

SERVICE & IMPORTANT NOTICE

- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarity qualified person in order to avoid a hazard.
- **WARNING:** This appliance is not intended for use by persons (including children) with reduce physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

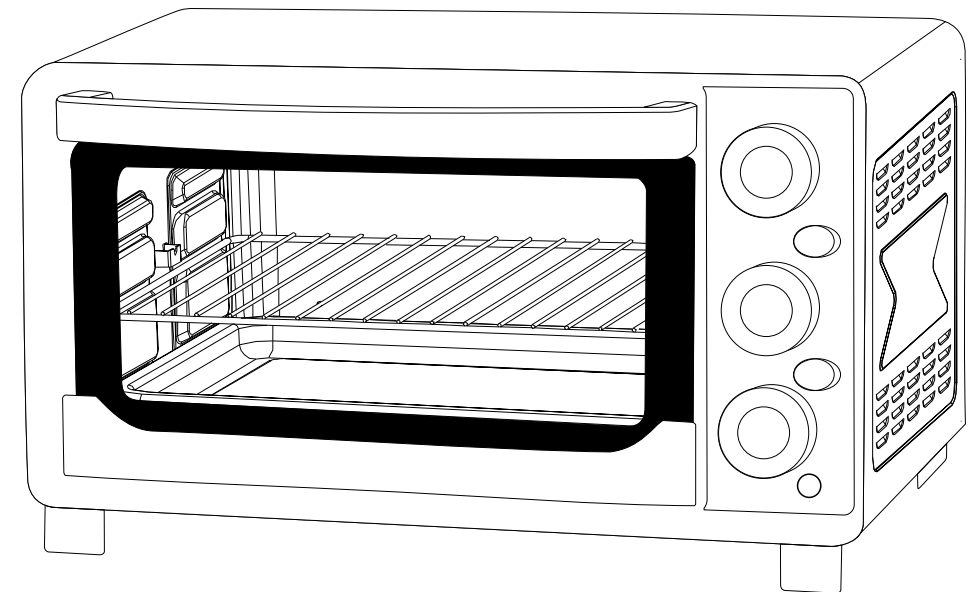
Toyomi[®]

TOASTER OVEN WITH ROTISSERIE & CONVECTION

MODEL: TO 2311RC

220-240V~50/60Hz

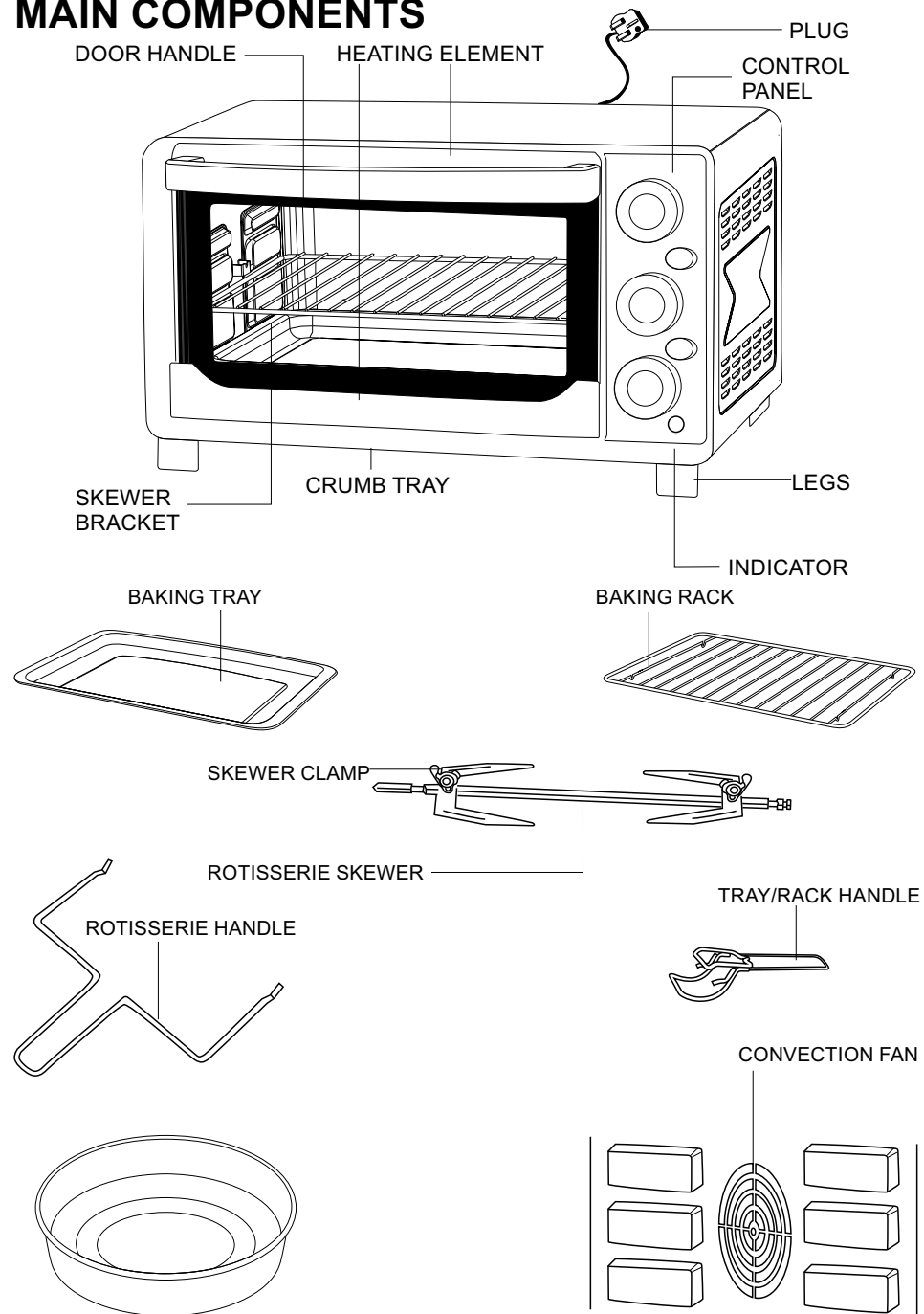
POWER: 1500W



IMPORTED BY NATIONAL ELECTRICAL TRADERS

Please read carefully and keep the instruction well

MAIN COMPONENTS



- Place the food on Tray and slide into lowest Support Guide.
- Turn the timer to the STAY ON or timing position.
- It is advisable to leave the door open.
- When finishing, turn the Timer to 0.

B.B.Q

Note: Using a single baking rack only, and position the Baking Rack in the lowest or middle Support Guide.

Operation

- Place the Baking Rack in the lowest or middle Rack Support Guide depending on the height of food.
- Place food to be baked on the Baking Rack.
- Turn the Control Function to B.B.Q..
- Turn the timer to the STAY ON position.
- When B.B.Q function is complete, turn the Timer to 0.

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

CARE & CLEANING

WARNING: Be sure to unplug the oven and allow it to cool before cleaning. All accessories should be washed in hot soapy water or can be cleaned in a dishwasher. The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel. Clean the outside with a damp sponge. Do not use an abrasive cleaner as it may damage the exterior finish. Do not use an abrasive cleaner or steel scouring pad on the drip pan as it may damage the porcelain enamel finish. Let all parts and surfaces dry thoroughly prior to plugging in for use.

IMPORTANT SAFEGUARDS

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

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

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

1. Read all instructions.
2. Do not touch hot surfaces. Always use handles or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. Do not place on or near a hot gas or electric burner.
9. When operating the oven, keep at least four inches of free space on all sides of the oven to allow for adequate air circulation.
10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
11. To disconnect, turn the timer to 0, then remove the plug. Always hold the plug, and never pull the cord.
12. Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
13. Do not cover crumb tray or any part of the oven with metal foil. This may cause the oven to overheat.
14. Use extreme caution when removing the tray, racks or disposing of hot grease or other hot liquids.
15. Do not clean the inside of the oven with metal scouring pads.
16. Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
17. A fire may occur if the oven is covered or placed near flammable material, including curtains, draperies, or cloth when in operation. Do not place any items on top of the oven during operation.
18. Be sure that nothing touches the top or bottom elements of the oven.
19. Do not place any of the following flammable materials in the oven: plastic, cardboard, paper, or anything similar.

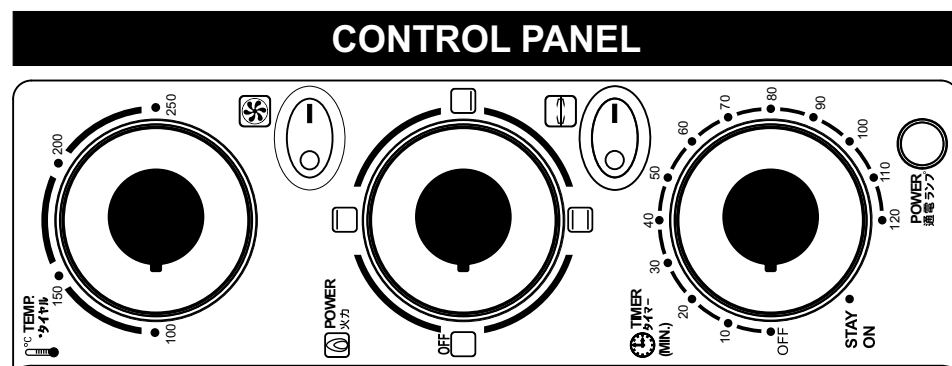
20. Do not store any materials in this oven when not in use.
21. The appliance is off, when the timer is in the 0 position.
22. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
23. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can still break around the edges. Avoid scratching door surface and edges.
24. Do not use the appliances outdoors.
25. Do not use appliance for other purposes than intended use.
26. The temperature of accessible surfaces may be high when the appliances is operating.

BEFORE USING YOUR ROTISSERIE OVEN/TOASTER

Before using, be sure to:

1. Read all of the instructions in the manual.
2. Make sure that the oven is unplugged and the Timer is in the 0 position.
3. Wash the rotisserie skewer, skewer clamp, rack, and trays in hot, soapy water or in the dishwasher.
4. Thoroughly dry all accessories and re-assemble. Plug the switch into power outlet, your appliance is ready to use.
5. After re-assembling, we recommend that you run it at the highest temperature (250°C) on the Toast Function for approximately 15 minutes to eliminate any packing residues that may remain after shipping, it will remove all traces of odor initially present.

Please Note: Initial start-up operation may result in minimal smell and smoke (about 15 minutes). This is normal and harmless. It is due to burning of the protective substance applied to the heating elements in the factory.



BAKING

Bake your favorite cookies, cakes, pies, brownies, etc. The bakeware that will fit in your oven are up to 12 inches in length. We do not recommend the use of oven roasting bags or glass containers in the oven. Never use plastic cardboard, paper or anything similar in the oven.

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

Operation

- Place the Bake Rack in the lowest or middle Rack Support Guide depending on the height of the pan or according to the recipe.
- Preheat the oven as directed in the recipe, approximately 15 minutes.
- Place pan with item to be baked on the Bake Rack.
- Turn the Function Control to BAKE.
- Turn the timer to the STAY ON or timing position.
- When baking is complete, turn the Timer to 0.

Positioning of the Bake Racks.

- 1) Cookies - Use bottom and middle Support Guides.
- 2) Layer Cakes - Use bottom Support Guide only (bake one at a time).
- 3) Pies - Use bottom and middle Support Guides.

TOASTING

Large capacity oven allows for toasting 6 to 8 slices of bread, 8 muffins, frozen waffles or frozen pancakes. When toasting only 1 or 2 items, place food on the bake rack in the center of the oven.

Operation

- Set the Temperature Control to 250°C.
- Turn the Function Control to Toast.
- Place food to be toasted on the Bake Rack.
- Ensure Crumb Tray is in place.
- Turn the Timer to desired darkness. (Light to Dark).
- Bell will ring to signal the end of the Toast cycle.

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

FAN COOLING

Cool down the cooked food to room temperature after cooking.

Operation

- Turn the Function control to FAN COOLING.
- Open the door.

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

BROILING

For best results, it is recommended that you preheat the oven for 15 minutes on 250°C.

Operation

- Set Temperature Control to 250°C.
- Turn Function Control to Broil.
- Preheat the oven.
- Place the food on the Crumb Tray and slide into Support Guide.
- Use of Support Guide or Middle Rack Support Guide depends on the thickness or the food that you are cooking.
- Food should be placed as close as possible to the Top Heating Element without touching it.
- Set Temperature appropriately.
- Brush food with sauces or oil, as desired.
- Turn the Timer to the STAY ON or timing position.
- It is advisable to leave the door slightly ajar.
- In the midst of cooking, turn the food over to acquire balance cooking.
- When broiling is complete, turn the Timer to 0.

BROILING GUIDE

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

MEAT	OVEN TEMP.	COOKING TIME
RIB STEAK	200°C	25-30 min.
T-BONE STEAK	200°C	25-30 min.
HAMBURGER	200°C	25-28 min.
PORK CHOPS	200°C	45-50 min.
LAMB CHOPS	200°C	30-40 min.
CHICKEN LEGS	200°C	30-35 min.
FISH FILETS	180°C	20-25 min.
SALMON STEAKS	180°C	20-25 min.

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

USING YOUR OVEN / TOASTER


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

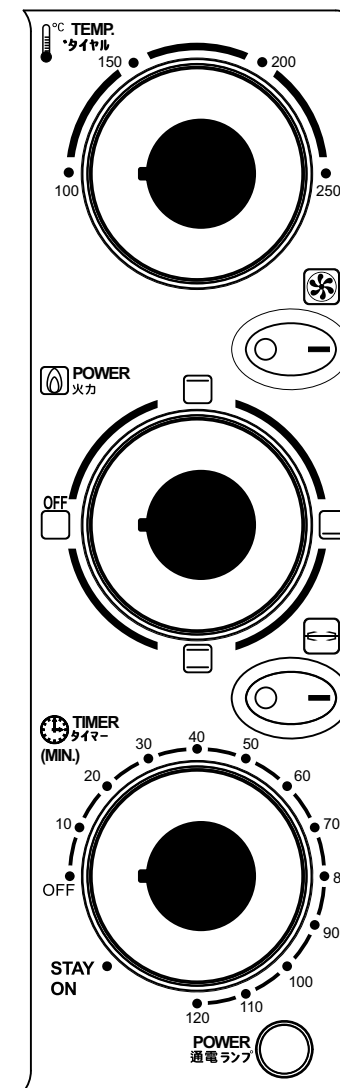
- Temperature Control - Choose the desired temperature from MIN to 250°C for baking or rotisserie.

- Function Control - This oven is equipped with three positions for a variety of cooking needs:

- 1) * + ⇄ + □
Fan cooling-Can cool down the temperature of food after cooking.
- 2) * + ⇄ + □
Rotisserie - Can cook up to a 5-lb. roast or chicken.
- 3) * + □
Toast - Bread, muffins, frozen waffles, etc.
- 4) * + □
Griddle/Broil-For broiling fish, steak, poultry, pork chops, etc.& for making grilled cheese sandwiches, eggs, bacon, etc.
- 5) * + □
Bake/Roast - Cakes, pies, cookies, poultry, beef, pork, etc.
- 6) □
B.B.Q, etc.

- Timer - To activate the timer segment of the control, turn to the right (clockwise). This function also has a bell that rings at the end of the programmed time. If you just want the oven to work without timing, turn timer counter-clockwise to the STAY-ON function.

-  On-Light Indicator - lights up whenever the oven is turned on.
- Baking Racks - For toasting, baking and general cooking for casserole dishes and standard pans.
- Baking tray, could be used in broiling & roasting meat, poultry, fish and various other foods etc..
- Tray/Rack Handle - Allows you to pick up the bake rack, drip pan when they



are hot.

- Rotisserie Skewer - Roasts a variety of meats and poultry that are very tender and juicy inside, and browned to perfection outside.
- Rotisserie Handle - Used for removing the rotisserie skewer from the oven after your roast is done.

Warning: To avoid risk of injury or burns, do not touch hot surfaces when oven is in use. Always use oven gloves.

Caution: Always exercise extreme care when removing Rotisserie, drip pan, bake racks, crumb tray or any hot container from a hot oven. Always use the tray/rack handle, rotisserie handle or an oven mitt to remove these items.

ROTISSERIE COOKING

We recommend that you do not cook or roast any meat larger than 4-5 lbs. on the skewer.

Chicken should be bound in string to prevent the chicken legs or wings from unraveling during roasting and so that rotisserie assembly will rotate smoothly. For best results we recommend that you preheat the oven for 15 min on 250°C.

Operation

- Set temperature control to 250°C.
- Turn function control to rotisserie. Insert pointed end of skewer clamp through rotisserie skewer, making sure the points of the skewer clamp face in the same direction as pointed end of rotisserie skewer. Slide skewer clamp towards square of the rotisserie skewer and secure with thumbscrew.
- Place food to be cooked on the rotisserie skewer by inserting the rotisserie skewer directly through the center of the food.
- Place the second skewer clamp into the other end of the roast or poultry and secure skewer clamp with thumbscrew.
- Check that the food is centered on the rotisserie skewer.
- Insert the pointed end of the rotisserie skewer into the drive socket located on the right hand side of the oven wall. Make sure the square end of the rotisserie skewer rests on the rotisserie skewer support located on the left hand side of the oven wall.
- Slide the drip pan into the lowest position to catch the food drippings.
- Turn the timer to the STAY ON or timing position.
- Use the rotisserie guide below for suggested roasting times. Check the doneness with a reliable meat thermometer. Use an independent timer to remind you to check the meat temperature.
- When completed, turn the timer to the 0 position.
- Remove the spit by placing the hooks of the rotisserie handle under the grooves on either side of the rotisserie skewer. Lift the left side of the rotisserie skewer first by lifting it up and out. Then pull the rotisserie skewer out of the drive socket and carefully remove the roast from the oven. Take the meat off the rotisserie skewer and place on a cutting board or platter.

ROTISSERIE GUIDE

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

MEAT	OVEN TEMP.	TIME PER LB.
BEEF ROAST	180-250°C	30-35 min.
PORK ROAST	180-250°C	45-50 min.
HAM	180-250°C	45-50 min.
CHICKEN	200-250°C	25-30 min.
TURKEY	200-250°C	25-30 min.

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

ROASTING IN YOUR OVEN

Roast your favourite cut of meat to perfection. The oven can cook up to an 8-lb. Chicken or turkey up to a 6-lb but not on skewer. A guide has been provided to assist you with roasting times. However, we suggest that you periodically check the cooking progress with a meat thermometer. For best results we recommend that you preheat the oven for 15 minutes on 250°C. We do not recommend the use of oven roasting bags or glass containers in the oven. Never use plastic, cardboard, paper or anything similar in the oven.

Operation

- Place food to be cooked in the drip pan.
- Place the drip pan at the lowest position.
- Set the temperature control to the desired temperature.
- Turn the function control to bake/roast.
- Turn the timer to the 60 min position.
- To check or remove roast, use the tray/rack handle provided to help you slide the drip pan in and out.
- When cooking is complete, turn the timer to 0 position.

ROASTING GUIDE

Cooking results may vary, adjust the timing to your individual requirements.

MEAT	OVEN TEMP.	TIME PER LB.
BEEF ROAST	180-250°C	30-35 min.
PORK ROAST	180-250°C	45-50 min.
HAM	180-250°C	45-50 min.
CHICKEN	200-250°C	25-30 min.
TURKEY	200-250°C	25-30 min.