

trent&steele

INSTRUCTION MANUAL



Benchtop Oven
model TS28

IMPORTANT SAFETY INSTRUCTIONS

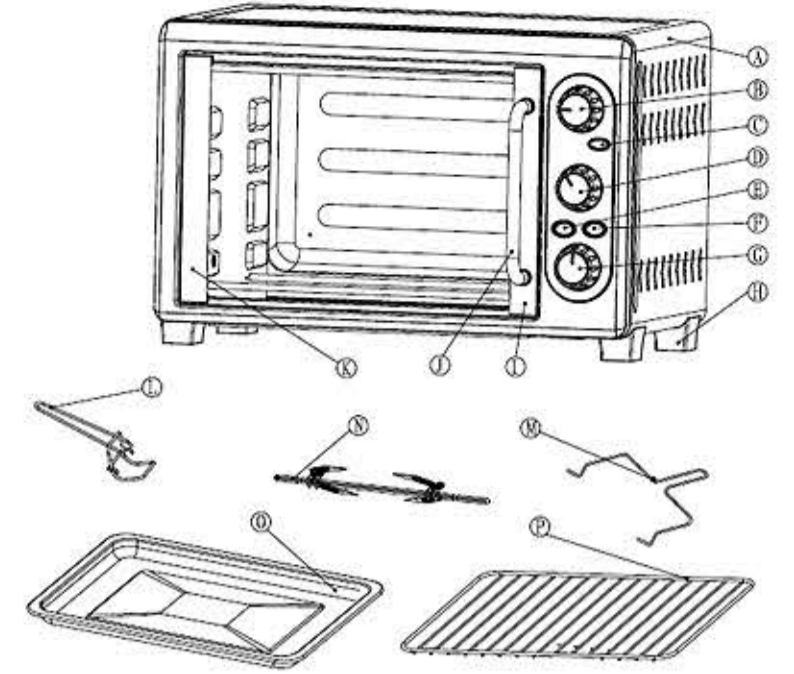
When using your *Benchtop Oven*, basic safety precautions should always be observed, including the following:

1. Do not touch hot surfaces. Always use handles or knobs.
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 have been given supervision or instruction 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.
4. To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. Do not place on or near a hot gas or electric burner.
9. When operating the oven, keep at least four inches of free space on all sides of the oven to allow for adequate air circulation.
10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
11. To disconnect, turn the time control to OFF, then remove the plug. Always hold the plug, and never pull the cord.
12. Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
13. Do not cover crumb tray or any part of the oven with metal foil. This may cause the oven to overheat.
14. Use extreme caution when removing the tray, racks or disposing of hot grease or other hot liquids.
15. Do not clean the inside of the oven with metal scouring pads, pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
16. Oversized foods or metal utensils must not be inserted in the toaster oven as they may create a fire or risk of electric risk.
17. A fire may occur if the oven is covered or touching flammable material, including the curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
18. Extreme caution should be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
19. Be sure that nothing touches the top or bottom elements of the oven.
20. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
21. Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.
22. 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 edges. Avoid scratching door surface or nicking edges.
24. This appliance is OFF when the Timer Control button is in the "OFF" position.
25. Do not use outdoors.
26. Do not use appliance for other than intended use.

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SAVE THESE INSTRUCTIONS For Household Use Only

Getting To Know Your New Oven



- | | |
|---|----------------------|
| A. Housing | I. Right door frame |
| B. Oven temperature control knob | J. Door handle |
| C. Indicator light | K. Left door frame |
| D. Hotplate control knob | L. Tray handle |
| E. Upper heater and Rotisserie control knob | M. Rotisserie handle |
| F. Lower heater control knob | N. Bake tray |
| G. Timer | O. Bake tray |
| H. Foot | P. Wire rack |

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Before using your oven

▲ Before using your electric oven with convection & hotplate for the first time, be sure to:

1. Make sure that the oven is unplugged and the Time control is in the "OFF" position.
2. Wash all the accessories in hot, soapy water or in the dishwasher.
3. Thoroughly dry all accessories and re-assemble in oven, plug oven into outlet and you are ready to use your new toaster oven.

After re-assembling your oven, we recommend that you run it at the highest temperature (250 °) on the toast function for approximately 15 minutes to eliminate any packing residue that may remain after shipping. This will also remove all traces of odor initially present.

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

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

- **Hotplate Control:** on "OFF" the hotplate does not work; on "LEFT" the left hotplate can work; on "RIGHT", the right hotplate can work; on "LEFT&RIGHT" two hotplates work together.
- **Temperature Control:** choose the desired temperature from 100 ° to 250 ° for cooking.
- **Main Function Control:** Off/Upper heater and Rotisserie/Lower heater/Upper and Lower heater and Rotisserie
- **Upper heater and Rotisserie:** on this position, the upper two heating elements and Rotisserie work.
- **Lower heater:** on this position, the lower two heating elements work.
- **Upper and Lower heater and Rotisserie:** on this position, both upper and lower heating elements, and the rotisserie work together.
- **Timer:** when you want to activate the timer segment of the control, turn to the right (clockwise) to toast or use as a timer. This function also has a bell ring at the end of the programmed time.
- **Indicator light:** It will light when the heating element is turned on.
- **Bake Tray:** For use in broiling and roasting meat, poultry, fish and various other foods.
- **Tray Handle:** Allows you to pick up the wire rack, and bake tray when they are hot.
- **Wire Rack:** For toasting, baking, and general cooking in casserole dishes and standard pans.
- **Rotisserie Set:** For roasting chicken and such food.

CAUTION: TO AVOID RISK OF INJURY OR BURNS, DO NOT TOUCH HOT SURFACES WHEN OVEN IS IN USE. ALWAYS TAKE EXTREME CARE WHEN REMOVING BAKE TRAY, WIRE RACK OR ANY HOT CONTAINER FROM A HOT OVEN. ALWAYS USE TRAY HANDLE OR MITT.

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HOW TO BROIL

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

Operation:

- Place the wire rack in the oven at the upper position.
- Place food to be cooked in any roasting pan. If you wish to use the bake tray (broil/drip pan), then you do not need to insert the wire rack because the bake tray supports itself on the oven support guides.
- Set the temperature control knob to the desired temperature.
- Turn the time control to your desired cooking time.
- Turn on the "Upper Heater and Rotisserie" control knob.
- To check or remove roast, use the tray handle provided to help you slide the roast in and out.
- When broiling is complete, turn off the function control knob.

HOW TO TOAST

Please note that the TOAST function uses all the heating elements. Large capacity oven allows for toasting 4 to 6 slices of bread, 6 muffins, frozen waffles or frozen pancakes. When toasting only for 2 items, place food on the bake rack in the center of the oven.

Operation:

- Set the Temperature Control Knob to desired temperature.
 - Turn on the upper and lower heater control knob.
 - Place food to be toasted on the wire rack.
 - Turn the time control knob to your desired cooking time.
 - Bell will ring to signal the end of the toast cycle.
 - When toasting is complete, turn off the function control knob.
- Note:** Wire Rack should be positioned in the middle of the oven with the indentations pointing down.

HOW TO BAKE

Please note that the BAKE function uses only the bottom heating elements. For best results, it is recommended that you preheat the oven for 15 minutes on 250 °.

Operation:

- Set temperature control to appropriate temperature.
- Place the wire rack on the lowest or middle rack support guide.
- Place food on the wire rack and slide into the rack.
- Food should be placed as close as possible to the lower heating element without touching it.
- Brush food with sauces or oil, as desired.
- Turn time control to your desired cooking time.
- Turn on the "Lower Heater" control knob.

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- Turn food over midway through the prescribed cooking time.
- When baking is complete, turn the function control to "OFF".

CAUTION: Always use extreme care when removing bake tray, wire rack or any hot container from a hot oven. Always use the rack handle, or an oven mitt when removing hot items from the oven.

How to use your Hotplate

RIGHT HOTPLATE (small wattage)

Operation:

- Place food to be cooked on the hotplate.
- Turn the main function switch knob to the right hotplate "•" selector.
- Turn the timer control to your desired cooking time and the hotplate will start working. (600W)
- When cooking is complete, turn the selector to "OFF". Finally turn the timer control to "OFF"

LEFT HOTPLATE (big wattage)

Operation:

- Place food to be cooked on the hot plate
- Turn the main function switch knob to the left hotplate "•" selector.
- Turn the timer control to your desired cooking time and the hotplate will start working. (1000W)
- When cooking is over, turn the selector to "OFF". Finally turn the timer control to "OFF"

CAUTION: The oven and hotplate can not be used simultaneously!

Care & Cleaning

Warning: Be sure to unplug the oven and allow it to cool before cleaning.

To clean, wipe the walls with a damp sponge, cloth or nylon scouring pad and mild detergent. DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL, AS ALL OF THESE METHODS MAY DAMAGE THE INNER SURFACE.

All accessories should be washed in hot soapy water or can be cleaned in a dishwasher. The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel. Clean the outside with a damp sponge. DO NOT USE AN ABRASIVE CLEANER AS IT MAY DAMAGE THE EXTERIOR FINISH.

DO NOT USE AN ABRASIVE CLEANER OR STEEL WOOL SCOURING PAD ON THE DRIP PAN AS IT MAY DAMAGE THE PORCELAIN ENAMEL FINISH.

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

Technical Specifications

Voltage: 240V.A.C., 50Hz
Power: Oven: 1500W
Left hotplate: 1000W
Right hotplate: 600W

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