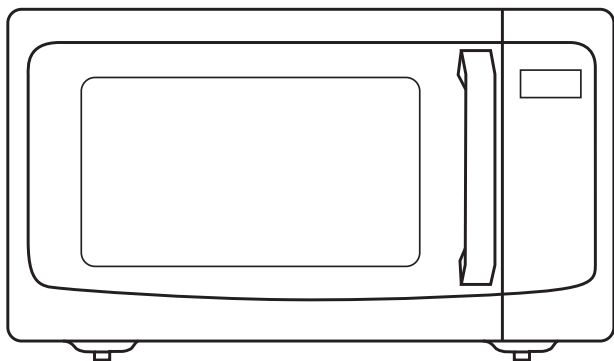
Hamilton Beach Countertop Toaster Oven & Pizza Maker Large 4-Slice Capacity, Stainless Steel (31401)

TOSHIBA

MICROWAVE SOLO OVEN INSTRUCTION MANUAL

EM131A5C-BS

Please review this instruction manual before operating.



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NOTE

BEFORE OPERATING THIS PRODUCT, READ, UNDERSTAND, AND FOLLOW THESE INSTRUCTIONS. BE SURE TO SAVE THIS BOOKLIST FOR FUTURE REFERENCE.

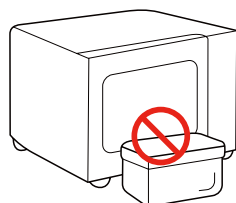
PRODUCT SAFETY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a). Do not attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy.

It is important not to defeat or tamper with the safety interlocks.

- (b). Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.



- (c). Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the:
- (1). DOOR (bent)
 - (2). HINGES AND LATCHES (broken or loosened)
 - (3). DOOR SEALS AND SEALING SURFACES
- (d). The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

SPECIFICATIONS

MODEL	EM131A5C-B5
RATED VOLTAGE	120V~ 60Hz
RATED INPUT POWER (MICROWAVE)	1550W
RATED OUTPUT POWER (MICROWAVE)	1100W
OVEN CAPACITY	1.2 cu.ft.
TURNTABLE DIAMETER	Ø12.4 inch
EXTERNAL DIMENSIONS	20.5x17.1x12.8 inch
NET WEIGHT	Approx. 34.6 Lbs



NOTE

All pictures in this manual are for illustrative purposes only; these may be slightly different from the purchased equipment, please refer to the actual product.

IMPORTANT SAFETY INSTRUCTIONS



WARNING

To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic safety precautions, including the following:



Read all instructions before using the appliance.



Read and follow the specific:
"PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 1.



As with most cooking appliances, close supervision is necessary to reduce the risk of a fire in the oven cavity.



This appliance must be grounded. Connect only to properly grounded outlet. See **"GROUNDING INSTRUCTIONS"** found on page 7.



To reduce the risk of fire in the oven cavity:

1. Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
2. Remove wire twist-ties from paper or plastic bag before placing bag in oven.
3. If material inside of the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
4. Do not use the cavity for storage purposes.

IMPORTANT SAFETY INSTRUCTIONS

Do not leave paper products, cooking utensils, or food in the cavity when not in use.

 Install or locate this oven only in accordance with the installation instructions provided.

 As with any appliance, close supervision is necessary when used by children.

 This microwave should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.

 Keep cord away from heated surfaces.

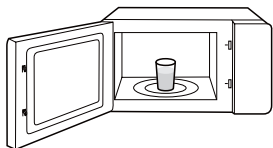
 Liquids, such as water, coffee, or tea are able to overheat beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present.

THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

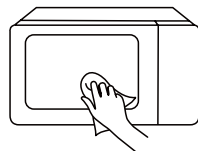
1. Do not overheat the liquid.
2. Stir the liquid both before and halfway through heating it.
3. Do not use straight-sided containers with narrow necks.

IMPORTANT SAFETY INSTRUCTIONS

4. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
5. Use extreme care when inserting a spoon or other utensil into the container.



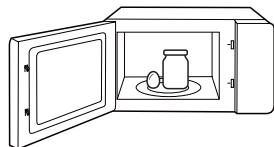
-  When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergent applied with a sponge or soft cloth.



-  This appliance is for private household use only.

-  Please keep the wave guide area clean. Use soft damp cloth to clean it up when there is food splash residue on the wave guide area or the cavity. Failure to clean food residue may cause innocuous sparking or some smoke in the microwave cavity, discoloration of the cavity may also occur.

-  Some products such as whole eggs and sealed containers, for example, closed glass jars are able to explode and should not be heated in this oven.



IMPORTANT SAFETY INSTRUCTIONS

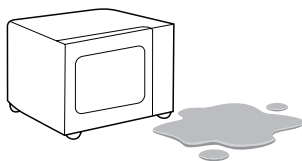
 Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.

 Do not cover or block any openings on the oven.

 Do not store or use this appliance outdoors.

 Do not let cord hang over edge of table or counter.

 Do not use this oven near water, for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.



 Do not operate this oven if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.

 Do not immerse cord or plug in water or any other liquid.



SAVE THESE INSTRUCTIONS

HOUSEHOLD INDOOR USE ONLY

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING - Improper use of the grounding can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounded plug, and 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.



Electric Shock Hazard:

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

GROUNDING INSTRUCTIONS



WARNING

Electric Shock Hazard:

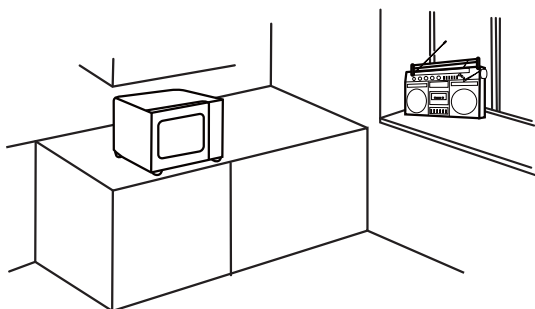
Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If a long cord or extension cord is used:
 - (1). The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - (2). The extension cord must be a grounding-type 3-wire cord.
 - (3). The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

RADIO INTERFERENCE

1. Operation of the microwave oven may cause interference to your radio, TV or similar equipment.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
 - (1).Clean door and sealing surface of the oven.
 - (2).Reorient the receiving antenna of radio or television.
 - (3).Relocate the microwave oven with respect to the receiver.
 - (4).Move the microwave oven away from the receiver.
 - (5).Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

**This device complies
with part 18 of the FCC
Rules.**



UTENSILS



CAUTION

Personal Injury Hazard:

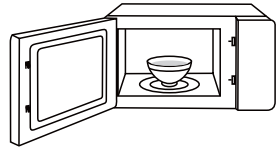
Tightly-closed utensils could explode. Closed containers should be opened and plastic pouches should be pierced before cooking.

See the instructions on "**Materials you can use in microwave oven**" or "**Materials can not be used in microwave oven**."

There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

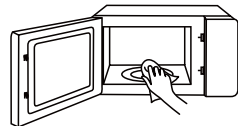
Utensil Test:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 min.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. Do not exceed 1 min cooking time.



NOTE

KEEP THE CAVITY CLEAN



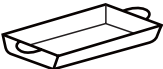
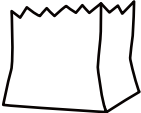
MATERIALS YOU CAN USE IN MICROWAVE OVEN

UTENSILS	REMARKS	
 Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.	
 Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.	
 Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.	
 Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.	
 Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.	
 Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.	
 Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.	
 Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.	

MATERIALS YOU CAN USE IN MICROWAVE OVEN

UTENSILS	REMARKS
 Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package. 
 Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food. 
 Thermometers	Microwave-safe only (meat and candy thermometers). 
 Wax paper	Use as a cover to prevent splattering and retain moisture. 

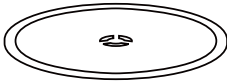
MATERIALS CAN NOT BE USED IN MICROWAVE OVEN

UTENSILS	REMARKS	
 Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.	
 Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.	
 Metal or metal trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.	
 Metal twist ties	May cause arcing and could cause a fire in the oven.	
 Paper bags	May cause a fire in the oven.	
 Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.	
 Wood	Wood will dry out when used in the microwave oven and may split or crack.	

SETTING UP YOUR OVEN

NAMES OF OVEN PARTS AND ACCESSORIES

Remove the oven and all materials from the carton and oven cavity. Your oven comes with the following accessories:

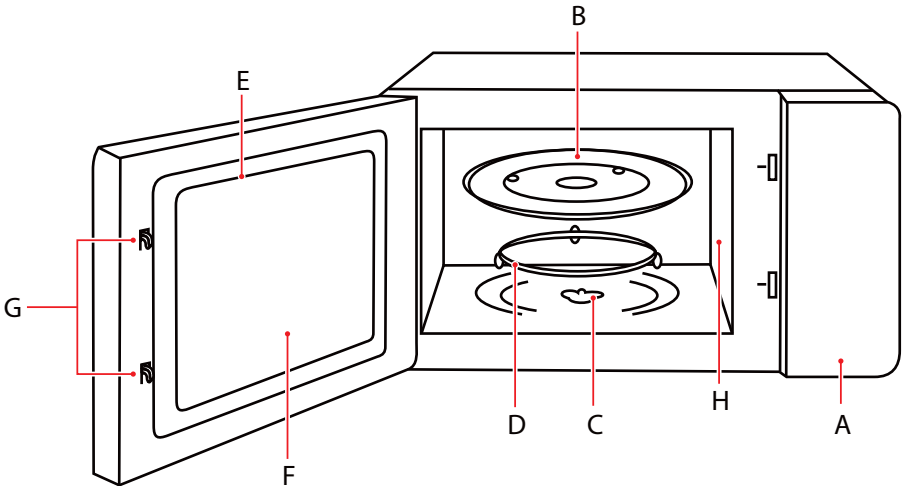


Glass Tray

(Can be used under all functions)



Instruction Manual



- A. Control panel
- B. Glass tray
- C. Turntable shaft
- D. Turntable ring assembly

- E. Door assembly
- F. Observation window
- G. Safety interlock system
- H. Waveguide cover

SETTING UP YOUR OVEN

TURNTABLE INSTALLATION

Cleaning the cooking compartment and putting the turntable in place.

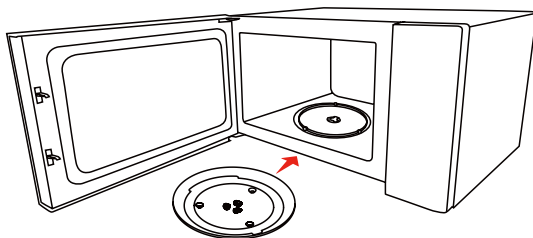
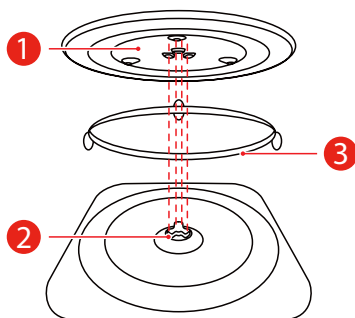
For new installations, make sure all packaging and shipping tape has been removed from the turntable shaft.

Before using the appliance to prepare food for the first time, you will need to put the turntable in place correctly. You must clean the cooking compartment and accessories.

How to put the turntable in place:

1. Place the turntable ring assembly ③ into the recess in the cooking compartment.
2. Place the glass tray ① on the turntable ring assemblies ③.

Fit the raised, curved lines in the center of the glass tray bottom between the three spokes of the shaft. Make sure that the glass tray ① engages in the turntable shaft ② in the center of the cooking compartment floor. The rollers on the shaft should fit inside the turntable bottom ridge.



NOTE

- Never use the appliance without the turntable. Make sure that it is properly engaged. The turntable can turn clockwise or anti-clockwise.
- Never place the glass tray upside down. The glass tray should never be restricted.
- Both glass tray and turntable ring assembly must always be used during cooking.
- All food and containers of food are always placed on the glass tray for cooking.
- Never restrict the movement of the turntable.
- If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service center.

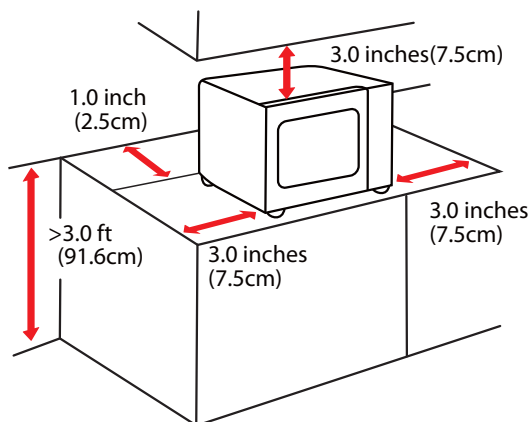
COUNTERTOP INSTALLATION

Remove all packing material and accessories. Examine the oven for any damage such as dents or broken door. Do not install if oven is damaged.

Cabinet: Remove any protective film found on the microwave oven cabinet surface. Do not remove the light brown waveguide cover that is attached to the oven cavity to protect the magnetron.

INSTALLATION

1. Select a level surface that provide enough open space for the intake and/or outlet vents.
 - a. The minimum installation height is 3.0 ft.
 - b. Leave a minimum clearance of 3.0 inches on each side, 3.0 inches on top and 1.0 inch in the rear.
 - c. Do not remove the legs from the bottom of the oven.
 - d. Blocking the intake and/or outlet openings can damage the oven.
 - e. Operation of microwave oven may cause interference to your radio or TV reception.
Please place the oven as far away from radios and TV as possible.

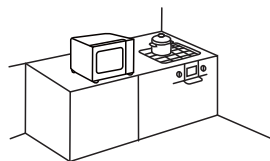


2. Plug microwave oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.



NOTE

- Do not install oven over a range cooktop or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void.



The accessible surface may be
hot during operation



INSTRUCTION FOR USE

BEFORE USING FOR THE FIRST TIME

The appliance may produce unpleasant odors when it is used for the first time.

This section tells you what you need to do before using your microwave to prepare food for the first time. Read the section entitled "**IMPORTANT SAFETY INSTRUCTIONS**" beforehand on page 3.

Before you can use your new appliance, you will need to put the turntable in place correctly. You must also clean the cooking compartment and accessories.

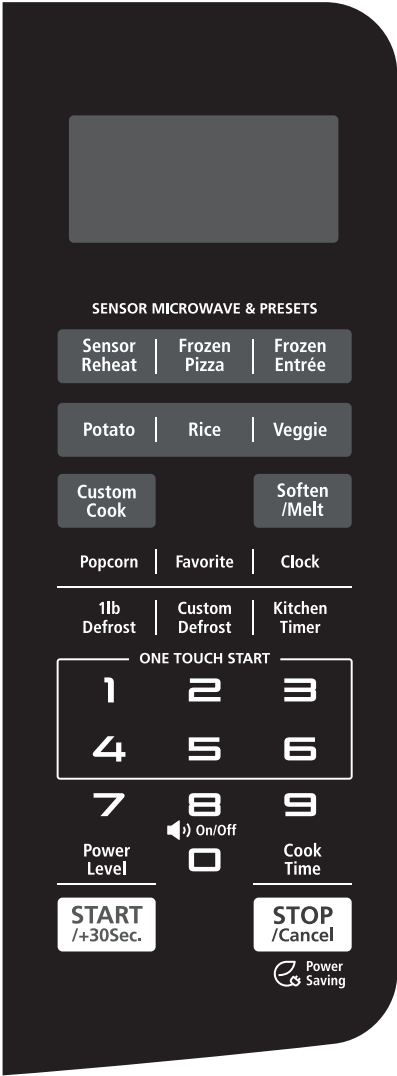


NOTE

- Never use the appliance without the turntable.
- Make sure that it is properly engaged. The turntable can turn clockwise or anti-clockwise.

OPERATION

CONTROL PANEL AND FEATURES



1. POWER LEVELS

Ten power levels are available.

a

Press "Cook Time", "00:00" will display, then press number pads.

Cook Time

ONE TOUCH START
1 2 3

b

Press "Power Level" and "PL10" will display. Then press number pads to select a different power level.

Power Level

ONE TOUCH START
1 2 3

c

In cooking state of microwave, press "Power Level", the current power will be displayed for 3 seconds.

Power Level

Example : To cook the food with 50% microwave power for 15 minutes.

• Press "Cook Time", "00:00" will display.

Cook Time

• Press "1, 5, 0, 0" in order for 15:00 to appear in the display.

ONE TOUCH START
1 2 3

• Press "Power Level", then press "5" to select 50% microwave power.

Power Level

4 5 6


• Press " START/+30Sec. " to start cooking. Buzzer sounds once. The remaining cooking time will display.

START
/+30Sec.

LEVEL	POWER	DISPLAY
10	100%	PL10
9	90%	PL9
8	80%	PL8
7	70%	PL7
6	60%	PL6

LEVEL	POWER	DISPLAY
5	50%	PL5
4	40%	PL4
3	30%	PL3
2	20%	PL2
1	10%	PL1

2. CLOCK SETTING

When the microwave oven is plugged into an outlet, "0:00" will display.

- a Press "Clock" once, "00:00" will appear in the display.



- b Press the number pads to enter the current clock time. For example, if the time is now 10:12, press "1, 0, 1, 2" in order.



- c Press "Clock" to finish clock setting, ":" will flash and the numbers will appear as a clock time in the display.



- If the numbers entered are not within the range between 1:00 to 12:59, the setting will not be accepted until valid numbers are entered.
- In the process of setting clock, if the "STOP/Cancel" pad is pressed or if there is no operation within 1 minute, the display will automatically return to the previous clock setting.

3. KITCHEN TIMER

- a Press "Kitchen Timer" once, "00:00" will appear in the display.



- b Press the number pads to enter the time amount. The maximum amount of time that can be entered is 99 minutes, 99 seconds.



- c Press "START/+30Sec." to confirm setting, and the timer will start to count down.

START
/+30Sec.

- d When the time amount elapses, timer indicator will disappear. The oven will beep 5 times.



NOTE

- The Kitchen Timer setting is different from the Clock setting; it is simply a timer.
- During the Kitchen Timer function, no cooking function can be set into operation.
- Kitchen Timer amount cannot be increased by pressing "START/+30Sec.".
- Pressing "STOP/Cancel" will cancel the Timer countdown.

4. MICROWAVE COOK

- a Press "Cook Time", "00:00" will appear in the display.

**Cook
Time**

- b Press number pads to enter the cooking time. The maximum cooking time is 99 minutes, 99 seconds.

ONE TOUCH START

1 2 3

- c Press "Power Level", PL10 will flash. Press number pads 0 through 9 to select a different power level if desired. See the POWER LEVEL table above.

**Power
Level**

ONE TOUCH START

1 2 3

- d Press "START/+30Sec." to start cooking. The remaining cooking time will display.

START
/+30Sec.

Example : To cook the food with 50% microwave power for 15 minutes.

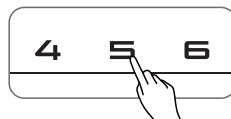
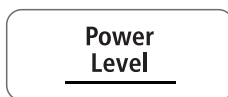
- Press "Cook Time", "00:00" will display.

**Cook
Time**

- Press "1, 5, 0, 0" in order for 15:00 to appear in the display.



- Press "Power Level", then press "5" to select 50% microwave power.



- Press "START/+30Sec." to start cooking. The remaining cooking time will display.



NOTE

- In the process of setting, if the "STOP/Cancel" pad is pressed or if there is no operation within 1 minute, the oven will automatically return to display the clock.

5. ONE TOUCH START

Instant cooking at 100% power level and 1 to 6 minutes cooking time can be started by pressing number pads 1 to 6.

- a** Press "START/+30Sec." to increase the cooking time by 30 seconds with each press. The maximum cooking time is 99 minutes, 99 seconds.



Instant cooking at 100% power level and 30 seconds cooking time can be started by pressing "START/+30Sec.". Each repeated press will increase cooking time by 30 seconds. The maximum cooking time is 99 minutes, 99 seconds.

- b**



NOTE

- Time can also be added in 30 second increments by pressing "START/+30Sec." during Microwave Cooking, Time Defrost and Multi-stage Cooking.
- Time cannot be added by pressing "START/+30Sec." during Weight Defrost and Kitchen Timer functions.

6. CUSTOM DEFROST FUNCTION

Press "Custom Defrost", "dEF1" and "DEF." will appear in the display.

Press the same pad repeatedly, "dEF2", "dEF3", "dEF1" will display in order.

a	LED DISPLAY	FOOD
	dEF1	Meat
	dEF2	Poultry
	dEF3	Fish

Custom
Defrost

Press number pads to enter the weight to be defrosted.

- b Input the weight range between 0.1 to 6.0 Lbs. If the weight input is not between 0.1 to 6.0 Lbs, the input will be invalid. The unit will not work until valid numbers are entered.

ONE TOUCH START
1 2 3

- c Press "START/+30Sec." to start defrosting and the cooking time remaining will be displayed. "DEF." indicator will flash.

START
/+30Sec.



NOTE

- When half of the defrosting time passes, the oven will beep once to remind you to turn over the food. Open the door to pause operation. Turn over food, close door and press "START/+30Sec." to resume defrost cycle. If you do not open door to pause operation, the oven will continue the defrost cycle without interruption.

7. 1 LB DEFROST

- a Press "1lb Defrost", "1.0", "DEF." and "Lbs" will appear in the display.

1lb
Defrost

- b Press "START/+30Sec." to start defrosting, "Lbs" will disappear. "DEF." will flash, and the remaining defrost time will display.

START
/+30Sec.

8. SENSOR MENU

(Sensor Reheat, Frozen Pizza , Frozen Entrée , Potato,Rice,Veggie)

- a Press the pad for one of the Sensor Menu functions. An "SC-" number, "Auto" and "SENS." will appear in the display.
Example: If "Rice" is pressed, "SC-5" will display.

Rice

- b Press " START/+30Sec. " to start the sensor cooking process.
Once the item has been sensed the remaining cooking time will display. The oven beeps 5 times when cooking is finished.

**START
/+30Sec.**



NOTE

- For best sensor cooking results:
 - a. The room temperature cannot be over 95°F (35°C).
 - b. The weight of food must be more than 4 Oz (110 g).
 - c. The oven cavity, glass tray and utensils must be dry.
- During cooking:
 - a. The food can be covered, but the cover or lid must be vented with a hole to allow steam to escape.
 - b. Wait until the cooking time is displayed and starts to count down. Opening the door or press " STOP/Cancel " before the cooking time is displayed will cause an error in the sensor cooking process.
 - c. Once the cooking time displays and starts counting down, you can open the door to mix or turn over food.

Example: Potato Sensor Pad

- Press "Potato" pad once, "SC-4", "Auto" and "SENS." will appear in the display.

Potato

- Press " START/+30Sec. " to cook.

**START
/+30Sec.**



NOTE

- Puncture the surface of each potato several times with the times of a fork.
- Place up to 4 potatoes on the glass turntable. Keep at least 1 inch of space between each potato.

Example: Sensor Reheat Pad

- After placing food into oven, press "Sensor Reheat" pad and "SC-1" will display.
- Press " START/+30Sec. " to cook. Oven beeps 5 times when cooking is finished.

**Sensor
Reheat**

**START
/+30Sec.**



- Food to be avoided in sensor reheating.
 - a. Bread and other dry food, such as biscuits or cake.
 - b. Raw or uncooked food.
 - c. Beverages and frozen food.
- The food can be covered, but the cover or lid must be vented with a hole to allow steam to escape.
- The food temperature must be at least 40 °F (5 °C) when placing it into the oven for Sensor Heat to work correctly.
- Preparing foods for Sensor Reheat.
 - Casseroles - Add 2 to 3 tablespoons of liquid, covered with lid or vented plastic wrap.
Stir when time appears in the display window.
 - Canned foods - Empty contents into casserole dish or serving bowl, and cover with vented lid or plastic wrap. After reheating, let food stand for a few minutes.
 - Plate of food - Arrange food on plate; top with butter, gravy, etc. Cover with vented lid or plastic wrap. After reheating, let food stand for a few minutes.

Example: Veggie Sensor Pad

- Press "Veggie" once, "SC-6" will display, to cook fresh vegetable. Press "Veggie" 2 times, "SC-7" will display, to cook frozen vegetable.
- Press " START/+30Sec. " to cook. After the cooking time displays, food can be turned over. Oven beeps 5 times when cooking is finished.

Veggie

**START
/+30Sec.**

Sensor menu chart:

MENU BUTTON	FOOD	FOOD CODE	WEIGHT/PORTION
Sensor Reheat	Sensor Reheat	SC-1	8~32 oz
Frozen Pizza	Frozen Pizza	SC-2	6~12 oz
Frozen Entrée	Frozen Entrée	SC-3	8~32 oz
Potato	Potato	SC-4	1~4 potatoes 10 oz each
Rice	Rice	SC-5	8.0 oz~16.0 oz
Veggie	Fresh/Frozen Vegetable	SC-6/SC-7	4~16 oz

9. POPCORN

- a** Press "Popcorn" repeatedly until the number you wish appears in the display, "1.75", "3.0", "3.5" oz will display in order. And "Auto" and "Oz" will appear in the display.



- b** Press "START/+30Sec." to cook. "Oz" disappears." Auto " flashes. Oven beeps 5 times when cooking is finished.



10. CUSTOM COOK

- a** Press "Custom Cook", "CC-1" and "Auto" will appear in the display.



- b** Press "Custom Cook" more times, "CC-2, CC-3, CC-4, CC-5" will display in order.



- c** After selecting CC setting, press a number pad to select the weight or portion of food item.



- d Press "START/+30Sec." to cook, "Auto" flashes in display. Oven beeps 5 times when cooking is finished.

START
/+30Sec.

11. SOFTEN/MELT

- a Press "Soften/Melt", "S-1" will display.

Soften
/Melt

- b Press "Soften/Melt" more times, "S-2, S-3, S-4, S-5, S-6, S-7" will display in order.

Soften
/Melt

- c After selecting SC function, press a number pad to select the weight or portion of food item.



- d Press "START/+30Sec." to cook, "Auto" flashes in display. Oven beeps 5 times when cooking is finished.

START
/+30Sec.

Auto Menu Chart:

MENU BUTTON	FOOD	DISPLAY	WEIGHT/PORTION
Custom Cook	Custom Cook-Bacon	CC-1	2-6 SLICES
	Custom Cook-Frozen roll/ Muffin-reheat	CC-2	1-6 PIECES
	Custom Cook-Beverage	CC-3	1-2 CUPS
	Custom Cook-Chicken Pieces	CC-4	0.5-2.0 Lbs
	Custom Cook- Oatmeal(with milk)	CC-5	20/40 Oz

MENU BUTTON	FOOD	DISPLAY	WEIGHT/PORTION
Soften/Melt	Melt-Butter/Margarine	S-1	1-3 STICKS
	Melt-Chocolate	S-2	4/8 Oz
	Melt-Cheese	S-3	8/16 Oz
	Melt-Marshmallows	S-4	5/10 Oz
	Soften-Butter	S-5	1-3 STICKS
	Soften-Ice cream/Frozen juice	S-6	6/12/16 Oz
	Soften-Cream cheese	S-7	3/ 8 Oz

12. FAVORITE FUNCTION

- a** Press "Favorite" to program and choose up to three cooking procedures. Each procedure will be indicated by 1, 2 or 3 in the display.

Favorite

- b** Press "Favorite" until your desired procedure number appears in the display.
Press "START/+30Sec." to begin it. A maximum of two cooking stages can be set for each procedure.

Favorite

**START
/+30Sec.**

To program a procedure, follow the steps listed below.

Example: Cook food at 80% Power Level for 3 minutes and 20 seconds; save as memory 2.

- Press "Favorite" twice; screen displays 2.

Favorite

- Press "Cook Time" once, then press "3""2" and "0" in order.

**Cook
Time**

ONE TOUCH START

1 2 3

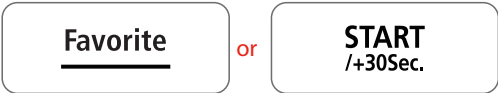
- Press "Power Level" once, then press "8" for "PL8" to display.

**Power
Level**

7 8 9



- Press "Favorite" to save the procedure. Oven beeps once. Or press "START/+30Sec." directly to start cooking.



- To choose the procedure from the memory list, press "Favorite" twice. Screen will display "2". Press "START/+30Sec." to run procedure.



• The procedure will remain programmed until the oven is unplugged or there is a power failure. If either occurs, the procedure will have to be reprogrammed into the oven.

13. MULTI-STAGE COOKING

At most 2 stages can be set for cooking. If one stage is Defrost, it will automatically set to be the first stage.



- Quick Touch Presets cannot be used in multi-stage cooking.

Example: 80% Power Level for 5 minutes followed by 60% Power Level for 10 minutes; saved as memory 3.

- Press "Favorite" 3 times; screen displays 3.



- Press "Cook Time" once, then press "5", "0" and "0" to set first stage cook time.



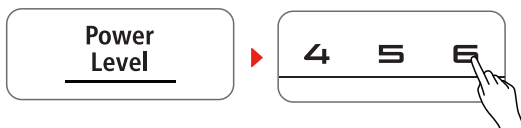
- Press "Power Level" once, then press "8" to choose 80% first stage cooking power.



- Press "Cook Time" again, then press "1", "0", "0" and "0" to set second stage cook time.



- Press "Power Level" a gain, then press "6" to choose 60% second stage cooking power.



- Press "START/+30Sec." to to immediately start multi-stage cooking.



- To choose the procedure from the memory list, press "Favorite" three times. Screen will display "3"; press "START/+30Sec." to run procedure.



NOTE

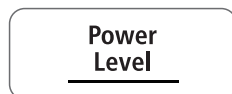
- If you do not want to save a particular multi-stage program as a procedure, do not press "Favorite" as the first step. Multi-stage cooking will begin the first time.
- Press "START/+30Sec." after programming both stages.

14. INQUIRING FUNCTION

- a** When oven is cooking, press "Clock" for the time of day to appear for three seconds in the display.



- b** When oven is cooking, press "Power Level" pad for cooking power to appear for three seconds in the display.



15. LOCK FUNCTION

To lock the microwave so that it cannot be operated by children or other unintended users, press "STOP/Cancel" pad for 3 seconds. You will hear a long beep. If the clock has been set, the time of day and "Lock" will appear in the display. Otherwise, only "Lock" will appear.

- a**

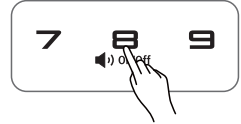
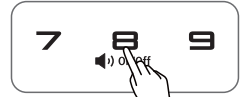


- b** To Unlock, press "STOP/Cancel" for three seconds, you will hear a long beep and "Lock" will disappear.



16. TURN ON/OFF THE BUZZER SOUND

- a It is default that the buzzer sounds is open. In waiting state, long pressing on number 8 for 3 seconds, it sounds a long beep, turns off the sound.
- b When the sounds turn off, long pressing on 8 for 3 seconds, it sounds a long beep and the sound turns on.
- c In the sound off state, all the buttons has no beep when they are pressed, including the ending cooking sounds is turn off too.



- All models has mute function and energy-saved function. This function can work under lock function too.

17. ENERGY SAVER MODE

- a In standby mode, press the " STOP/Cancel " once (less than 3 seconds to avoid starting the child lock function) to enter the Energy Saver mode.
- b In child-locked mode, press the " STOP/Cancel " once (less than 3 seconds) and release to enter the Energy Saver Mode.
- c Above operation is the only way to start the Energy Saver mode.
- d The Energy Saver mode works only if the door is closed.

STOP
/Cancel

STOP
/Cancel

18. COOKING END REMINDER FUNCTION

The oven will beep five times to alert the user that cooking time has ended. "End" will display. The time of day will display by opening the door or pressing " STOP/Cancel " pad.

19. OTHER SPECIFICATIONS

- a When setting cooking function, the function abbreviation appears in the display.
- b When oven is cooking or paused (door opened) in the midst of cooking time, the remaining cooking time appears in the display.

CLEANING

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.



WARNING

- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- The surface of the appliance may become damaged if it is not cleaned properly. Microwave energy may escape. Clean the appliance on a regular basis, and remove any food remnants immediately.
- Do not immerse the appliance in water or clean under a jet of water.

Cleaning agent

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information below. Wash new sponge cloths thoroughly before use.

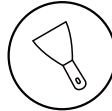
Do not use:



Harsh or abrasive cleaning agents



Metal or glass scrapers to clean the door panels



Metal or glass scrapers to clean the door seal



Hard scouring pads or sponges

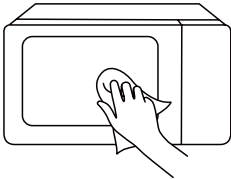


Cleaning agents with a high alcohol content

APPLIANCE FRONT

Hot soapy water:

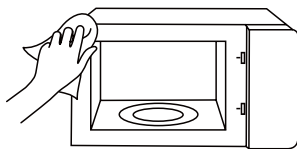
Clean using a dish cloth and then dry with a soft cloth. Do not use metal or glass scrapers for cleaning.



APPLIANCE FRONT PLATE

Hot soapy water:

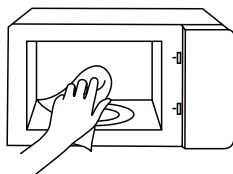
Clean using a dish cloth and then dry with a soft cloth. Remove splashes and patches of limescale, grease, starch and albumin immediately. Corrosion can form under these patches or splashes. Do not use glass cleaners or metal or glass scrapers for cleaning.



APPLIANCE CAVITY

Hot soapy water or vinegar solution:

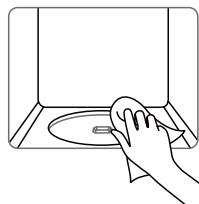
Clean using a dish cloth and then dry with a soft cloth. Do not use oven spray or any other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface. Allow the interior surfaces to dry completely.



RECESS IN THE COOKING COMPARTMENT

Damp cloth:

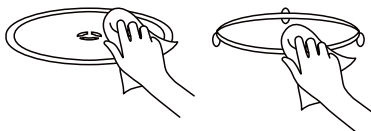
Water must not be allowed to run into the appliance through the turntable drive. Dry the turntable drive with a cloth.



TURNTABLE AND ROLLER RING

Hot soapy water:

When placing the turntable back into its recess, it must engage properly.



DOOR PANEL

Glass cleaner:

Clean with a dish cloth. Do not use glass scrapers.

TROUBLE SHOOTING

Check your problem by using the chart below and try the solutions for each problem.

TROUBLE	POSSIBLE CAUSE	POSSIBLE REMEDY
Oven will not start	a. Electrical cord for oven is not plugged in. b. Door is open. c. Wrong operation is set.	a. Plug into the outlet. b. Close the door and try again. c. Check instructions
Arcing or sparking	a. Materials to be avoided in microwave oven were used. b. The oven is operated when empty. c. Spilled food remains in the cavity.	a. Use microwave-safe cookware only. b. Do not operate with oven empty. c. Clean cavity with wet towel.
Unevenly cooked foods	a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely. c. Cooking time, power level is not suitable. d. Food is not turned or stirred.	a. Use microwave-safe cookware only. b. Completely defrost food. c. Use correct cooking time, power level. d. Turn or stir food.
Overcooked foods	Cooking time, power level is not suitable.	Use correct cooking time, power level.
Undercooked foods	a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely. c. Oven ventilation ports are restricted. d. Cooking time, power level is not suitable.	a. Use microwave-safe cookware only. b. Completely defrost food. c. Check to see that oven ventilation ports are not restricted. d. Use correct cooking time, power level
Improper defrosting	a. Materials to be avoided in microwave oven were used. b. Cooking time, power level is not suitable. c. Food is not turned or stirred.	a. Use microwave-safe cookware only. b. Use correct cooking time, power level. c. Turn or stir food.

TROUBLE	POSSIBLE CAUSE	POSSIBLE REMEDY
Sensor cooked foods not properly cooked	a. Cover or lid on food not vented. b. Door opened before sensor-detected cooking time appears in display.	a. Cover or lid over food must contain vent hole for escaping steam. b. Do not open door to stir or turn food before sensor-detected cooking time appears in display.

ONE YEAR LIMITED WARRANTY

This product carries a warranty stating that it will be free from defects in material and workmanship for a period of one year from the date of purchase. This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep your original sales receipt.

IMPORTANT:

1. This warranty does not cover damages resulting from accident, misuse or abuse, lack of reasonable care, the affixing of any attachments not provided with the product, loss of parts, or subjecting the appliance to any but the specified voltage. (Read directions carefully.)
2. This warranty is void if this product is ever used for other than private household purposes.
3. This warranty is void if this product is ever used outside of United State.

If service is required during the warranty period, properly pack your unit. We recommend using the original carton and packing materials.

If additional assistance is needed, please contact customer assistance at:

customer care@us.toshiba-lifestyle.com

855-204-5313

Midea America Corp. expressly disclaims all responsibility for consequential damages or incidental losses caused by use of the appliance. Some states do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which may vary from state to state.

The serial number can be found on the back cabinet. We suggest that you record the serial number of your unit in the space below for future reference

Model Number : _____

Serial Number : _____

Product registration is not mandatory. Failure to complete and return the card or form does not diminish the consumer's warranty rights.

SAVE THIS FOR YOUR RECORDS

Made in China

#DetailsMatter

Customercare@us.toshiba-lifestyle.com
855-204-5313

READ BEFORE USE
LIRE AVANT UTILISATION
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DE GANAR \$100 PARA GASTAR EN
NUESTRO SITIO WEB**

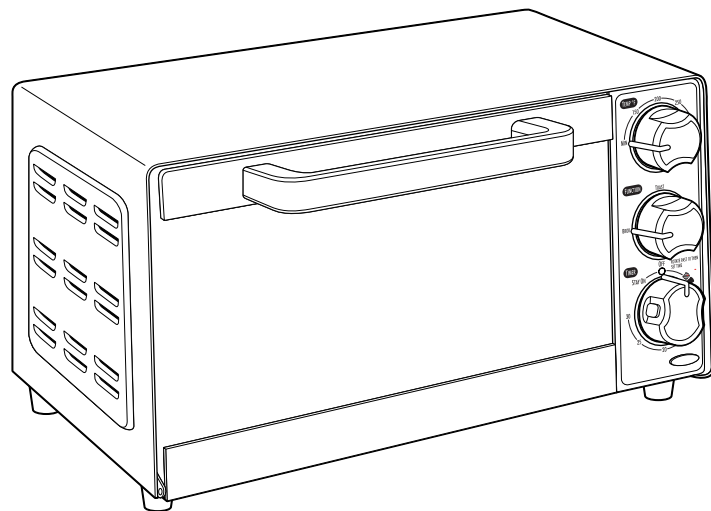
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de los Estados Unidos

*Le invitamos a leer cuidadosamente este
instructivo antes de usar su aparato.*

Hamilton Beach®

Toaster Oven Four grille-pain Horno tostador



English	2
Français	10
Español	18

WARNING



Fire Hazard.

- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.
- Do not operate oven unattended.
- Do not use with oven cooking bags.
- Do not heat foods in plastic containers.
- Do not heat taco shells in countertop oven. Always use full-size conventional oven.
- Always allow at least 1 inch (2.5 cm) between food and heating element.
- Follow food manufacturer's instructions.
- Always unplug oven when not in use.
- Regular cleaning reduces risk of fire hazard.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Cleaning and user maintenance shall not be made by children unless they are supervised. Children should be supervised to ensure that they do not play with the appliance.
4. Do not touch hot surfaces. Use handles or knobs.
5. To protect against electrical shock, do not immerse cord, plug, or oven in water or other liquid.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning appliance and putting on or taking off parts. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
7. Do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Contact Customer Service for information on examination, repair, or adjustment as set forth in the Limited Warranty.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, turn all controls to OFF (●); then remove plug from wall outlet.
14. Use extreme caution when removing pan or disposing of hot grease.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.

16. Oversize foods or metal utensils must not be inserted in an oven as they may create a fire or risk of electric shock.
17. A fire may occur if oven is covered or touching flammable material, including curtains, draperies, walls, overhead cabinets, paper or plastic products, cloth towels, and the like, when in operation. Do not place any item on top of the appliance when in operation; top is not a food warming surface.
18. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.
19. Do not store any materials, other than manufacturer-recommended accessories, in this oven when not in use.
20. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
21. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

22. To turn oven off, turn Timer to OFF (O) position. See "Parts and Features" section.
23. Do not place eyes or face in close proximity with tempered safety glass door, in the event that the safety glass breaks.
24. Always use appliance with crumb tray securely in place.
25. Do not use appliance for other than intended use.
26. Clean oven interior carefully. Do not scratch or damage heating element tube.
27. Do not operate unattended.
28. Do not operate the appliance by means of an external timer or separate remote-control system.
29.  **CAUTION: HOT SURFACE.** The temperature of accessible surfaces may be high when the appliance is operating.

SAVE THESE INSTRUCTIONS

Other Consumer Safety Information

This appliance is intended for household use only.

⚠ WARNING Electrical Shock Hazard: This appliance is provided with a polarized plug (one wide blade) to reduce the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

This appliance is equipped with a fully tempered safety glass door. The tempered glass is four times stronger than ordinary glass and more resistant to breakage. Tempered glass can break; however, it breaks into pieces with no sharp edges. Care must be taken to avoid scratching door surface or nicking edges. If the door has a scratch or nick, please visit hamiltonbeach.com/parts for a replacement.

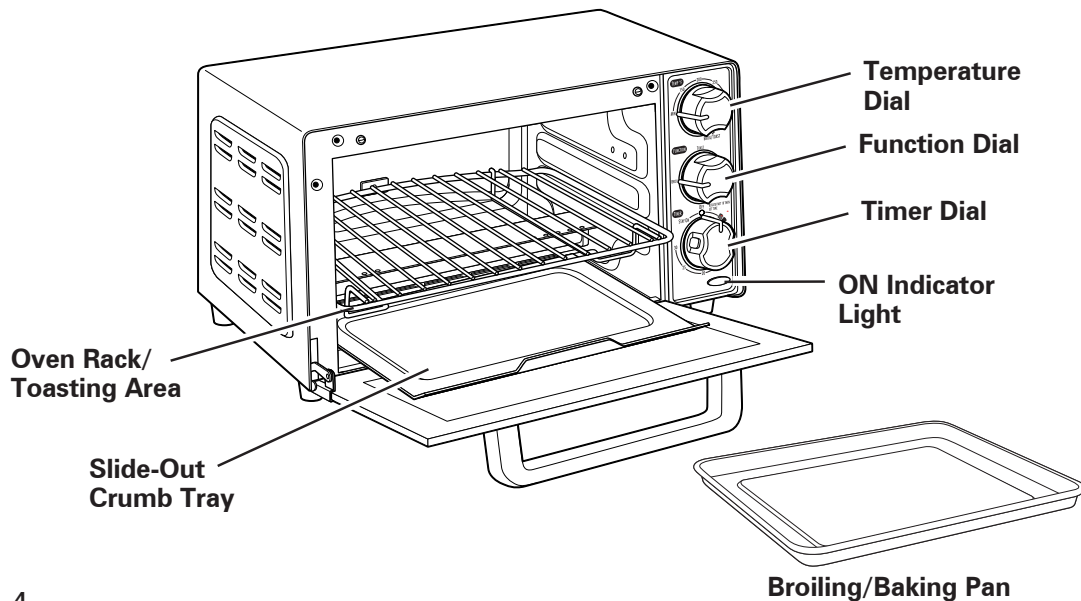
Always unplug your oven from the outlet when not in use.

Parts and Features

To order parts, visit:
hamiltonbeach.com/parts

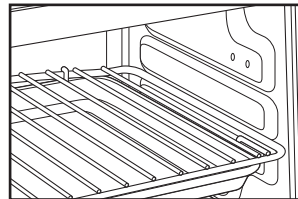
Stay On Function:

This Toaster Oven can be set to stay on by turning Timer Dial to Stay On while pressing and holding buttons on side of Dial.

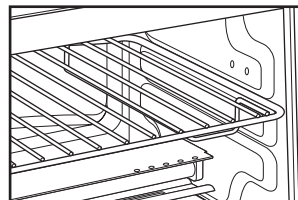


Before first use: Most heating appliances produce an odor and/or smoke when first used. Plug into outlet. Turn Temperature Dial to 450°F (232°C). Heat for 10 minutes. Odor should not be present after initial preheating. Wash Broiling/Baking Pan and Oven Rack before using.

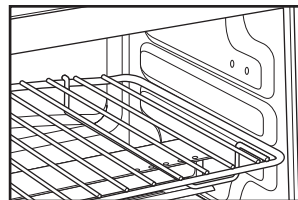
Broiling/Baking pan slides under oven rack.



High Rack Position:
baking and broiling



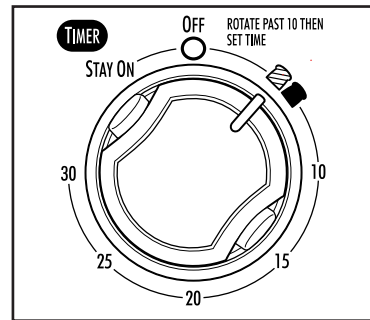
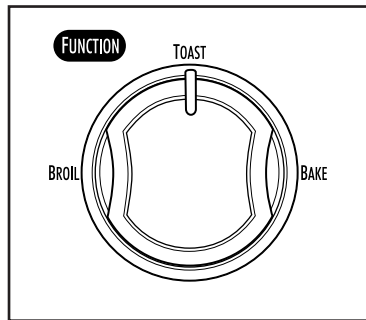
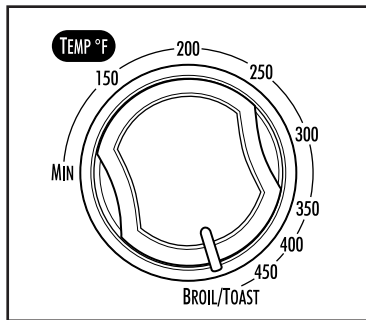
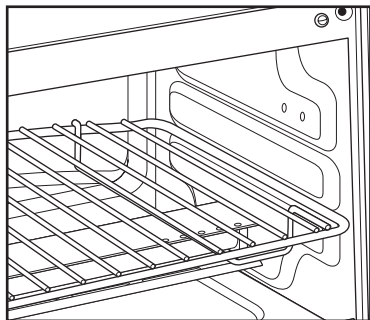
Low Rack Position:
toasting, baking, and broiling



How to Toast

⚠ WARNING Fire Hazard.

- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.
- Do not leave oven unattended during operation.
- Always unplug toaster oven when not in use.

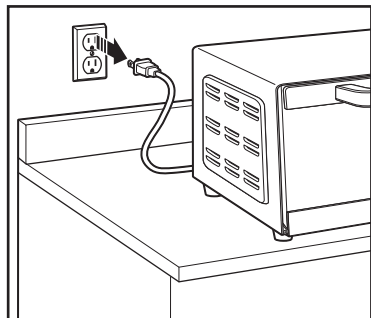


1. Plug into outlet. Place Oven Rack in low rack position (shown) for toast, English muffins, bagels, and waffles.

2. Turn Temperature Dial to Broil/Toast.

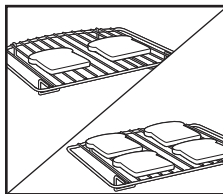
3. Place food in Oven. Turn Function Dial to Toast.

4. Rotate Timer Dial past 10 and then back to desired toast color. A bell will sound when toast cycle is complete.



5. Rotate Timer Dial to OFF (O) and unplug.

- **When toasting only two slices of bread**, place bread in center of toasting area on low rack position to get even toasting on top and bottom.
- **To toast bagels, English muffins, and waffles**, place Oven Rack in low rack position and place food cut/split side facing up. This will toast cut/split side more than outside food. Set Timer to desired setting.
- **To toast regular toaster pastries or frozen pastries**, place Oven Rack in low rack position.



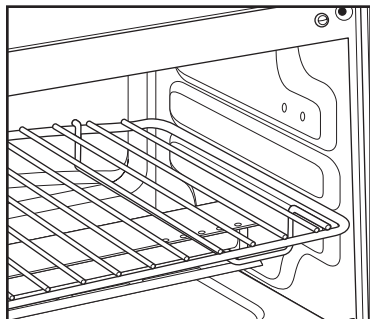
- Select a color lighter than Medium and toast directly on oven rack. If pastry has a glaze or frosting, use Broiling/Baking Pan.
- When toasting, **condensation** may form on Oven door. Moisture will slowly escape from enclosed oven.
- **Number of slices** of bread and **bread freshness** will affect toast color. For example, toasting 4 slices of bread will require a darker toast color setting than 2 slices of bread. Adjust Timer Dial based on desired color and number of slices.
- If you are not satisfied with color balance between two sides of your food in recommended rack position, select a different rack position.

How to Bake

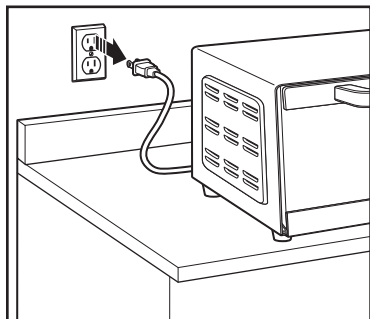
⚠ WARNING Fire Hazard.

- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.

- Do not use oven cooking bags.
- Always allow at least 1 inch (2.5 cm) between food and heating element.
- Always unplug toaster oven when not in use.

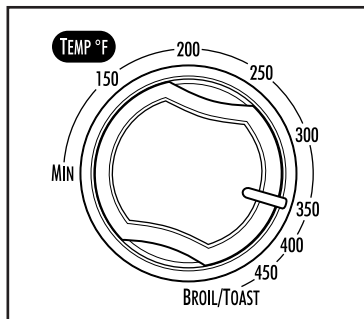


1. Plug into outlet. Place Oven Rack on high rack position or low rack position (depending on food to be cooked). Low rack position shown.

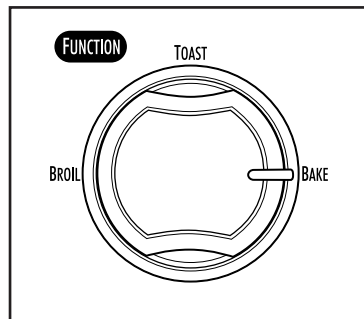


5. Rotate Timer Dial to OFF (O) and unplug.

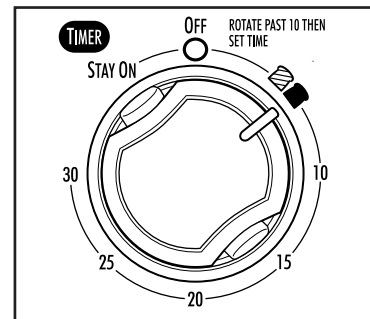
6



2. Turn Temperature Dial to desired temperature.



3. Turn Function Dial to Bake.



4. Rotate Timer Dial past 10 and then back to "dark toast" (dark toast icon) to preheat oven for 5 minutes before beginning to bake. After oven is preheated, rotate Timer Dial to Stay On while pressing in and holding buttons on side of dial, OR set Timer to desired time by rotating Timer Dial past 10 and then to desired baking time.

- Do not totally enclose foods in aluminum foil. Foil can insulate foods and slow down heating.
- To reheat rolls or biscuits, place on Broiling/Baking Pan and heat at 300°F (149°C) for 10 minutes.
- Reheat leftover roasts or casseroles at 350°F (177°C) for 20 to 30 minutes or until heated through.

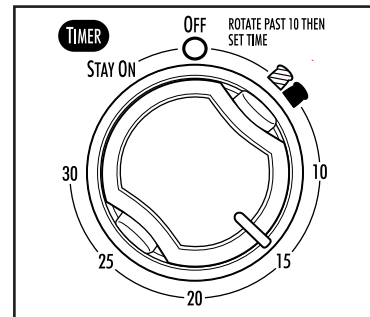
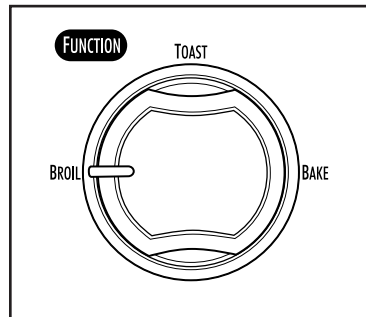
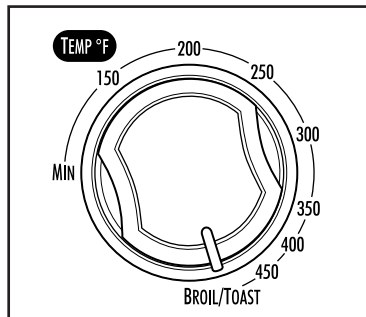
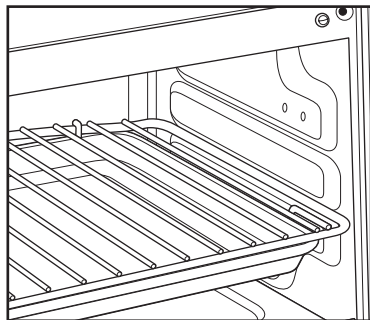
- Bake foods such as pizza on low rack position. Place food directly on oven rack or in Broiling/Baking Pan.
- Bake foods such as a whole chicken on low rack position. Place food in Broiling/Baking Pan.
- Turn foods halfway through cooking time. Visit [foodsafety.gov](https://www.foodsafety.gov) for more safe cooking temperature information.

How to Broil

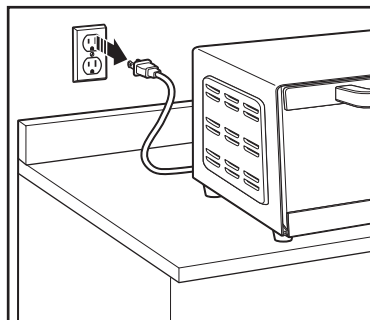
⚠ WARNING Fire Hazard.

- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.
- Follow food manufacturer's instructions.

- Do not leave oven unattended during operation.
- Always allow at least 1 inch (2.5 cm) between food and heating element.
- Do not use oven cooking bags.
- Do not heat foods in plastic containers.



1. Plug into outlet. Place Oven Rack in oven. High rack position is for faster broiling times. Low rack position is for foods needing longer broiling times, like chicken breasts. Slide Broiling/Baking Pan under Oven Rack to catch drippings or place food on Broiling/Baking Pan on Oven Rack. Low rack position shown.
2. DO NOT PREHEAT OVEN. Turn Temperature Dial to Broil/Toast.



3. Turn Function Dial to Broil.

4. Rotate Timer Dial past 10 and then to desired broiling time. Turn foods when browned or halfway through cooking time.

5. Rotate Timer Dial to OFF (●) and unplug.

NOTE: Turn foods halfway through cooking time.

Visit **[foodsafety.gov](https://www.foodsafety.gov)** for more safe cooking temperature information.

Care and Cleaning

Your Oven should be cleaned regularly for best performance and long life. Regular cleaning will also reduce risk of fire hazard.

1. Unplug.
2. Remove Crumb Tray and Oven Rack and wash in hot, soapy water. Rinse and dry.

Troubleshooting

Oven will not heat.

- Check to make sure electrical outlet is working and Oven is plugged in. Turn Temperature Dial to 350°F (177°C). Turn Function Dial to Bake; then rotate Timer Dial to Stay On while pressing in and holding buttons on side of dial.

Moisture forms on inside of Oven door when toasting.

- This is normal when toasting in a toaster oven. Moisture is slower to escape from a toaster oven than from a toaster. Amount of moisture will differ between fresh bread, bagels, and frozen pastries.

An odor and smoke come from Oven.

- Smoke and odor are normal during first use of most heating appliances. These will not be present after initial heating period.

Oven will not toast.

- Check to make sure outlet is working and Oven is plugged in. Turn Temperature Dial to Broil/Toast. Turn Function Dial to Toast; then rotate Timer Dial past 10 and then back to desired toast color.

WARNING Electrical Shock Hazard.

Do not clean with metal scouring pads. Pieces can break off pad and touch electrical parts.

3. To clean inside of Oven, wipe Oven walls, bottom of Oven, and glass door with a damp, soapy cloth. Repeat with a damp, clean cloth. For stubborn stains, use a plastic scouring pad.
4. Wipe outside of Oven with a damp cloth. Do not use abrasive cleansers or metal scouring pads.

Some foods burn and some are not done.

- Adjust Oven Rack position to center food in Oven.
- Adjust Oven temperature or cooking time for best results with your recipes.

Bread, bagel, or English muffin didn't toast as expected.

- Toasting is affected by temperature of bread. Room temperature bread may toast to a medium color on medium setting. Same type of bread that has been refrigerated may require a darker setting to reach a medium color.
- Moisture content will also affect toasting. Fresh bagels, made locally, will have a higher moisture content than bagels purchased in supermarket bread section. A second, shorter toasting cycle may be needed to reach desired brownness. Fresh bagels made locally may require two toasting cycles.
- Irregular surface of English muffins may require more than one toasting cycle. After toasting for one cycle on darkest setting, if a darker shade is desired, adjust shade selector to a lighter setting and toast for a second cycle. Watch closely to avoid overbrowning. English muffins cut with a knife toast more evenly than English muffins split with a fork.

Limited Warranty

This warranty applies to products purchased and used in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of five (5) years from the date of original purchase in Canada and one (1) year from the date of original purchase in the U.S. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz).

We exclude all claims for special, incidental, and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. **Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.** This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

To make warranty claim, do not return this appliance to the store. Please write Hamilton Beach Brands, Inc., Customer Service Department, 4421 Waterfront Dr., Glen Allen, VA 23060, or visit hamiltonbeach.com/customer-service in the U.S. or hamiltonbeach.ca/customer-service in Canada. For faster service, locate the model, type, and series numbers on your appliance.

⚠️ AVERTISSEMENT



Danger d'incendie.

- Si le contenu de votre grille-pain se met à brûler, n'ouvrez jamais la porte du grille-pain. Débrancher l'appareil et laisser le contenu s'éteindre et refroidir avant d'ouvrir la porte.
- Ne pas utiliser l'appareil sans surveillance.
- N'utilisez jamais avec des sacs de cuisson au four.
- Ne pas chauffer d'aliments dans des plats de plastique.
- Ne pas faire chauffer les coquilles à taco dans le four grille-pain. Toujours faire réchauffer dans un four conventionnel.
- Toujours laisser un espace de 2,5 cm (1 po) entre les aliments et l'élément chauffant.
- Suivre les instructions du fournisseur de produits alimentaires.
- Débranchez toujours votre grille-pain quand vous ne l'utilisez pas.
- Un nettoyage régulier réduit le danger d'incendie.

PRÉCAUTIONS IMPORTANTES

Pour utiliser un appareil électroménager, vous devez toujours prendre des mesures élémentaires de sécurité pour réduire le risque d'incendie, d'électrocution et/ou de blessure corporelle, en particulier les mesures suivantes :

1. Lire toutes les instructions.
2. Cet appareil n'est pas destiné à être utilisé par des personnes (y compris les enfants) dont les capacités physiques, sensorielles ou mentales sont réduites, ou manquant d'expérience et de connaissance, sauf si elles sont étroitement surveillées et instruites sur l'utilisation de l'appareil par une personne responsable de leur sécurité.
3. Une surveillance étroite est requise pour tout appareil utilisé par ou près des enfants. Le nettoyage et l'entretien ne doit pas fait par des enfants à moins d'être sous supervision. Surveiller que les enfants ne jouent pas avec l'appareil.
4. Ne pas toucher les surfaces chaudes. Utiliser les poignées ou boutons.
5. Pour protéger contre le risque de choc électrique, ne pas immerger le cordon, la fiche ou le four dans l'eau ou autre liquide.
6. Débrancher l'appareil de la prise lorsqu'il n'est pas en marche et avant de le nettoyer. Laisser l'appareil refroidir avant de le nettoyer et d'y ajouter ou d'y retirer des pièces. Pour le débrancher, tenir la fiche et la retirer de la prise. Ne jamais tirer sur le cordon.
7. Ne pas faire fonctionner un appareil électroménager avec un cordon ou une fiche endommagée, ou lorsque l'appareil ne fonctionne pas bien ou a été échappé ou endommagé d'une manière quelconque. Le remplacement et la réparation du cordon d'alimentation doivent être faits par le fabricant, son agent de service ou toute personne qualifiée de façon à éviter tout danger. Veuillez communiquer avec le service à la clientèle pour obtenir de l'information concernant l'inspection, la réparation ou le réglage, comme précisé dans la garantie limitée.
8. L'utilisation d'accessoires non recommandés par le fabricant d'appareil peut causer des blessures.
9. Ne pas utiliser à l'extérieur.
10. Ne pas laisser le cordon pendre du bord d'une table ou d'un comptoir, ou toucher des surfaces chaudes.
11. Ne pas placer l'appareil sur ou près d'un brûleur chaud à gaz ou d'un élément électrique, ou dans un four chauffé.
12. Une précaution extrême doit être employée lors du déplacement d'un appareil électroménager contenant de l'huile chaude ou autre liquide chaud.
13. Pour débrancher le four, tourner les boutons de réglage à OFF (○/arrêt) puis débrancher la fiche de la prise murale.
14. Une prudence extrême s'impose lors de l'enlèvement du plateau ou de la vidange de graisse chaude.
15. Ne pas nettoyer avec des tampons à récurer en métal. Des particules

- peuvent se détacher du tampon et toucher les pièces électriques, créant un risque de choc électrique.
16. Des aliments de grosseur excessive ou des ustensiles de métal ne doivent pas être insérés dans un four, car ils peuvent créer un incendie ou un risque de choc électrique.
 17. Un incendie pourrait se produire si le four est couvert ou qu'il touche un matériau inflammable comme des rideaux, des draperies, des murs, des armoires suspendues, des produits en papier ou en plastique, des serviettes en tissu ou des produits semblables lorsqu'il est en fonction. Ne déposer aucun article sur le dessus de l'appareil lorsqu'il est en fonction; le dessus n'est pas une surface de chauffage des aliments.
 18. Une grande précaution doit être prise lors de l'utilisation de contenants construits en matériaux autre que le métal ou le verre.
 19. Ne pas remiser des matériaux autres que les accessoires recommandés par le fabricant dans cet appareil lorsqu'il n'est pas utilisé.
 20. Ne pas placer l'un des matériaux suivants dans le four : papier, carton, plastique et articles semblables.

21. Ne pas couvrir le ramasse-miettes amovible ou toute pièce du four avec du papier métallique. Ceci causera un surchauffe du four.
22. Pour éteindre le four, tourner le cadran de minuterie à OFF (O/arrêt). Voir la section « Pièces et caractéristiques ».
23. Ne pas placer les yeux ou le visage près de la porte en verre renforcé de sécurité, au cas où le verre de sécurité se briserait.
24. Toujours utiliser cet appareil avec le ramasse-miettes amovible bien en place.
25. Ne pas utiliser cet appareil pour tout autre usage que celui recommandé.
26. Nettoyer l'intérieur du four avec précaution. Ne pas égratigner ou endommager le tube de l'élément chauffant.
27. Ne pas faire fonctionner le four sans supervision.
28. Ne pas faire fonctionner cet appareil avec une minuterie externe ou un système de télécommande distinct.
29.  **ATTENTION : SURFACE CHAUDE.** La température des surfaces extérieures sera plus élevée pendant le fonctionnement de l'appareil.

CONSERVER CES INSTRUCTIONS

Autres consignes de sécurité pour le consommateur

Cet appareil est destiné à un usage domestique uniquement.

⚠ AVERTISSEMENT **Risque de choc électrique :** Cet appareil est fourni avec une fiche polarisée (une broche large) pour réduire le risque d'électrocution. Cette fiche n'entre que dans un seul sens dans une prise polarisée. Ne contrecarrez pas l'objectif sécuritaire de cette fiche en la modifiant de quelque manière que ce soit ou en utilisant un adaptateur. Si vous ne pouvez pas insérer complètement la fiche dans la prise, inversez la fiche. Si elle refuse toujours de s'insérer, faire remplacer la prise par un électricien.

La longueur du cordon installé sur cet appareil a été sélectionnée afin de réduire les risques d'enchevêtrement ou de faux pas causés par un fil trop long. L'utilisation d'une rallonge approuvée est permise si le cordon

est trop court. Les caractéristiques électriques de la rallonge doivent être équivalentes ou supérieures aux caractéristiques de l'appareil. Prendre toutes les précautions nécessaires pour installer la rallonge de manière à ne pas la faire courir sur le comptoir ou sur une table pour éviter qu'un enfant ne tire sur le cordon ou trébuche accidentellement.

Cet appareil est doté d'une porte en verre renforcé de sécurité. Le verre renforcé est quatre fois plus fort que le verre ordinaire et plus résistant aux bris. Le verre renforcé peut se briser, mais il se brise en pièces sans bords coupants. Il faut prendre soin d'éviter d'égratigner la surface de la porte ou d'endommager le contour. Si la porte a une égratignure ou un bris, visiter hamiltonbeach.ca/parts.

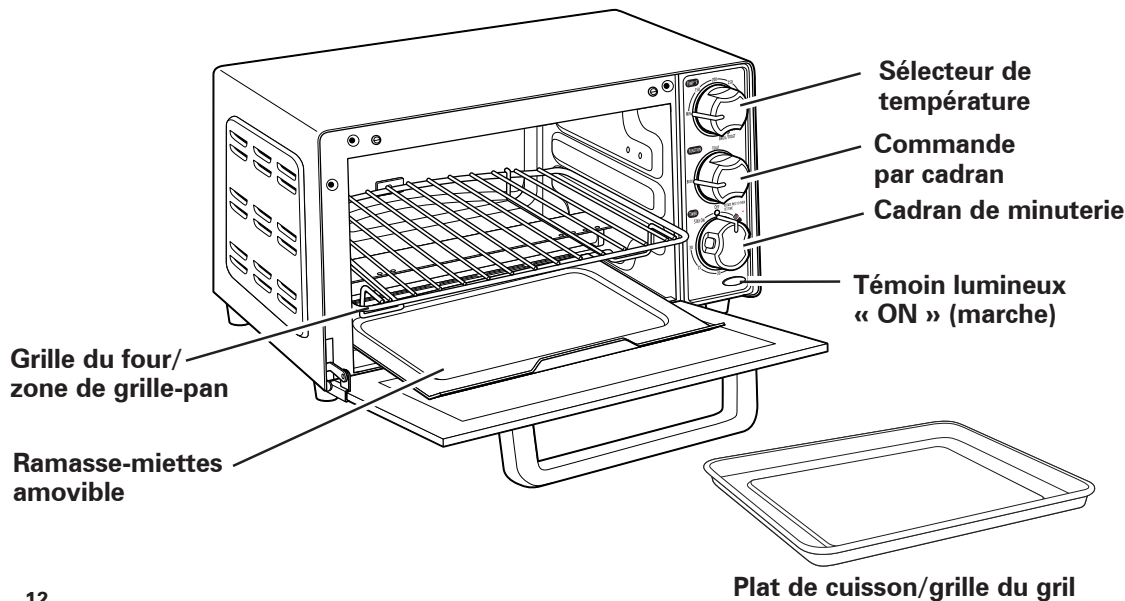
Toujours débrancher votre four de la prise de courant lorsqu'il n'est pas utilisé.

Pièces et caractéristiques

Pour commander des pièces, visiter :
hamiltonbeach.ca/parts

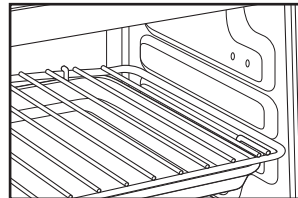
Fonction « Stay On » (fonctionnement continu) :

Ce four grille-pan peut être réglé de manière à rester allumé en appuyant sur les boutons situés sur les côtés du cadran de minuterie et en les gardant enfoncés tout en tournant le cadran à « Stay On » (fonctionnement continu).

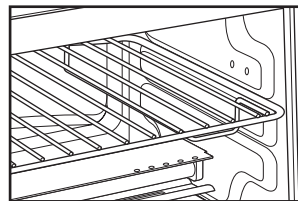


Avant la première utilisation : La plupart des appareils chauffants produisent une odeur ou de la fumée lors de leur première utilisation. Brancher l'appareil dans une prise. Tourner le sélecteur de température à 232 °C (450 °F). Laisser chauffer l'appareil 10 minutes. L'odeur devrait disparaître après le préchauffage initial. Laver le plat de cuisson/gril et la grille du four avant de les utiliser.

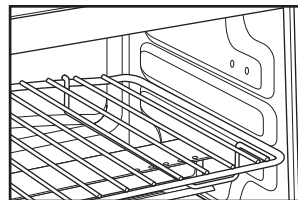
Plat de cuisson/grille du gril se glissant sous la grille du four.



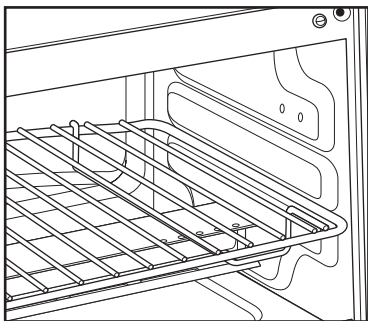
Position supérieure de la grille : cuisson et grillage



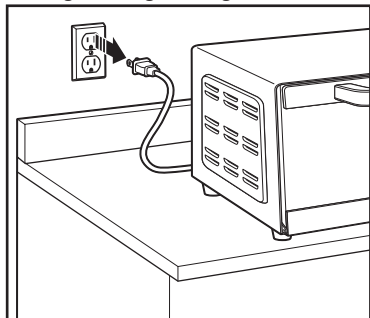
Position inférieure de la grille : grille-pan, four et gril



Le grillage



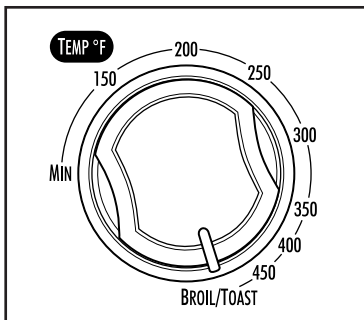
1. Brancher dans la prise de courant. Placer la grille en position inférieure de la grille (illustrée) pour les rôties, muffins anglais, bagels, et gaufres.



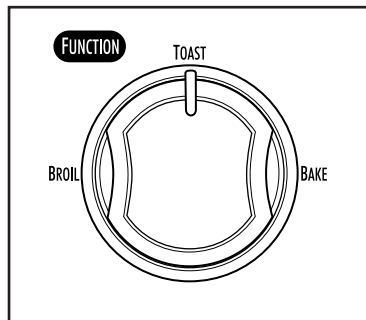
5. Tourner le cadran de minuterie en position « OFF » (arrêt) (O) et débrancher l'appareil.

⚠ AVERTISSEMENT Risque d'incendie.

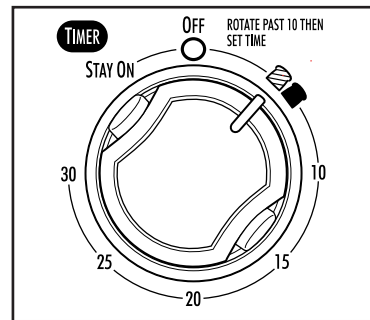
- Si les aliments s'enflamment, ne pas ouvrir la porte du four. Débrancher le four et laisser les aliments s'éteindre et refroidir avant d'ouvrir la porte.
- Ne pas laisser le four sans surveillance lorsqu'il fonctionne.
- Toujours débrancher le four grille-pain dès la fin de l'utilisation.



2. Tourner le sélecteur de température à « Broil/Toast » (griller/brunir).



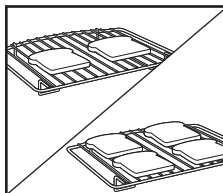
3. Placer les aliments dans le four. Tourner la commande par cadran à « Toast » (brunir).



4. Tourner le cadran de minuterie au-delà de 10 et le ramener au niveau de grillage souhaité des rôties. La sonnerie se fera entendre à la fin du programme.

- **Pour le brunissage de deux tranches seulement**, placez le pain au centre de la zone de grille-pain avec la grille en position inférieure pour obtenir un degré de brunissage uniforme aux deux côtés.

- **Pour brunir les bagels, muffins anglais et les gaufres**, placer la grille à la position inférieure et placer le côté de l'aliment coupé/séparé vers le bas. Ceci permettra d'obtenir un brunissage plus foncé sur le côté coupé/ séparé de l'aliment. Tourner le cadran de minuterie à la position désirée.



- **Pour brunir les grillardises ou les pâtisseries congelées**, placer la grille à la position inférieure.

- Choisir une nuance plus pâle que « Medium » et griller directement sur la grille du four. Pour une pâtisserie avec glaçage, utiliser le plat à cuisson.
- Pendant le brunissage, de la **condensation** peut se former sur la porte du four. Cette humidité s'échappera lentement par la porte fermée du four.

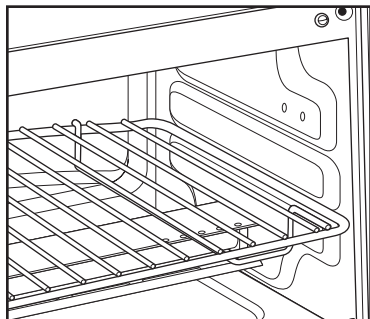
- **La quantité et la fraîcheur** des tranches de pain affecteront le degré de brunissage. Par exemple, le brunissage de 4 tranches de pain nécessitera un réglage du niveau de brunissage plus élevé que pour deux tranches seulement. Ajuster le cadran de minuterie en fonction du niveau de grillage souhaité des rôties et du nombre de tranches.

- Si vous n'êtes pas satisfaits de l'équilibre des nuances des deux côtés des aliments à la position de grille recommandée, choisissez une position de grille différente. **13**

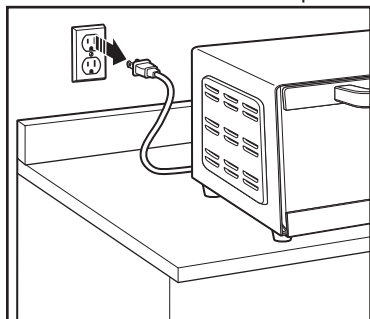
Pour la cuisson

⚠ AVERTISSEMENT Risque d'incendie.

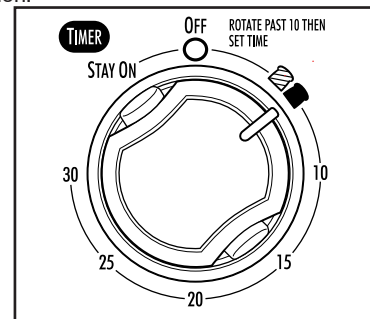
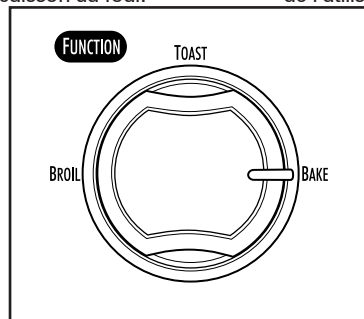
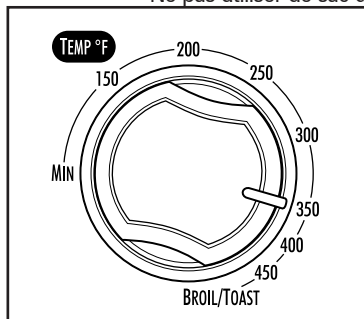
- Si les aliments s'enflamment, ne pas ouvrir la porte du four. Débrancher le four et laisser les aliments s'éteindre et refroidir avant d'ouvrir la porte.
- Ne pas utiliser de sac de cuisson au four.
- Toujours garder au moins 2,5 cm (1 po) entre les aliments et les éléments chauffants.
- Toujours débrancher le four grille-pain dès la fin de l'utilisation.



1. Brancher dans la prise de courant. Placer la grille en position supérieure de la grille ou position inférieure de la grille (selon les aliments à cuire). Position inférieure de la grille illustrée.
2. Tourner le sélecteur de température à la température désirée.



5. Tourner le cadran de minuterie en position « OFF » (arrêt) (O) et débrancher l'appareil.



3. Tourner la commande par cadran à Bake (cuisson).
4. Tourner le cadran de minuterie au-delà de 10, puis le ramener au niveau de grillage « foncé » (■) pour préchauffer le four 5 minutes avant de commencer la cuisson. Une fois que le four est préchauffé, tourner le cadran jusqu'à la position « Stay On » (fonctionnement continu) en appuyant sur les boutons situés sur les côtés du cadran et en les gardant enfoncés, OU régler la minuterie au temps de cuisson souhaité en tournant le cadran au-delà de 10 et en le ramenant au temps de cuisson souhaité.

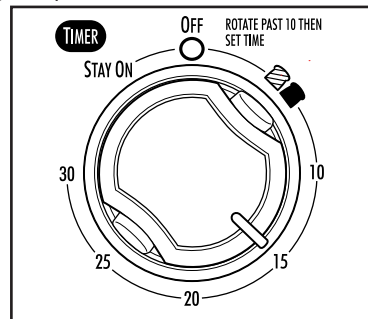
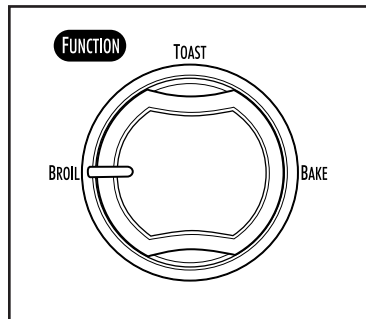
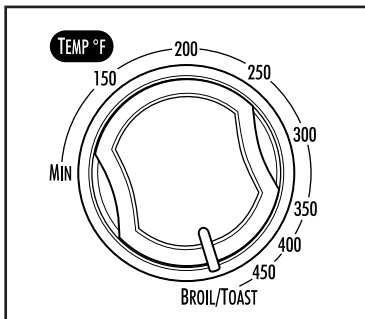
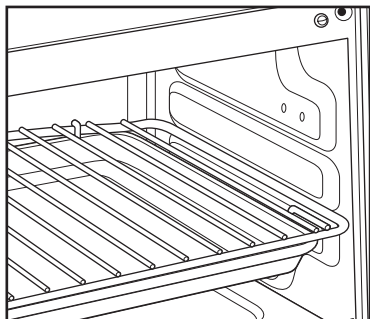
- Ne pas emballer hermétiquement les aliments dans le papier aluminium. L'aluminium isole les aliments et ralentit leur chauffage.
- Pour réchauffer des brioches ou biscuits, placer les aliments sur le plat de cuisson et chauffer à 149 °C (300 °F) pendant 10 minutes.
- Réchauffer les restes de viandes et plats mijotés à 177 °C (350 °F) pendant 20 à 30 minutes ou jusqu'à ce que les aliments soient entièrement réchauffés.
- Cuire les aliments comme les pizzas en plaçant en position inférieure de la grille. Placer les aliments directement sur la grille du four ou dans le plat de cuisson.
- Cuire les aliments comme le poulet entier en plaçant en position inférieure de la grille. Placer les aliments dans le plat de cuisson.
- Tourner les aliments à la mi-cuisson. Veuillez consulter [foodsafety.gov](https://www.foodsafety.gov) pour de plus amples informations sur les températures de cuisson appropriées.

Cuisson au gril

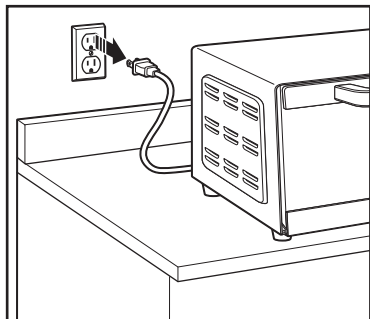
⚠ Avertissement Risque d'incendie.

- Si les aliments s'enflamment, ne pas ouvrir la porte du four. Débrancher le four et laisser les aliments s'éteindre et refroidir avant d'ouvrir la porte.
- Ne pas laisser l'appareil sans surveillance pendant le fonctionnement.

- Ne pas laisser le four sans surveillance lorsqu'il fonctionne.
- Toujours garder au moins 2,5 cm (1 po) entre les aliments et les éléments chauffants.
- Ne pas utiliser de sac de cuisson au four.
- Ne pas réchauffer les aliments dans des contenants en matière plastique.



1. Brancher dans la prise de courant. Placer la grille dans le four. Utiliser la position supérieure pour un grillage rapide ou la position inférieure pour des aliments, comme le poulet, nécessitant un temps de grillage prolongé. Glisser le plat de cuisson/grille du gril sous la grille du four pour recueillir les jus de cuisson ou placer les aliments sur le plat de cuisson/grille du gril sur la grille du four. Position inférieure de la grille illustrée.
2. **NE PAS PRÉCHAUFFER.** Tourner le sélecteur de température à « Broil/Toast » (griller/brunir).



3. Tourner la commande par cadran à « Broil » (gril).

4. Tourner le cadran de minuterie au-delà de 10 et le ramener au temps de cuisson au gril souhaité. Retourner les aliments une fois qu'ils sont colorés ou à la moitié du temps de cuisson.

5. Tourner le cadran de minuterie en position « OFF » (arrêt) (O) et débrancher l'appareil.

REMARQUE : Tourner les aliments à la mi-cuisson.

Veuillez consulter foodsafety.gov pour de plus amples informations sur les températures de cuisson appropriées.

Entretien et nettoyage

Nettoyer périodiquement le four grille-pain pour un rendement optimal et prolonger la durée de vie. Le nettoyage périodique diminue également le risque d'incendie.

1. Débrancher.
2. Retirer le ramasse-miettes et la grille du four et les laver dans l'eau chaude savonneuse. Rincer et sécher.

Dépannage

Le four ne chauffe pas.

- Assurer le fonctionnement de la prise murale et le branchement du four. Tourner le sélecteur de température à 177 °C (350 °F). Tourner la commande par cadran à « Bake » (cuisson au four), puis tourner le cadran de minuterie à « Stay On » (fonctionnement continu) en appuyant sur les boutons situés de chaque côté du cadran et en les gardant enfoncés.

Formation de condensation sur l'intérieur de la porte du four pendant le brunissage.

- Ceci est normal pendant le brunissage dans un four grille-pain. L'humidité s'échappe plus lentement d'un four grille-pain qu'un grille-pain. La quantité d'humidité dégagée variera selon la fraîcheur du pain, des bagels et des pâtisseries congelées.

Odeur et fumée émanant du four.

- La fumée et l'odeur qui se dégagent sont normales au cours de la première utilisation de la plupart des appareils chauffants. Ceci ne devrait pas se répéter au cours des utilisations ultérieures.

Aucun brunissage.

- Assurer le fonctionnement de la prise murale et le branchement du four. Tourner le sélecteur de température à « Broil/Toast » (griller/brunir). Tourner la commande par cadran à « Toast » (grille-pain); tourner ensuite le cadran de minuterie au-delà de 10 et le ramener au niveau de grillage souhaité.

⚠ AVERTISSEMENT Risque de choc électrique.

Ne pas utiliser de tampon à récurer métallique pour le nettoyage. Des débris métalliques peuvent se détacher et tomber sur des composants électriques.

3. Pour le nettoyage intérieur du four, essuyer toutes les parois internes et la porte de verre avec un linge imbibé d'eau savonneuse. Répéter avant un linge propre et humide. Pour les taches tenaces, utiliser un tampon à récurer en plastique.
4. Essuyer les parois extérieures du four avec un linge humide. Ne pas utiliser de nettoyeurs abrasifs ou de tampons à récurer.

Quelques aliments brûlent alors que d'autres ne sont pas cuits.

- Ajuster la position adéquate de la grille de manière à disposer les aliments au centre du four.
- Régler la température du four ou le temps de cuisson pour obtenir des résultats optimaux selon les recettes utilisées.

Le pain, les bagels ou les muffins anglais ne grillent pas comme prévu.

- La température du pain influence son grillage. Le pain à température ambiante devrait atteindre un grillage moyen avec le réglage moyen. Si le même type de pain est réfrigéré, il pourrait nécessiter un réglage plus foncé pour atteindre un grillage moyen.
- La teneur en eau a aussi une incidence sur le grillage du pain. Les bagels frais faits localement ont une teneur en eau plus élevée que les bagels achetés dans la section boulangerie du supermarché. Un deuxième cycle de grille-pain plus court pourrait être nécessaire pour atteindre le niveau de grillage souhaité. Les bagels frais faits localement pourraient nécessiter deux cycles de grille-pain.
- La surface irrégulière des muffins anglais pourrait nécessiter plus d'un cycle de grille-pain. Pour un niveau de grillage encore plus foncé après avoir fait griller du pain au réglage le plus foncé, ajuster le sélecteur de niveau de grillage à une teinte plus claire et faire griller le pain pour un deuxième cycle. Surveiller étroitement le pain pour éviter qu'il ne brûle. Les muffins anglais coupés au couteau grillent plus uniformément que ceux séparés à la fourchette.

Garantie limitée

Cette garantie s'applique aux produits achetés et utilisés aux É.-U. et au Canada. C'est la seule garantie expresse pour ce produit et est en lieu et place de tout autre garantie ou condition.

Ce produit est garanti contre tout défaut de matériaux et de main-d'oeuvre pour une période de cinq (5) ans à compter de la date d'achat d'origine au Canada et un (1) an à compter de la date d'achat d'origine aux É.-U. Au cours de cette période, votre recours exclusif se limitera au remplacement de ce produit ou tout autre composant défectueux, à notre discrétion. Cependant, vous êtes responsables des frais associés au retour du produit ou d'un composant en vertu de la présente garantie. Si le produit ou le composant est non disponible, nous le remplacerons avec un article similaire de valeur égale ou supérieure.

Cette garantie ne couvre pas le verre, les filtres, l'usure d'un usage normal, l'utilisation non conforme aux directives imprimées, ou des dommages au produit résultant d'un accident, modification, utilisation abusive ou incorrecte. Cette garantie s'applique seulement à l'acheteur original ou à la personne l'ayant reçu en cadeau. La présentation du reçu de vente d'origine comme preuve d'achat est nécessaire pour faire une réclamation au titre de cette garantie. Cette garantie s'annule si le produit est utilisé autrement que par une famille ou si l'appareil est soumis à toute tension ou forme d'onde différente des caractéristiques nominales précisées sur l'étiquette (par ex. : 120 V ~ 60 Hz).

Nous excluons toutes les réclamations au titre de cette garantie pour les dommages spéciaux, consécutifs et indirects causés par la violation de garantie expresse ou implicite. Toute responsabilité est limitée au prix d'achat. **Chaque garantie implicite, y compris toute garantie ou condition de qualité marchande ou d'adéquation à un usage particulier, est exonérée, sauf dans la mesure interdite par la loi, auquel cas la garantie ou condition est limitée à la durée de cette garantie écrite.** Cette garantie vous donne des droits légaux précis. Vous pouvez avoir d'autres droits qui varient selon l'endroit où vous habitez. Certaines provinces ne permettent pas les limitations sur les garanties implicites ou les dommages spéciaux ou indirects de telle sorte que les limitations ci-dessus ne s'appliquent peut-être pas à votre cas.

Pour faire une réclamation au titre de la garantie, veuillez ne pas retourner cet appareil au magasin. Veuillez nous écrire à Hamilton Beach Brands, Inc., Customer Service Department, 4421 Waterfront Dr., Glen Allen, VA 23060, ou visiter le site hamiltonbeach.com/customer-service aux États-Unis ou hamiltonbeach.ca/customer-service au Canada. Pour obtenir un service plus rapide, veuillez repérer les numéros de modèle, de type et de séries sur votre appareil.

⚠️ ADVERTENCIA



Riesgo de incendio.

- Si los contenidos se prenden fuego, no abra la puerta del horno. Desenchufe el horno y espere a que los contenidos dejen de quemarse y se enfríen antes de abrir la puerta.
- No utilice el horno sin prestarle atención.
- No utilice bolsas de cocción para horno.
- No caliente alimentos en recipientes de plástico.
- No caliente tacos duros en el horno. Siempre use el horno convencional.
- Siempre deje por lo menos 1 pulgada (2.5 cm) de distancia entre los alimentos y el elemento calentador.
- Siga las instrucciones del fabricante de alimentos.
- Siempre desenchufe el horno cuando no lo esté usando.
- Una limpieza regular reduce el riesgo de peligro de incendio.

SALVAGUARDIAS IMPORTANTES

Cuando utilice aparatos eléctricos, siempre deben seguirse precauciones de seguridad básicas a fin de reducir el riesgo de incendio, descarga eléctrica, y/o lesiones a personas, incluyendo las siguientes:

1. Lea todas las instrucciones.
2. Este aparato no se destina para utilizarse por personas (incluyendo niños) cuyas capacidades físicas, sensoriales o mentales sean diferentes o estén reducidas, o carezcan de experiencia o conocimiento, a menos que dichas personas reciban una supervisión o capacitación para el funcionamiento del aparato por una persona responsable de su seguridad.
3. Se requiere de una estrecha supervisión cuando el aparato se use por o cerca de niños. La limpieza y el mantenimiento por parte del usuario no deben ser realizados por niños a menos que estén supervisados. Los niños deben supervisarse para asegurar que ellos no empleen los aparatos como juguete.
4. Verifique que el voltaje de su instalación corresponda con el del producto.
5. No toque superficies calientes. Use manijas o perillas.
6. Para protegerse contra el riesgo de choque eléctrico, no sumerja el cable, el enchufe o el horno eléctrico en agua ni en ningún otro líquido.
7. Desenchufe del tomacorriente cuando no esté en uso el equipo y antes de limpiarlo. Deje que se enfríe el aparato antes de limpiarlo y poner o quitar piezas. Para desenchufar, sujete el enchufe y retírelo del tomacorriente. Nunca jale del cable de alimentación.
8. No opere ningún aparato con cables o enchufe dañados o después de que el aparato funcione mal o se caiga o dañe de cualquier manera. El reemplazo del cable de suministro y las reparaciones deben ser efectuadas por el fabricante, su agente de servicio, o personas igualmente calificadas para poder evitar un peligro. Comuníquese con Servicio al cliente para obtener información sobre la revisión, la reparación o los ajustes, según lo establecido en la Garantía limitada.
9. El uso de accesorios no recomendados por el fabricante de electrodomésticos puede causar lesiones.
10. No lo use al aire libre.
11. No deje que el cable cuelgue sobre el borde de una mesa o de un mostrador, o que toque alguna superficie caliente.
12. No coloque el aparato sobre o cerca de un quemador a gas o eléctrico caliente, ni dentro de un horno caliente.
13. Es importante tener extremo cuidado cuando se mueva un aparato eléctrico que contenga aceite caliente u otros líquidos calientes.
14. Para desconectar, ponga los controles en OFF (●/apagado), luego remueva el enchufe de la toma de pared.
15. Tenga mucho cuidado cuando saque la charola o elimine la grasa caliente.

16. No limpie con esponjillas metálicas. La esponjilla se puede desintegrar y los trozos pueden tocar las partes eléctricas, creando un riesgo de choque eléctrico.
17. No introduzca alimentos de tamaño demasiado grande ni utensilios metálicos en el horno eléctrico ya que pueden crear un incendio o riesgo de choque eléctrico.
18. Puede producirse un incendio si el horno está cubierto o toca material inflamable, como cortinas, tapicería, paredes, gabinetes elevados, productos de papel o plástico, toallas de tela y similares cuando está en funcionamiento. No coloque ningún artículo encima del aparato cuando esté en funcionamiento; la parte superior no es una superficie para calentar alimentos.
19. Se debe tener mucho cuidado cuando se usan envases que no sean de metal o de vidrio.
20. No guarde ningún material adentro del horno cuando no se use, exceptuando los accesorios recomendados por el fabricante.
21. No coloque ninguno de los siguientes materiales en el horno: papel, cartón, plástico y similares.

22. No cubra la bandeja para migajas extraíble ni ninguna otra parte del horno con papel metálico. Eso hará que el horno se recaliente.
23. Para apagar el horno, gire la perilla del temporizador a OFF (●/apagado). Consulte la sección "Piezas y características".
24. No ponga los ojos o la cara cerca de la puerta de seguridad de vidrio templado, en caso de que el vidrio de seguridad se rompa.
25. Siempre use el aparato con la bandeja para migajas extraíble firmemente en su lugar.
26. No use el aparato eléctrico para ningún otro fin que no sea el indicado.
27. Limpie con cuidado el interior del horno. No raye ni dañe el tubo del elemento de calentamiento.
28. No haga funcionar el horno sin vigilancia.
29. No haga funcionar el aparato mediante un temporizador externo o un sistema de control remoto separado.
30.  **PRECAUCIÓN: SUPERFICIE CALIENTE.** La temperatura de las superficies accesibles puede ser alta cuando el aparato se encuentra en funcionamiento.

GUARDE ESTAS INSTRUCCIONES

Otra información de seguridad para el cliente

Este aparato ha sido diseñado solamente para uso doméstico.

⚠ ADVERTENCIA Riesgo de descarga eléctrica: Este aparato es provisto con un enchufe polarizado (una pata más ancha) para reducir el riesgo de una descarga eléctrica. El enchufe embona únicamente en una dirección dentro de un tomacorriente polarizado. No trate de obviar el propósito de seguridad del enchufe modificándolo de alguna manera o utilizando un adaptador. Si el enchufe no entra completamente en la toma, invierta el enchufe. Si aún no entra, haga que un electricista reemplace la toma.

El largo del cable que se usa en este aparato fue seleccionado para reducir el peligro de que alguien se enganche o tropiece con un cable más largo. Si es necesario usar un cable más largo, se podrá usar un cable de extensión aprobado. La clasificación eléctrica nominal del

cable de extensión debe ser igual o mayor que la clasificación nominal del aparato. Es importante tener cuidado de colocar el cable de extensión para que no se pliegue sobre el mostrador o la mesera en donde niños puedan tirar del mismo o tropezarse accidentalmente.

Este aparato viene equipado con una puerta de seguridad de vidrio totalmente templado. El vidrio templado es cuatro veces más fuerte que el vidrio común y más resistente a las roturas. El vidrio templado se puede romper, sin embargo se rompe en trozos sin bordes filosos. Es importante tener cuidado para evitar rayar la superficie de la puerta o hacer muescas en los bordes. Si la puerta está rayada o tiene muescas, visite hamiltonbeach.com/parts.

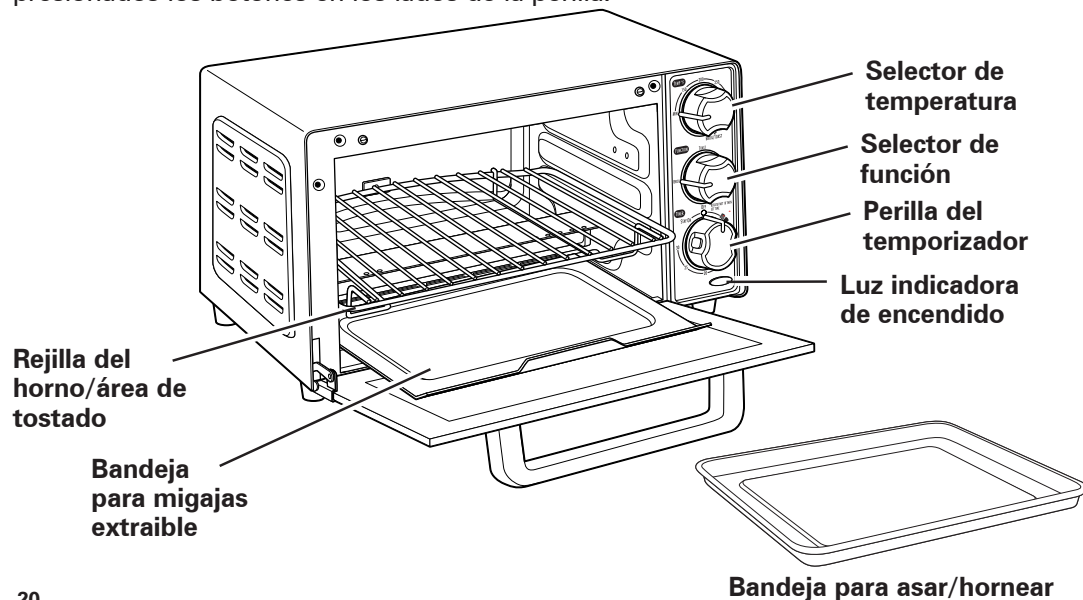
Siempre desenchufe el horno eléctrico del tomacorriente cuando no lo esté usando.

Piezas y características

Para ordenar piezas, visite:
hamiltonbeach.com/parts

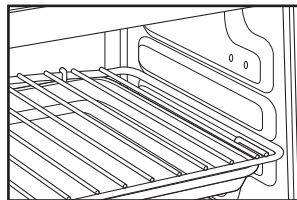
Función Stay On (permanecer encendido):

El horno tostador se puede configurar para que permanezca encendido girando la perilla del temporizador a Stay On (permanecer encendido) mientras se mantienen presionados los botones en los lados de la perilla.

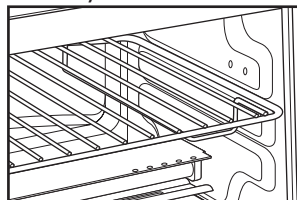


Antes del primer uso: La mayoría de los aparatos que generan calor producen olor y/o humo cuando se usan por primera vez. Enchufe en un tomacorriente. Gire la perilla de temperatura a 450 °F (232 °C). Caliente durante 10 minutos. El olor no se debe presentar después del precalentamiento inicial. Lave la bandeja para asar/hornear y la rejilla del horno antes de usarlas.

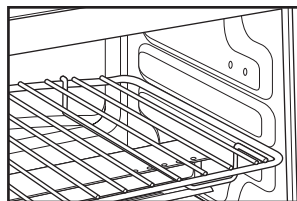
La bandeja para asar/hornear se desliza por debajo de la rejilla del horno.



Posición alta de la rejilla:
cocer y asar



Posición baja de la rejilla:
tostar, hornear y asar

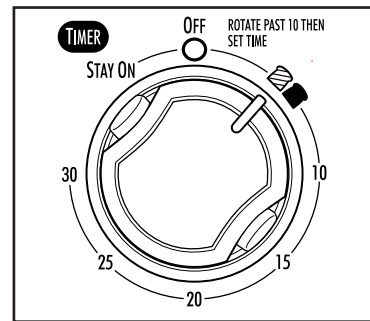
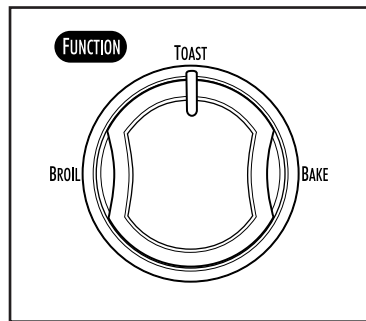
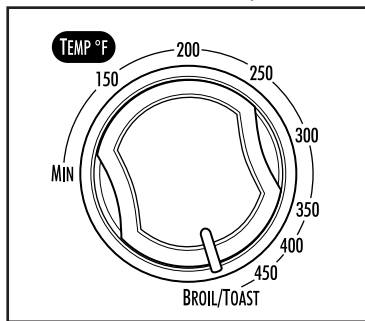
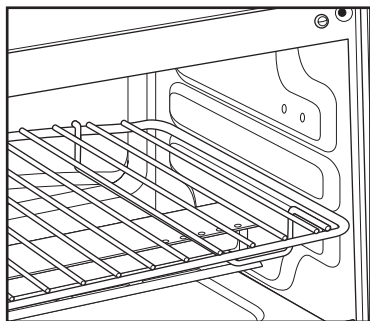


Cómo tostar

⚠ ADVERTENCIA Riesgo de incendio.

- Si el contenido prende fuego, no abra la puerta del horno. Desconecte el horno y deje que el contenido deje de quemarse y se enfríe antes de abrir la puerta.

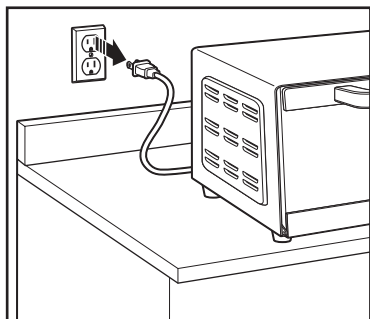
- No deje el horno desatendido mientras esté funcionando.
- Siempre desconecte el horno tostador cuando no esté en uso.



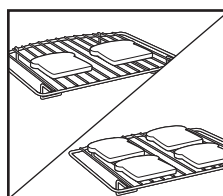
1. Enchufe en el tomacorriente. Coloque la rejilla del horno en la posición baja (como se muestra) para tostar panecillos ingleses, bagels, y waffles.
2. Gire el selector de temperatura a Broil/Toast (asar/tostar).

3. Coloque el alimento en el horno. Gire el selector de función a Toast (tostar).

4. Gire la perilla del temporizador más allá de 10 y luego regrésela a la tonalidad de tostado deseada. Sonará una campana cuando el ciclo de tostado esté completo.



- Cuando tueste sólo dos piezas de pan, coloque el pan en el centro del área de tostado en la posición baja de la rejilla para conseguir un tostado parejo en la parte inferior y superior.
- Para tostar bagels, panecillos ingleses, y waffles coloque la rejilla del horno en la posición baja y coloque la parte cortada/rebanada hacia abajo. Esto tostará el lado cortado/rebanado más que la parte exterior del alimento. Ajuste la perilla del temporizador al ajuste deseado.
- Para tostar repostería de tostador regular o rostería congelada, coloque la rejilla del horno en la posición baja.



- Seleccione un color más claro que Medio y tueste directamente sobre la rejilla del horno. Si la repostería tiene glaseado, use la bandeja para asar/hornear.
- Cuando tueste se puede formar **condensación** en la puerta del horno. La humedad se escapará lentamente del horno cerrado.
- El número de rebanadas de pan y la frescura del pan afectará el color del tostado del pan. Por ejemplo, tostar 4 rebanadas de pan requerirá un ajuste de color de tostado más oscuro que 2 rebanadas de pan. Ajuste la perilla del temporizador según el color deseado y la cantidad de rebanadas.
- Si no está satisfecho con el balance de color entre los dos lados de su alimento en la posición de la rejilla recomendada, seleccione una posición de la rejilla diferente.

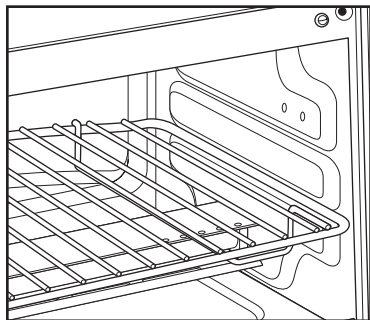
5. Gire la perilla del temporizador a OFF (apagado) (O) y desenchufe.

Cómo cocinar

⚠ ADVERTENCIA Riesgo de incendio.

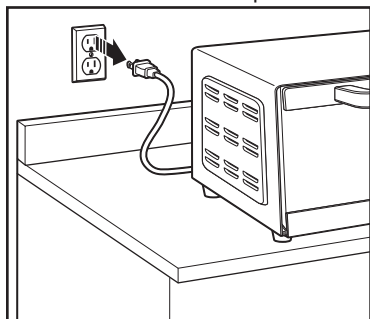
- Si el contenido prende fuego, no abra la puerta del horno. Desconecte el horno y deje que el contenido deje de quemarse y se enfríe antes de abrir la puerta.
- No use bolsas para cocinar en el horno.

- Siempre deje al menos 1 pulgada (2.5 cm) de separación entre los alimentos y el elemento calefactor.
- Siempre desconecte el horno tostador cuando no esté en uso.

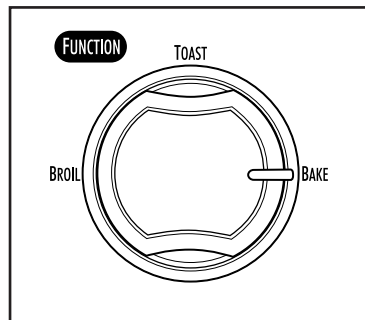
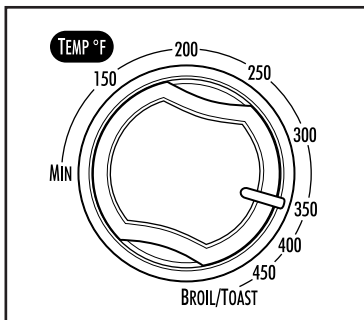


1. Enchufe en el tomacorriente. Coloque la rejilla del horno en la posición alta o posición baja (dependiendo del alimento a ser cocinado). Se muestra la posición baja de la rejilla.

2. Gire el selector de temperatura a la temperatura deseada.

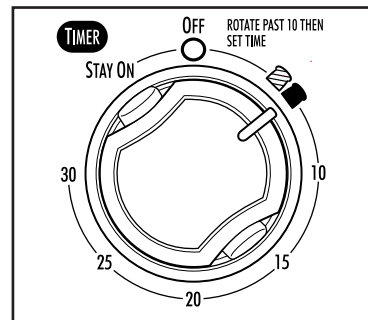


5. Gire la perilla del temporizador a OFF (apagado) (O) y desenchufe.



3. Gire el selector de función a Bake (cocinar).

4. Gire la perilla del temporizador más allá de 10 y luego regrésela a "tostada oscura" (■) para que el horno tostador se precaliente durante 5 minutos antes de comenzar a hornear. Después de precalentar el horno, gire la perilla a Stay On (permanecer encendido) mientras mantiene presionados los botones en los lados de la perilla, O ajuste el temporizador al tiempo deseado girando la perilla del temporizador más allá de 10 y luego al tiempo deseado de horneado.



- No encierre completamente el alimento en papel aluminio. El papel puede aislar el alimento y retardar el calentamiento.
- Para recalentar rollos o bisquets, coloque en la bandeja para asar/hornear y caliente a 300°F (149°C) por 10 minutos.
- Recaliente los rostizados o cacerolas a 350°F (177°C) o por 20 a 30 minutos o hasta que esté bien calentado.

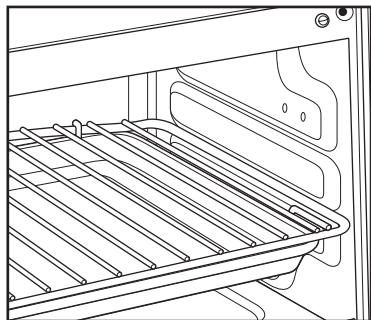
- Cocine alimentos tales como pizza en la posición baja de la rejilla. Coloque el alimento directo en la rejilla del horno o en la bandeja para asar/hornear.
- Cocine alimentos tales como pollo entero en la posición baja de la rejilla. Coloque el alimento en la bandeja para asar/hornear.
- Gire el alimento media vuelta a lo largo del tiempo de cocción. Visite foodsafety.gov para más información sobre temperaturas de cocción seguras.

Cómo asar

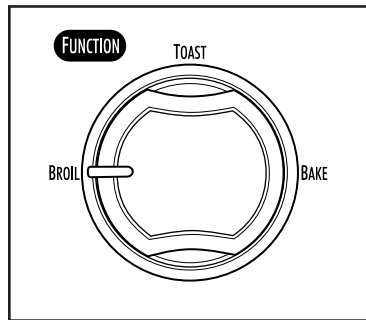
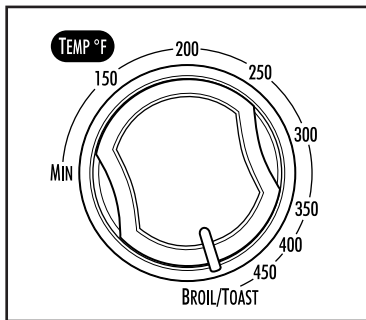
⚠ ADVERTENCIA Riesgo de incendio.

- Si el contenido prende fuego no abra la puerta del horno. Desconecte el horno y deje que el contenido deje de quemarse y se enfríe antes de abrir la puerta.
- No deje el horno desatendido mientras está en operación.

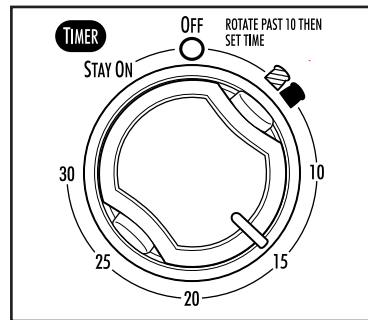
- No deje el horno desatendido mientras esté funcionando.
- Siempre deje al menos 1 pulgada (2.5 cm) de separación entre los alimentos y el elemento calefactor.
- No use bolsas para cocinar en horno.
- No caliente la comida en contenedores de plástico.



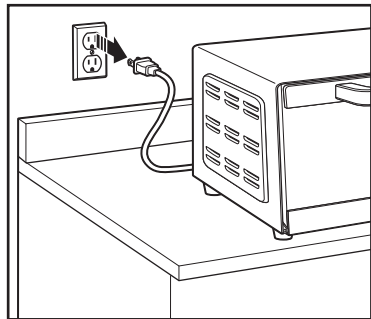
1. Enchufe en el tomacorriente. Coloque la rejilla en el horno. La posición alta de la rejilla para tiempos de asado más rápidos o la posición baja de la rejilla para alimentos que necesitan más tiempo de asado, como pollo. Deslice la bandeja para asar/hornear debajo de la rejilla del horno para recoger las gotas o colocar los alimentos en la bandeja para asar/hornear en la rejilla del horno. Se muestra la posición baja de la rejilla.
2. **NO PRECALIENTE EL HORNO.** Gire el selector de temperatura a Broil/Toast (asar/tostar).



3. Gire el selector de función a Broil (asar).



4. Gire la perilla del temporizador más allá de 10 y luego regrésela al tiempo de asado deseado. Voltee los alimentos cuando estén dorados o a la mitad del tiempo de cocción.



5. Gire la perilla del temporizador a OFF (apagado) (●) y desenchufe. **NOTA:** Gire el alimento media vuelta a lo largo del tiempo de cocción. Visite foodsafety.gov para más información sobre temperaturas de cocción seguras.

Cuidado y limpieza

Su horno tostador debe limpiarse regularmente para un mejor desempeño y una larga vida. La limpieza regular también reducirá el riesgo de fuego.

1. Desenchufe.
2. Retire la bandeja para migajas y la rejilla del horno y lávelas con agua caliente y jabón. Enjuague y seque.

Resolviendo problemas

El horno no calienta.

- Revise para asegurarse que la toma eléctrica esté funcionando y el horno esté conectado. Gire el selector de temperatura a 350°F (177°C). Gire el selector de función a Bake (hornear); luego gire la perilla del temporizador hacia Stay On (permanecer encendido) mientras mantiene presionados los botones a los lados de la perilla.

Se forma humedad en el interior de la puerta del horno cuando tuesta.

- Esto es normal cuando se tuesta en un horno tostador. La humedad se escapa más lentamente en un horno tostador que de un tostador. La cantidad de humedad variará entre el pan fresco, bagels y repostería congelada.

Sale un olor o humo del horno.

- El humo y olor es normal durante el primer uso de la mayoría de los aparatos con calor. Esto no estará presente después del periodo inicial de calentamiento.

El horno no tuesta.

- Revise para asegurarse que la toma esté funcionando y el horno esté conectado. Gire el selector de temperatura a Broil/Toast (asar/tostar). Gire el selector de función a Toast (tostar); luego gire la perilla del temporizador más allá de 10 y luego vuelva al color de tostado deseado.

⚠ ADVERTENCIA Riesgo de descarga eléctrica.

No limpie con estropajos metálicos. Las piezas pueden romper la almohadilla y tocar partes eléctricas.

3. Para limpiar el interior del horno, limpie las paredes, parte inferior del horno y puerta de vidrio con un trapo húmedo y jabonoso. Repita con un trapo húmedo y limpio. Para manchas persistentes, use un estropajo de plástico.
4. Limpie la parte exterior del horno con un trapo húmedo. No use limpiadores abrasivos o estropajos de metal.

Algunos alimentos se queman y algunas no se cocinan.

- Ajuste la posición de la rejilla del horno para centrar el alimento en el horno.
- Ajuste la temperatura del horno o tiempo de cocción para mejores resultados con sus recetas.

El pan, el bagel o el muffin inglés no se tostaron como se esperaba.

- El tostado se ve afectado por la temperatura del pan. El pan a temperatura ambiente se puede tostar a un color medio en el ajuste medio. El mismo tipo de pan si se ha refrigerado puede requerir un ajuste más oscuro para alcanzar un color medio.
- El contenido de humedad también afectará el tostado. Los bagels recién hechos, elaborados localmente, tendrán un mayor contenido de humedad que los bagels comprados en la sección de pan del supermercado. Es posible que se necesite un segundo ciclo de tostado más corto para alcanzar el dorado deseado. Los bagels frescos hechos localmente pueden requerir dos ciclos de tostado.
- La superficie irregular de los muffins ingleses puede requerir más de un ciclo de tostado. Después de tostar durante un ciclo en el ajuste más oscuro, si desea un tono más oscuro, ajuste el selector de tono a un ajuste más claro y tueste en un segundo ciclo. Observe atentamente para evitar tostar en exceso. Los muffins ingleses cortados con un cuchillo se tuestan más uniformemente que los partidos con un tenedor.

Notas

Notas

GARANTÍA PARA PRODUCTOS COMPRADOS EN MÉXICO

PRODUCTO:

MARCA:

MODELO:

Grupo HB PS, S.A. de C.V. cuenta con una Red de Centros de Servicio Autorizada, por favor consulte en la lista anexa el nombre y dirección de los establecimientos en la República Mexicana en donde usted podrá hacer efectiva la garantía, obtener partes, componentes, consumibles y accesorios; así como también obtener servicio para productos fuera de garantía. Para mayor información llame sin costo:

Centro de Atención al Consumidor: 800 71 16 100

Grupo HB PS, S.A. de C.V. le otorga a partir de la fecha de compra:

GARANTÍA DE 1 AÑO.

COBERTURA

- Esta garantía ampara, todas las piezas y componentes del producto que resulten con defecto de fabricación incluyendo la mano de obra.
- Grupo HB PS, S.A. de C.V. se obliga a reemplazar, reparar o reponer, cualquier pieza o componente defectuoso; proporcionar la mano de obra necesaria para su diagnóstico y reparación, todo lo anterior sin costo adicional para el consumidor.
- Esta garantía incluye los gastos de transportación del producto que deriven de su cumplimiento dentro de su red de servicio.

LIMITACIONES

- Esta garantía no ampara el reemplazo de piezas deterioradas por uso o por desgaste normal, como son: cuchillas, vasos, jarras, filtros, etc.
- Grupo HB PS, S.A. de C.V. no se hace responsable por los accidentes producidos a consecuencia de una instalación eléctrica defectuosa, ausencia de toma de tierra, clavija o enchufe en mal estado, etc.

EXCEPCIONES

Esta garantía no será efectiva en los siguientes casos:

- a) Cuando el producto se hubiese utilizado en condiciones distintas a las normales. (Uso industrial, semi-industrial o comercial.)
- b) Cuando el producto no hubiese sido operado de acuerdo con el instructivo de uso.
- c) Cuando el producto hubiese sido alterado o reparado por personas no autorizadas por Grupo HB PS, S.A. de C.V. el fabricante nacional, importador o comercializador responsable respectivo.

El consumidor puede solicitar que se haga efectiva la garantía ante la propia casa comercial donde adquirió su producto, siempre y cuando Grupo HB PS, S.A. de C.V. no cuente con talleres de servicio.

PROCEDIMIENTO PARA HACER EFECTIVA LA GARANTÍA

- Para hacer efectiva la garantía, lleve su aparato al Centro de Servicio Autorizado más cercano a su domicilio (consulte la lista anexa).
- Si no existe Centro de Servicio Autorizado en su localidad llame a nuestro Centro de Atención al Consumidor para recibir instrucciones de como hacer efectiva su garantía.

FECHA DE ENTREGA	SELLO DEL VENDEDOR	QUEJAS Y SUGERENCIAS
DÍA _____ MES _____ AÑO _____		Si desea hacer comentarios o sugerencias con respecto a nuestro servicio o tiene alguna queja derivada de la atención recibida en alguno de nuestros Centros de Servicio Autorizados, por favor dirigirse a: GERENCIA INTERNACIONAL DE SERVICIO 800 71 16 100 Email: mexico.service@hamiltonbeach.com

CENTROS DE SERVICIO AUTORIZADOS

Ciudad de México

ELECTRODOMÉSTICOS
Av. Plutarco Elías Calles No. 1499
Zacahuitzco, Benito Juárez
Ciudad de México, C.P. 09490
Tel: 55 5235 2323

CASA GARCÍA
Av. Patriotismo No. 875-B
Mixcoac, Benito Juárez
Ciudad de México, C.P. 03910
Tel: 55 5563 8723

Nuevo León

FERNANDO SEPÚLVEDA REFACCIONES
Ruperto Martínez No. 238 Ote.
Col. Centro
Monterrey, N.L., C.P. 64000
Tel: 81 8343 6700

Jalisco

SERVICIOS DE MANTENIMIENTO CASTILLO
Garibaldi No. 1450
Ladrón de Guevara
Guadalajara, Jalisco, C.P. 44660
Tel: 33 3825 3480

Modelo: 31401	Tipo: O64	Características Eléctricas: 120 V~ 60 Hz 1100 W
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Los modelos incluidos en el instructivo de Uso y cuidado pueden ir seguidos o no por un sufijo correspondiente a una o varias letras del alfabeto y sus combinaciones, separadas o no por un espacio, coma, diagonal, o guión. Como ejemplos los sufijos pueden ser: "Y" y/o "MX" y/o "MXY" y/o "Z".