

6-Slice Digital Air Fryer Toaster Oven User Manual

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vida^{TM/MC}
by/par **PADERNO**



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IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed including the following:

1. READ ALL INSTRUCTIONS.

2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
4. 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.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow toaster oven to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
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 liquids.
13. To disconnect, press the cancel button, then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Oversize foods or metal utensils must not be inserted in the toaster oven as they may create a fire or risk of electric shock.
16. A fire may occur if the toaster oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.
18. Extreme caution should be exercised when using containers constructed of other than metal or glass.
19. Do not store any materials, other than manufacturer's recommended accessories, in this toaster oven when not in use.
20. Do not place any of the following materials in the toaster oven: paper, cardboard, plastic, and the like.
21. Do not cover crumb tray or any part of the toaster oven with metal foil. This will cause overheating of the toaster oven.
22. Use extreme caution when removing the crumb tray or disposing of hot grease.
23. Do not cover the toaster oven with anything that would prevent steam from escaping. This may cause warping, discolouration, malfunction or even fire.
24. To turn off the appliance, press the cancel button.

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION, HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, remove the plug from the wall outlet. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. To reduce the risk of burns or other injuries, do not touch hot surfaces. Use of protective oven mitts or gloves as well as longhandled utensils is recommended.
9. To reduce the risk of injury to persons or property, unplug this appliance before inserting food. Always keep the appliance unplugged from the wall outlet when not in use.

CAUTION: Never leave the toaster oven unattended while in use.

FOR HOUSEHOLD USE ONLY

NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

NOTES ON THE CORD

- A. A short power-supply cord (or detached power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a long cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply 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 longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

SAVE THESE INSTRUCTIONS

PLASTICIZER WARNING

CAUTION: To prevent plasticizers from migrating to the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken, permanent blemishes may occur, or stains can appear.

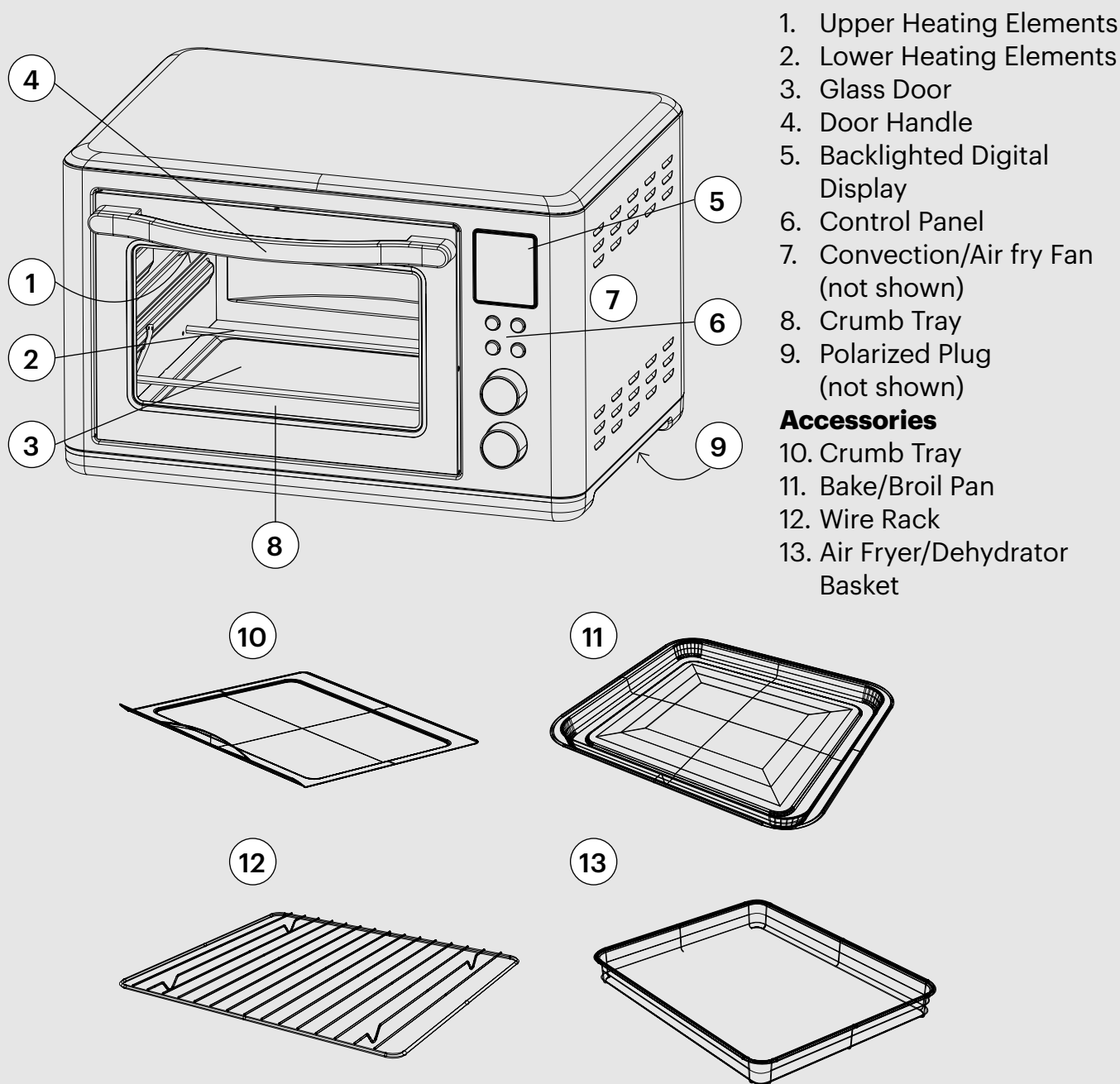
ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.


Getting to Know Your Toaster Oven

Product may vary slightly from illustration









Figure 1



Control Panel

1. **DIGITAL DISPLAY.** When the unit is plugged in, or if the  button is pressed, the backlit screen will indicate active FUNCTION, PREHEAT, toast SHADE (1 – 7), cook TIME remaining, CONVECTION or TURBO boost and TEMP.

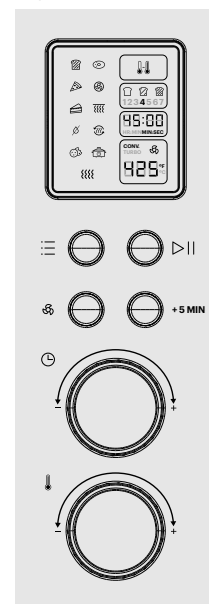
NOTE: If no buttons are pressed within 1 minute, the backlit digital display will turn off as the toaster oven rests in standby mode.

2.  **Function Button.** Press once to advance through to 11 pre-programmed cook cycles. An audible beep can be heard, and the selected icon will flash.
 3.  **Start/Cancel Button.** Press to START the selected function or CANCEL. When the  button is pressed again, the unit will turn off.
 4.  **Button.** When pressed, a fan appears on the digital display to indicate the convection fan is operating. Press the  button again to activate TURBO boost at any time. Press the  button again to turn the fan off. TURBO mode is used for air frying foods.
 5. **+ 5 MIN ADD TIME** button. Press to instantly add 5 minutes of cooking time should you wish to cook longer.
 6.  **TIME** Control Dial. Turn to manually change times from 01:00 minute minimum to 99:00 minutes maximum. When using the DEHYDRATE function, times can be programmed from 01:00 hour to 72:00 hours.
- NOTE:** Functions are preprogrammed and can only be changed within preset limits.
7.  **TEMP** Control Dial. Turn to manually change temperature from 150°F/65°C minimum to 450°F/230°C maximum. When using the DEHYDRATE function, temperatures can be programmed from 80°F/25°C to 180°F/80°C. An audible tone can be heard as the TEMP is changed.












NOTE: Functions are preprogrammed and can only be changed within preset limits

NOTE: Press and hold the  button and the +5MIN button to switch between Fahrenheit and Celsius.

Figure 2



Pre-Programmed Functions

1.  **TOAST:** High heat sears and produces deliciously crisp results. Bread, muffins, frozen waffles, frozen toaster pastries, prepared toaster foods, etc.
 2.  **BAGEL:** High heat sears the topsides of bagels, while warming the insides. The function is ideal for toasting English muffins or thick sliced specialty breads which require only the top side to be toasted.
 3.  **WARM:** Maintains hot foods for up to 99:00 minutes at 170°F/75°C, the recommended temperature to prevent bacterial growth, and can be programmed from 150°F/65°C to 200°F/95°C.
 4.  **CONVECTION BAKE:** Use of the convection fan, promotes browning and may shorten cooking time without turning and basting. Bake cakes, pies, cookies, poultry, beef, pork, etc.
- NOTE:** Default is convection fan on, press once for TURBO boost, twice to turn the fan off.
5.  **CONVECTION PIZZA:** This toaster oven accommodates any 30 cm (12") (or smaller) fresh or frozen pizza. Convection baking ensures even pizza cooking and browning.
- NOTE:** Default is convection fan on; press once for TURBO boost, twice to turn the fan off.
6.  **AIR FRY:** Use TURBO mode to air fry foods. ALWAYS use the mesh air fryer / dehydrator basket when air frying. The toaster oven's steady high heat combined with convection air ensures crispy results with a minimum or no oil.
- NOTE:** The default is TURBO boost; press once to turn the fan to convection.
7.  **BROIL:** Fish, steak, poultry, pork chops, etc.
 8.  **COOKIES:** Perfect for baking homemade or prepared refrigerated cookies, biscuits, cinnamon or crescent rolls.
 9.  **DEHYDRATE:** Use TURBO mode to dehydrate foods. ALWAYS use the mesh air fryer / dehydrator basket when dehydrating. Precise low temperatures and TURBO boost maximized airflow evenly dry out foods without cooking or overheating.
- NOTE:** The default is TURBO boost; press once to turn the fan to convection.
10.  **SLOW COOK:** Slow cook your favorite foods at a low temperature for a long period of time to get the most flavour and juices out of your food.
 11.  **CONVECTION REHEAT:** Reheat leftovers for even warming.

Function Chart

Function	Time (Min)		Temperature		Convection		Turbo	
	Default	Adjustable	Default	Adjustable	Default	Adjustable	Default	Adjustable
Toast	Shade 4	Shade 1 – 7	450°F/230°C	NO	OFF	NO	OFF	NO
Bagel	Shade 4	Shade 1 – 7	450°F/230°C	NO	OFF	NO	OFF	NO
Warm	90:00	01:00 – 99:00	170°F/75°C	150 – 200°F / 65 – 95°C	OFF	YES	OFF	YES
Bake	30:00	01:00 – 99:00	350°F/175°C	170 – 450°F / 75 – 230°C	ON	YES	OFF	YES
Pizza	16:00	01:00 – 60:00	350°F/175°C	350 – 450°F / 175 – 230°C	ON	YES	OFF	YES
Air Fry	25:00	01:00 – 60:00	400°F/205°C	170 – 450°F / 75 – 230°C	OFF	YES	ON	YES
Broil	10:00	01:00 – 30:00	450°F/230°C	NO	OFF	YES	OFF	YES
Cookies	11:00	01:00 – 60:00	350°F/175°C	170 – 450°F / 75 – 230°C	ON	YES	OFF	YES
Dehydrate	08:00 hr	01:00 – 72:00 hr	120°F/50°C	80 – 180°F / 25 – 80°C	OFF	YES	ON	YES
Slow Cook	4:00 hr	2:00 – 12:00	275°F/135°C	265 – 285°F / 130 – 140°C	ON	YES	OFF	YES
Reheat	15:00	01:00 – 60:00	250°F/120°C	170 – 450°F / 75 – 230°C	OFF	YES	OFF	YES

Shelf Positions

NOTE: Certain foods may require different shelf positions depending on the recipe, size, amount of food to be cooked and personal taste. Use the following information as a guide only.

1. There are different height positions for the air fryer/dehydrator basket, wire rack or the bake/broil pan.

2. Use the upper shelf position for the function.

3. The centre shelf position is commonly used for toast, bagel, pizza, air fry, cookies and dehydrate functions.
4. Use the lower shelf position for bake, roast, reheat and warm functions.
WARNING: Never set the bake/broil pan directly onto the lower heating elements.

5. Always ensure that a bake/broil pan is located under the air fryer / dehydrator basket when in use to catch any dripping oil or food that falls through.

Convection Cooking

Convection cooking circulates heated air throughout the toaster oven cavity to maintain uniform temperature around the food. This constant, gentle airflow promotes browning and seals in juices when cooking meats. Due to the efficiency of using a convection fan, cooking time may be shortened.

- As a general rule, baked goods require a lower temperature when using a convection fan than cooking in a conventional oven. Lower the temperature by 25°F/15°C to a minimum of 300°F/150°C when baking cakes, pies, cookies, and bread.
 - Follow package instructions for time and temperature when cooking convenience foods.
 - Check food about 3/4 way through cooking cycle and adjust time or temperature if necessary.
 - CONVECTION cooking is the default setting for , , and functions.

Turn the fan off at any time by pressing the button twice.

 - CONVECTION cooking is available for all functions except and .
 - Use the air fryer / dehydrator basket, oven-proof baking dishes, roasting pans, pizza pans or cookie sheets with very low sides, and place on the centre of the wire rack to allow for maximum airflow.
 - Do not cover foods with metal foil or any other type of lid for maximum airflow.

Turbo Boost

1. Press the button once to turn TURBO boost on. “TURBO” and a twirling fan appears on the digital display indicating the TURBO boost is on.





- TURBO boost maximizes convection airflow, shortens cook time and increases cooking efficiency and is available when using any function except or .
 - TURBO boost is the default setting for and functions. Turn the fan off at any time by pressing the button.

Add Time + 5 MIN Button


- At any time during the cooking process, you can add 5 minutes of additional cooking time should you feel you need to add it.
- Every time it is pressed, it will increase the cooking time by 5 minutes and in 5 minute increments (5, 10, 15, etc...).


Before Using for the First Time

CAUTION: To protect against electric shock, do not immerse the toaster oven or allow cord to come into contact with water or other liquids.

- Read all operating instructions carefully.
- Carefully unpack the toaster oven and accessories, removing all packaging materials. Remove any labels from the outer surfaces and any packaging inside.
- Place your toaster oven on a level surface such as a countertop or table. Be sure the sides, back, and top of the toaster oven are at least 10 cm (4") away from any walls, cabinets, or objects on the counter or table.
- To avoid scratching, marring, or discolouration, do not store anything on top of the toaster oven during operation.
- Wash the air fryer / dehydrator basket, bake/broil pan, wire rack, and crumb tray in warm, soapy water. Rinse and dry thoroughly before placing in the toaster oven.
- Do not use abrasive cleaners.
- To ensure that the toaster oven is free from oils used in manufacturing, it is necessary to operate the unit once empty.
- Make sure the crumb tray is in place in the bottom of the toaster oven.
- Plug into a 120V AC electrical wall outlet. A long audible beep will sound; the digital display will illuminate as the function icon begins flashing . Press the  button until you reach a flashing . Turn the TEMP control dial to 400°F /205°C. The default 30:00 minutes will be displayed.
- Press the  button; the TIMER will count down after preheat is finished.
- At the end of the 30:00 minutes, the TIMER control will display 00:00, 3 audible beeps can be heard, and the toaster oven will turn off. The toaster oven is ready for use.

CAUTION: Appliance surfaces are hot during and after use. Always wear protective, insulated oven mitts on hands when touching a hot toaster oven.

NOTE: The toaster oven will not operate until the  button is pressed.



NOTE: Press the  button at any time to turn the toaster oven off. If no buttons are pressed within 1 minute, the backlit digital display will turn off as the toaster oven rests in standby mode.

NOTE: During first use, the toaster oven may emit a light odour. This is normal and will not affect the flavour.


Health Canada's Cooking Guidelines


Raw ground meat and raw ground poultry may contain bacteria that could cause illness if mishandled or cooked improperly. Health Canada recommends that meats such as beef, lamb and pork, etc. should be cooked to an internal temperature of 160°F/ 71°C. Poultry products should be cooked to an internal temperature of 165°F/ 74°C to be sure any harmful bacteria has been killed.

Toast


- Make sure the crumb tray is clean and in place in the bottom of the toaster oven.
- Open the glass door. Slide the wire rack into the centre shelf position and arrange bread or food on the wire rack. Close the glass door.
- Plug into a 120V AC electrical wall outlet. The digital display will illuminate as the function arrow points to a flashing ; and the BROWNING control will flash at 4, medium. Turn the  control dial until the desired shade setting is displayed. Temperature is set at 450°F/230°C.

Desired Shade	Shade Setting
Light	1 or 2
Medium	3, 4, 5
Dark	6 or 7

- Press the  button; the toaster oven is on. TIMER will count down.

CAUTION: As soon as the  button is pressed, the toaster oven will turn on. Both the top and the lower heating elements may cycle on and off to maintain temperature for the entire cooking time.

CAUTION: Use care not to place anything on top of the toaster oven. Do not touch any part of the toaster oven without wearing oven mitts.

NOTE: Press the  button at any time to turn the toaster oven off.

- When the TIMER control displays 00:00, 3 audible beeps can be heard, and the toaster oven will turn off.
- Open the glass door and check toasting progress. Continue toasting if desired.
- When you are satisfied with the toast colour, wear protective oven mitts to pull the wire rack out from the toaster oven. Be careful when removing toast from the back of the wire rack. The inside of the toaster oven is very hot. Close the glass door.
- Unplug unit and allow to cool before cleaning.

WARNING: DO NOT LEAVE THE TOASTER OVEN UNATTENDED WHILE TOASTING.

Hints for Toast

- Remove all protective wrappings from food before placing in toaster oven. Follow toaster food directions.
- Frozen bread requires a longer time setting.
- NOTE:** Use extra caution when using this toaster oven for toasting pastry items with runny-type frosting or open fillings.
- When toasting more than one slice of bread, use slices of similar size, thickness and freshness.
- Stale bread, thin bread or sweet bread products, such as tea cakes and fruit loaf, brown much more quickly than ordinary bread, so they should be toasted for less time.
- For best results, clean crumb tray frequently.

☺ Bagel

Use the ☺ function to toast English muffins or thick sliced specialty breads which require only the top side to be toasted.

- Make sure the crumb tray is clean and in place in the bottom of the toaster oven.
- Open the glass door. Slide the wire rack into the centre shelf position and arrange bagels, English muffins or toaster food cut-side-up on the wire rack (see Figure 3). Close the glass door.
- Press the ▷|| button; the toaster oven is on. TIMER will count down.

CAUTION: As soon as the ▷|| button is pressed, the toaster oven will turn on. The top heating elements may cycle on and off to maintain temperature for the entire cooking time.

CAUTION: Use care not to place anything on top of the toaster oven. Do not touch any part of the toaster oven without wearing oven mitts.

NOTE: Press the button at any time to turn the toaster oven off.

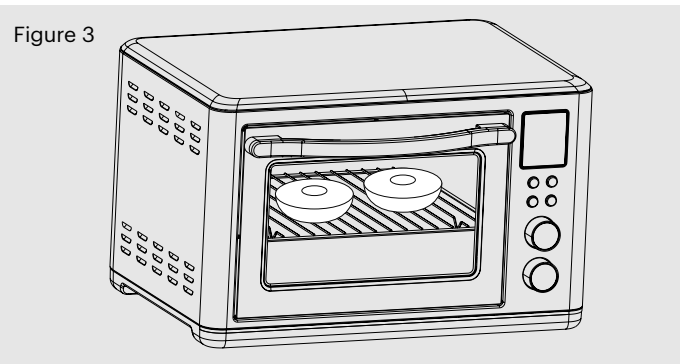


Figure 3

- Plug into a 120V AC electrical wall outlet. The digital display will illuminate.
- Press the ☺ button until the ☺ begins flashing. The BROWNING control will flash at 4, medium. Turn the ☺ control dial until the desired shade setting is displayed.
- When the TIMER control displays 00:00, 3 audible beeps can be heard, and the toaster oven will turn off.
- Open the glass door and check toasting progress. Continue toasting if desired.
- When you are satisfied with the toasted bagel colour, wear protective oven mitts to pull the wire rack out from the toaster oven. Be careful when removing toast from the back of the wire rack. The inside of the toaster oven is very hot. Close the glass door.
- Unplug unit and allow to cool before cleaning.

WARNING: DO NOT LEAVE THE TOASTER OVEN UNATTENDED WHEN USING THE THE BAGEL FUNCTION.

Desired Shade	Shade Setting
Light	1 or 2
Medium	3, 4, 5
Dark	6 or 7






Hints For Bagel



- Remove all protective wrappings from food before placing in the toaster oven. Follow toaster food directions.
- The ☺ function offers a darker browning to accommodate bagels and English muffins, thicker and denser slices of bread.
- Frozen bagels or English muffins require a longer time setting.
- WARNING:** Use extra caution when toasting pastry items with runny-type frosting or open fillings.
- When toasting more than one bagel, use halves of similar size, thickness and freshness.
- Stale bagels, thin bagels or sweet bread products, such as tea cakes and fruit loaf, brown much more quickly than ordinary bread, so reduce toasting time.
- For best results, clean crumb tray frequently.


Warm

CAUTION: NEVER use plastic containers in the toaster oven.


NOTE: Please read the section entitled "Cooking Containers" for before placing any food in the toaster oven for warming.

1. Make sure the crumb tray is in place in the bottom of the toaster oven.
2. Open the glass door. Slide the wire rack or the bake/broil pan into the lower or middle shelf position. Place food on the wire rack or in the bake/broil pan or place food in an ovenproof dish, then place on the centre of the wire rack so air flows around all sides of the food.
3. Close the glass door.
4. Plug into a 120V AC electrical wall outlet. The digital display will illuminate. Press the  button until you reach a flashing  the default TIME 90:00 minutes and TEMP 170°F/75°C will be displayed.
5. To adjust the TIME, turn the  control dial to a minimum of 01:00 minute and a maximum of 99:00 minutes. Turn the  control dial to adjust from 150°F/65°C to 200°F/95°C.
6. Press the  button; the toaster oven is on. The time will count down after preheat is finished.

NOTE: Press the  button at any time to turn the fan on. Press the  button 2x for TURBO boost maximized airflow and faster warming.


CAUTION: As soon as the  button is pressed and the toaster oven is turned on, both the top and the lower heating elements may cycle on and off to maintain temperature for the entire cooking time.

CAUTION: Use care not to place anything on top of the toaster oven. Do not touch any part of the toaster oven without wearing oven mitts.

NOTE: Press the  button at any time to turn the toaster oven off.


7. When the TIMER control displays 00:00, 3 audible beeps can be heard, and the toaster oven will turn off.

NOTE: If no buttons are pressed within 1 minute, the backlighted digital display will turn off as the toaster oven rests in standby mode.

8. Open the glass door and check for warming progress. Extend  time if needed.
9. Be careful when removing foods from the back of the wire rack. The inside of the toaster oven is very hot. Close the glass door.
10. Unplug unit and allow to cool before cleaning.





WARNING: DO NOT LEAVE THE TOASTER OVEN UNATTENDED WHILE USING THE KEEP WARM  FUNCTION.


Convection Bake


Use BAKE or CONVECTION BAKE to bake casseroles, cakes, cookies, pies, biscuits or your favorite recipe according to package or recipe instructions. ROAST is a term often applied when using the  function to cook meats.

NOTE: Please read previous section entitled "Convection Cooking" for additional information.


CAUTION: NEVER use roasting bags or plastic containers in the toaster oven.

1. Make sure the crumb tray is in place in the bottom of the toaster oven.
2. Open the glass door. If you choose to use your own baking dish, slide the wire rack onto the centre or lower shelf position. Carefully centre baking dish directly on wire rack and close the glass door.
CAUTION: Make sure the baking dish is at least 2.5 cm (1") away from the upper heating element.
3. You may use the bake/broil pan alone to bake foods such as biscuits, cookies, or hot appetizers.
4. To ROAST meats or fish, place the wire rack, feet side down, into the bake/broil pan to create the bake/broil assembly. Place meats or fish onto the bake/broil assembly. Juices and/or fat will drip into the pan and decrease spattering while roasting.
5. Plug into a 120V AC electrical wall outlet. The digital display will illuminate. Press the  button until you reach a flashing  the default TIME 30:00 minutes and TEMP 350°F/175°C will be displayed.
6. Adjust the TIME and TEMP according to recipe instructions. Turn the control dial to a minimum of 01:00 minute and a maximum of 99:00 minutes. Turn the  control dial to adjust from 170°F/75°C to 450°F/230°C.
7. Press the  button; the toaster oven is on. The time will count down after preheat is finished.

8. For an added blast of heat, press the  button again to activate TURBO boost at any time. "TURBO" and a twirling fan appears on the digital display.

CAUTION: As soon as the  button is pressed and the toaster oven is turned on, both the top and the lower heating elements may cycle on and off to maintain temperature for the entire cooking time.

CAUTION: Use care not to place anything on top of the toaster oven. Do not touch any part of the toaster oven without wearing oven mitts.

NOTE: Press the  button at any time to turn the toaster oven off.

9. When the TIMER control displays 00:00, 3 audible beeps can be heard, and the toaster oven will turn off.

NOTE: If no buttons are pressed within 1 minute, the backlighted digital display will turn off as the toaster oven rests in standby mode.



10. Open the glass door and check for brownness. Extend BAKE time if needed.

11. When you are satisfied with the baked or roasted food, wear protective oven mitts and pull the wire rack out from the toaster oven. Be careful when removing foods from the back of the wire rack. The inside of the toaster oven is very hot. Close the glass door.

12. Unplug unit and allow to cool before cleaning.

WARNING: DO NOT LEAVE THE TOASTER OVEN UNATTENDED WHILE CONVECTION BAKING OR ROASTING.

Hints For  Convection Bake






- For an added blast of heat, press the  button again to activate TURBO boost at any time. "TURBO" and a twirling fan appears on the digital display.
- When using  CONVECTION BAKE, lower the bake recipe temperature by 50°F/25°C to a minimum of 300°F/150°C when baking cakes, pies, cookies, and bread.
- When baking, the shelf position used will depend on the size of the food being prepared. It is important to place your food as close to the centre of the toaster oven as possible to ensure even cooking.



- Choose bakeware made of metal, ovenproof glass, and ceramic.
- Check package directions to determine if the container is suitable for use in a conventional or toaster oven.

CAUTION: Allow at least 2.5 cm (1") air space between the top of the container and the upper heating elements. Never use glass lids on glass or metal bakeware. If a lid is necessary, cover tightly with aluminum foil.


 Convection Pizza

NOTE: Please read previous section entitled "Convection Cooking" for additional information. Your toaster oven can accommodate a 30 cm (12") fresh or frozen pizza.

- Make sure the crumb tray is in place in the bottom of the toaster oven.
- When cooking prepared pizza, fresh or frozen, remove all packaging, including cardboard, plastic, paper, or other flammable materials before placing the pizza in the toaster oven. When baking fresh pizza, use a lightly oiled pizza pan sprinkled with cornmeal to make removing the baked pizza easier.
WARNING: Never cook pizzas directly on the wire rack as melted cheese and other ingredients may fall onto the heating elements and create a potential fire risk.
- Depending on the depth of the pizza, slide the wire rack or bake/broil assembly into the centre or lower shelf position. Carefully centre pizza pan directly on the wire rack and close the glass door.
CAUTION: Make sure the pizza is at least 2.5 cm (1") away from the upper heating element.
- Plug into a 120V AC electrical wall outlet. The backlighted digital display will illuminate. Press the  button until you reach a flashing ; the default TIME 16:00 minutes and TEMP 350°F/175°C will be displayed.
- Adjust the TIME and TEMP according to recipe instructions. Turn the  control dial to a minimum of 01:00 minute and a maximum of 60:00 minutes. Turn the  control dial to adjust from 350°F/175°C to 450°F/230°C.
- Press the  button; the toaster oven is on. "CONV." and a twirling fan appears on the digital display to indicate the convection fan is operating. The time will count down after preheat is finished.

- For an added blast of heat, press the  button again to activate TURBO boost at any time. "TURBO" and a twirling fan appears on the digital display.
- Press the  button again to turn the fan off.
CAUTION: As soon as the button is pressed and the toaster oven is turned on, both the top and the lower heating elements may cycle on and off to maintain temperature for the entire cooking time.

CAUTION: Use care not to place anything on top of the toaster oven. Do not touch any part of the toaster oven without wearing oven mitts.

NOTE: Press the  button at any time to turn the toaster oven off.

- When the TIMER control displays 00:00, 3 audible beeps can be heard, and the toaster oven will turn off.
NOTE: If no buttons are pressed within 1 minute, the backlighted digital display will turn off as the toaster oven rests in standby mode.
- Open the glass door and check for brownness. Extend PIZZA bake time if needed.
- When you are satisfied with the baked pizza, wear protective oven mitts to pull the wire rack out from the toaster oven. Be careful when removing foods from the back of the wire rack. The inside of the toaster oven is very hot. Close the glass door.
- Unplug unit and allow to cool before cleaning.

WARNING: DO NOT LEAVE THE TOASTER OVEN UNATTENDED WHILE BAKING PIZZA.

Hints For  Convection Pizza

NOTE: If package directions do not list convection cooking times, lower the TEMP 50°F/25°C and monitor cooking progress carefully.







- The versatility of this digital toaster oven allows you to cook a wide variety of pizzas: fresh or frozen pizza, thin crust, stuffed or deep dish perfectly every time.
- Use the TIME and TEMP controls for consistent and precision baking results.


Air Fry

Achieve browned and crispy results with a minimum or no oil using the mesh basket, combined with intense heat and maximum TURBO fan power.


IMPORTANT! When air frying fatty foods (such as chicken wings or pork ribs), place the roasting pan underneath the air fry/dehydrator basket to prevent oil from dripping onto the heating elements. Discard excess oil as necessary.

NOTE: Turn food halfway through AIR FRY time. To speed up browning, brush lean cuts of meat, chicken and fish with oil or melted butter.

1. ALWAYS use the mesh air fryer / dehydrator basket when AIR FRYING.
2. Make sure the crumb tray is in place in the bottom of the toaster oven.
3. Open the glass door. Slide the air fryer / dehydrator basket onto the middle shelf position. Close the glass door.
4. Plug into a 120V AC electrical wall outlet. The backlit digital display will illuminate. Press the  button until the arrow points to a flashing ; the default TIME 25:00 and TEMP 400°F/205°C will be displayed.
5. Adjust the TIME and TEMP according to recipe instructions. Turn the  control dial to a minimum of 01:00 minute and a maximum of 60:00 minutes. Turn the  control dial to adjust from 170°F/75°C to 450°F/230°C.
6. Press the  button; the toaster oven is on. The time will count down after preheat is finished; "TURBO" and a twirling fan appears on the digital display.
7. Press the  button again to turn the fan off.

CAUTION: As soon as the  button is pressed, and the toaster oven is turned on, both the top and the lower heating elements may cycle on and off to maintain temperature for the entire cooking time.

CAUTION: Use care not to place anything on top of the toaster oven. Do not touch any part of the toaster oven without wearing oven mitts.

NOTE: Press the  button at any time to turn the toaster oven off.


8. When the TIMER control displays 00:00, 3 audible beeps can be heard, and the toaster oven will turn off.

NOTE: If no buttons are pressed within 1 minute, the backlit digital display will turn off as the toaster oven rests in standby mode.

9. Open the glass door and check for brownness. Extend AIR FRY time if needed.
10. When you are satisfied with the air-fried food, wear protective oven mitts to pull the basket out from the toaster oven. Be careful when removing foods from the back of the basket. The inside of the toaster oven is very hot. Close the glass door.
11. Unplug unit and allow to cool before cleaning.

WARNING: DO NOT LEAVE THE TOASTER OVEN UNATTENDED WHILE AIR FRYING.

Hints For Air Fry

1. Use  function to cook pre-packaged foods with a fraction of the oil, in a fraction of the time!
2. Always check food halfway through cooking time to determine final cook time and temperature.
3. Always pat food dry before cooking to encourage browning and avoid excess smoke.
4. To avoid excess smoke, when cooking naturally high fat foods, such as chicken wings or sausages, it may be necessary to empty fat from the bake/broil pan between batches.
5. For crispier results, air fry small batches of freshly breaded foods. Create more surface area by cutting food into smaller pieces. Press breading onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes. Spray with oil before air frying.
6. Spray olive oil or vegetable oil works best as oil is distributed evenly and less oil is needed.
7. Arrange breaded food in the air fryer / dehydrator basket so that food is not touching to allow airflow on all surfaces.
8. Do not overfill air fryer / dehydrator basket with food. NEVER fill air fryer / dehydrator basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 3 cups of food to the air fryer / dehydrator basket.
9. **A Note About Air Frying Frozen Foods:** For best results, follow oven or toaster oven package directions. Set air fryer for suggested TEMPERATURE. Cut the TIME in half. Turn and rotate food halfway through air frying. Check food and continue cooking for 5 minute intervals until food is done to your liking.

Air Fry Cooking Chart

Vegetables	Temp	Air Fry Time*	Action
Asparagus	400°F/205°C	5 – 7 minutes	Turn and rotate air fryer basket halfway through air frying.
Broccoli Florets (roasted)	400°F/205°C	6 – 10 minutes	
Brussels Sprouts	380°F/195°C	12 – 15 minutes	
Cauliflower Florets (roasted)	400°F/205°C	6 – 10 minutes	
Corn on the Cob	390°F/200°C	6 – 8 minutes	
Eggplant, 4 cm (1 1/2") cubes (roasted)	400°F/205°C	15 minutes	
Fennel, fresh, chopped	380°F/195°C	10 – 13 minutes	
French Fries, (fresh, soaked, 6 to 8 mm (1/4 to 1/3") thick)	400°F/205°C	16 – 20 minutes	
Mushrooms, sliced	400°F/205°C	5 minutes	
Peppers, bell, 2.5 cm (1") chunks	380°F/195°C	10 minutes	
Peppers, jalapeno, poblano (roasted)	380°F/195°C	10 minutes	
Potatoes, 2.5 cm (1") cubes	400°F/205°C	12 – 14 minutes	
Potatoes, whole	400°F/205°C	40 minutes	
Root Vegetables, 1 cm (1/2") chunks (roasted)	400°F/205°C	15 – 20 minutes	
Sweet Potatoes, whole	380°F/195°C	30 – 35 minutes	
Zucchini, 1/2 cm (1/4") discs	400°F/205°C	12 – 17 minutes	

Beef			
Hamburgers, 110 g (1/4 lb) (up to 4)	360°F/180°C	12 – 16 minutes	Turn and rotate air fryer basket halfway through air frying.
Hot Dogs/Sausages	360°F/180°C	10 – 15 minutes	
Meatloaf, 450 g (1 lb)	360°F/180°C	35 – 40 minutes	Rotate loaf pan halfway through air frying.
Steak	360°F/180°C	8 – 12 minutes	Turn and rotate halfway through air frying.
Beef Tenderloin, 450 g (1 lb), rare	360°F/180°C	16 minutes	
Beef Tenderloin, 450 g (1 lb), medium	360°F/180°C	18 minutes	

Chicken			
Chicken Breast, boneless, skinless	360°F/180°C	10 – 15 minutes	Turn and rotate halfway through air frying.
Chicken Pieces	360°F/180°C	20 – 30 minutes	Turn and rotate air fryer basket halfway through air frying.
Chicken Tenders/Fingers, battered	360°F/180°C	13 – 15 minutes	
Chicken Wings	360°F/180°C	20 minutes	

Pork and Lamb			
Bacon, thick cut	400°F/205°C	8 – 10 minutes	Turn and rotate halfway through air frying.
Ham, precooked, boneless, 1.4 kg (3 lb)	300°F/150°C	1 hour	
Lamb Loin Chops, 2.5 cm (1") thick	400°F/205°C	8 – 12 minutes	
Pork Chops, 2.5 cm (1") thick	380°F/195°C	10 – 14 minutes	

Fish and Seafood			
Catfish Fingers (thawed, battered)	400°F/205°C	10 – 15 minutes	Turn and rotate air fryer basket halfway through air frying.
Shrimp (thawed, battered)	320°F/160°C	12 minutes	
Shrimp (thawed, sauced)	320°F/160°C	5 – 8 minutes	








Frozen Foods			
Cheese Sticks (frozen)	350°F/175°C	6 – 9 minutes	Turn and rotate air fryer basket halfway through air frying.
Chicken Nuggets (frozen)	360°F/180°C	10 – 15 minutes	
Fish Sticks (frozen)	400°F/205°C	12 – 18 minutes	
French Fries, thick (frozen) 4 cups	400°F/205°C	17 – 21 minutes	
French Fries, thin (frozen) 4 cups	400°F/205°C	15 – 17 minutes	

Desserts			
Apple Turnovers	400°F/205°C	10 minutes	Rotate and fryer basket halfway through air frying.
Cake	350°F/175°C	25 minutes	Rotate cake halfway through air frying.
Donuts	350°F/175°C	8 minutes	Turn and rotate air fryer basket halfway through air frying.



Broil

BROIL is used to cook tender cuts of meats or marinated meats, fish and some fruits and vegetables or to melt cheese and crisp topping. Cooking time is determined by the desired doneness and the distance between the food and the element.


NOTE: Turn food halfway through cooking time. To speed up browning, brush lean cuts of meat, chicken and fish with oil or melted butter.

- To BROIL meats, poultry or fish, place meats or fish onto the bake/broil pan. Juices and/or fat will drip into the pan and decrease spattering while broiling.
- Make sure the crumb tray is in place in the bottom of the toaster oven.
- Open the glass door. Slide the bake/broil assembly into the upper shelf position. Close the glass door.
- Plug into a 120V AC electrical wall outlet. The backlit digital display will illuminate. Press the  button until you reach a flashing ; the default TIME 10:00 will be displayed.
- Adjust the TIME according to recipe instructions. Turn the  control dial to a minimum of 01:00 minute and a maximum of 30:00 minutes.
- Press the  button; the toaster oven is on. The time will count down after preheat is finished.
- Press the  button. "CONV." and a twirling fan appears on the digital display indicating the fan is on.
- For an added blast of heat, press the  button again to activate TURBO boost at any time. "TURBO" and a twirling fan appears on the digital display.
- Press the  button again to turn the fan off.
- When the TIMER control displays 00:00, 3 audible beeps can be heard, and the toaster oven will turn off.
- Open the glass door and check for brownness. Extend BROIL time if needed.
- Wearing protective oven mitts, pull the wire rack out from the toaster oven. Be careful when removing foods from the back of the wire rack. The inside of the toaster oven is very hot. Close the glass door.
- Unplug unit and allow to cool before cleaning.


WARNING: DO NOT LEAVE THE TOASTER OVEN UNATTENDED WHILE BROILING.

NOTE: Press the  button at any time to turn the fan on. Press the  button 2x for TURBO boost maximized airflow and faster broiling.

CAUTION: Use care not to place anything on top of the toaster oven. Do not touch any part of the toaster oven without wearing oven mitts.

NOTE: Press the  button at any time to turn the toaster oven off.





Hints For Broil/Convection Broil


- The toaster oven defaults to BROIL. If you would prefer to CONVECTION BROIL, press the  button to turn the fan on. Press the CONVECTION/TURBO button 2x for TURBO boost.
- Convection broiling is used for thinner, tender cuts of meats.
- Marinated meats and fish should be dried before broiling.
- Broiling time is determined by the desired doneness and the distance between the food and the upper heating elements.
- NEVER place aluminum foil on top of the bake/broil pan. This traps grease and can cause a fire.
- Trim excess fat from meat and score edges to prevent curling.
- Thaw frozen meats and fish before broiling.
- ALWAYS pat meat dry to reduce smoke and promote brownness during broiling.


Cookies

The toaster oven's flexibility and pinpoint accuracy makes it perfect for baking a wide variety of cookie types – fresh, refrigerated or frozen cookie doughs can all be used to produce fabulous results.


NOTE: For example, frozen cookie dough may need additional baking time. The amount of dough per cookie or the thickness of the cookie may also vary the cooking time.

1. Slide the cookie-filled bake/broil pan into the centre shelf position.
2. Plug into a 120V AC electrical wall outlet. The backlighted digital display will illuminate. Press the  button until you reach a flashing ; the default TIME 11:00 minutes and TEMP 350°F/175°C will be displayed.
3. Adjust the TIME and TEMP according to recipe instructions. Turn the  control dial to a minimum of 01:00 minute and a maximum of 60:00 minutes. Turn the TEMP control dial to adjust from 170°F/75°C to 450°F/230°C.
4. Press the  button; the toaster oven is on. The time will count down after preheat is finished.

NOTE: Press the  button at any time to turn on TURBO boost maximized airflow and faster warming.

CAUTION: As soon as the  button is pressed, and the toaster oven is turned on, both the top and the lower heating elements may cycle on and off to maintain temperature for the entire cooking time.


CAUTION: Use care not to place anything on top of the toaster oven. Do not touch any part of the toaster oven without wearing oven mitts.

NOTE: Press the  button at any time to turn the toaster oven off.









5. When the TIMER control displays 00:00, 3 audible beeps can be heard, and the toaster oven will turn off.
NOTE: If no buttons are pressed within 1 minute, the backlighted digital display will turn off as the toaster oven rests in standby mode.
6. Open the glass door and check for brownness. Extend COOKIE bake time if needed.
7. When you are satisfied with the cookies, wear protective oven mitts and pull the bake/broil pan out from the toaster oven. Be careful when removing foods from the back of the wire rack. The inside of the toaster oven is very hot. Close the glass door.
8. Unplug unit and allow to cool before cleaning.

WARNING: DO NOT LEAVE THE TOASTER OVEN UNATTENDED WHILE BAKING COOKIES.

Dehydrate

The  function combines low, steady heat and maximum TURBO fan power. Preparing your own dried foods ensures healthy, safe, preservative-free results. Dehydrate fresh, ripe foods to preserve nutrients and enhance flavour. Your toaster oven's automated drying makes home dehydration both simple and rewarding.

NOTE: Turn food halfway through DEHYDRATE time.

1. ALWAYS use the mesh Air Fryer/Dehydrator Basket when using  function.
2. Make sure the crumb tray is in place in the bottom of the toaster oven.
3. Open the glass door. Slide the mesh basket onto the middle shelf position. Close the glass door.
4. Plug into a 120V AC electrical wall outlet. The backlighted digital display will illuminate. Press the  button until you reach a flashing ; the default TIME 08:00 hours and TEMP 120°F/50°C will be displayed.
5. Adjust the TIME and TEMP according to recipe instructions. Turn the  control dial to a minimum of 01:00 hour and a maximum of 72:00 hours. Turn the control dial to adjust from 80°F/25°C to 180°F/80°C.
6. Press the  button; the toaster oven is on. The time will count down. "TURBO" and a twirling fan appears on the digital display.
7. Press the  button again to turn the fan to convection.
CAUTION: As soon as the  button is pressed, and the toaster oven is turned on, both the top and the lower heating elements may cycle on and off to maintain temperature for the entire cooking time.
CAUTION: Use care not to place anything on top of the toaster oven. Do not touch any part of the toaster oven without wearing oven mitts.
NOTE: Press the  button at any time to turn the toaster oven off.
8. When the TIMER control displays 00:00, 3 audible beeps can be heard, and the toaster oven will turn off.
NOTE: If no buttons are pressed within 1 minute, the backlighted digital display will turn off as the toaster oven rests in standby mode.
9. Open the glass door and check dried food. Extend DEHYDRATE time if needed.

10. When you are satisfied with the dehydrated food, wear protective oven mitts to pull the mesh basket out from the toaster oven. Be careful when removing foods from the back of the mesh basket. The inside of the toaster oven is very hot. Close the glass door.

11. Unplug unit and allow to cool before cleaning.

WARNING: DO NOT LEAVE THE TOASTER OVEN UNATTENDED WHILE DEHYDRATING.

Dehydrating Chart

Herb	Temp	Time	Notes
Oregano	125°F/50°C	2 – 3 hr	Rotate basket.
Parsley	125°F/50°C	2 – 3 hr	
Thyme	125°F/50°C	3 – 4 hr	
Rosemary	125°F/50°C	2 – 3 hr	
Tarragon	125°F/50°C	3 – 4 hr	
Sage	125°F/50°C	3 – 4 hr	
Kale Chips	125°F/50°C	1 hr 30 min	Massage kale with olive oil.






Fruit	Temp	Time	Notes
Apples	135°F/55°C	8 – 10 hr	Core/slice into 6 mm (1/4") rounds, soak in acidulated water. Rotate basket.
Mango/Papaya	135°F/55°C	10 hr	Peel/slice into 6 mm (1/4") pieces. Rotate basket.
Kiwi	135°F/55°C	6 hr	6 mm (1/4") rounds. Rotate basket.
Orange Slices	135°F/55°C	10 hr	Citrus is crisp when fully dried. Rotate basket.
Tomatoes (Roma)	145°F/65°C	10 hr	Skin-side down. Rotate basket.
Tomatoes (Cherry/Grape)	145°F/65°C	5 – 9 hr	

Beef Jerky	Temp	Time	Notes
113 g (1/2 lb) . London Broil or Flank	145°F/65°C	5 – 6 hr	Flip and rotate basket halfway

Croutons	Temp	Time	Notes
1 cm (1/2") cubes	400°F/205°C	3 – 4 min	Flip, oil, and rotate basket halfway.

- Wash all fruit skins well.
- Slice fruit into 6 mm (1/4") thick slices and arrange on both dehydrator basket to ensure even drying.
- Rotate shelves halfway through DEHYDRATE TIME for even drying.

Slow Cook







- Insert the wire rack into the bottom rack height position.
- Close the oven door.
- Press  dial until the indicator on the LCD screen reaches the  function. The LCD screen indicates the preset setting of 275°F/135°C and the preset time of 4 hours. The preset CONVECTION setting will also be displayed.
- The slow cook setting and time can be adjusted: from 265°F/130°C to 285°F/140°C and between 2 and 12 hours.
- Press the  button to activate the  function.
- Place food, inside oven-proof cookware, on the centre of the wire rack so air will flow around all sides of the food.
- The timer will automatically begin to count down. Time can be adjusted during the slow cook cycle by turning the corresponding TIME dial. The cycle can be stopped at any time by pressing the  button.
- At the end of the SLOW COOK cycle, the oven will shut off.


Reheat


NOTE: Please read previous section entitled “Convection Cooking” for additional information.

CAUTION: Never place plastic containers in the toaster oven.


NOTE: Please read previous section entitled “Cooking Containers” for before placing any food in the toaster oven for reheating.

1. Make sure the crumb tray is in place in the bottom of the toaster oven.
2. Open the glass door. Place food on the bake/broil pan or in an oven-proof dish, then place on the centre of the wire rack so air flows around all sides of the food.
3. Close the glass door.
4. Plug into a 120V AC electrical wall outlet. The backlighted digital display will illuminate. Press the  button until you reach a flashing ; the default TIME 15:00 minutes and TEMP 250°F/120°C will be displayed.
5. To adjust the TIME, turn the  control dial to a minimum of 01:00 minute and a maximum of 60:00 minutes. Turn the  control dial to adjust from 170°F/75°C to 450°F/230°C.
6. Press the  button; the toaster oven is on. The time will start counting down. Press the  button at any time to turn on TURBO boost maximized airflow and faster warming. “TURBO” and a twirling fan appears on the digital display.

NOTE: Press the  button at any time to turn the fan off.

CAUTION: As soon as the  button is pressed, and the toaster oven is turned on, both the top and the lower heating elements may cycle on and off to maintain temperature for the entire REHEAT time.

CAUTION: Use care not to place anything on top of the toaster oven. Do not touch any part of the toaster oven without wearing oven mitts.

NOTE: Press the  button at any time to turn the toaster oven off.

7. When the TIMER control displays 00:00, 3 audible beeps can be heard, and the toaster oven will turn off.
NOTE: If no buttons are pressed within 1 minute, the backlighted digital display will turn off as the toaster oven rests in standby mode.
8. Open the glass door and check for readiness. Extend REHEAT time if needed.
9. When you are satisfied with the reheated food, wear protective oven mitts and pull the wire rack out from the toaster oven. Be careful when removing foods from the back of the wire rack. The inside of the toaster oven is very hot. Close the glass door.
10. Unplug unit and allow to cool before cleaning.

WARNING: DO NOT LEAVE THE TOASTER OVEN UNATTENDED WHILE REHEATING FOODS.

Cooking Containers

- Both the air fryer/dehydrator basket and the bake/broil pan included with the toaster oven are suitable for cooking items such as cookies, rolls, biscuits, nachos and hot appetizers.
 - A variety of standard baking dishes, such as an 8 x 12" casserole, any 8" or 9" round or square cake pan, a 12-cup muffin pan, 1 and 2 quart round, square, or rectangular casserole dishes may be used for cooking many different foods.
 - Choose bakeware made of either metal or glass/ceramic without lids.
 - Dark or dull pans absorb heat faster; foods will bake more rapidly, and crust will brown more easily than in shiny bake pans.
 - Check package directions on the container or contact the ovenware manufacturer to determine the container's suitability for use in a toaster oven.
 - Do not use oven roasting bags in this toaster oven, as they may come in contact with the heating elements.
- CAUTION:** Do not use glass covers on baking pans. If using a glass or glass-ceramic baking container, make sure it is at least 2.5 cm (1") away from the upper heating element.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing that requires disassembly other than cleaning must be performed by a qualified appliance repair technician.

Care & Cleaning Instructions

1. Allow the toaster oven and all accessories to cool completely before cleaning.
 2. Clean the outside of the toaster oven with a damp cloth and dry thoroughly. A non-abrasive liquid cleaner may be used for stubborn stains. Rinse and dry thoroughly. Do not use metal scouring pads or abrasive cleaners that will scratch the surface.
 3. Clean interior with a mild or non-abrasive cleaner and plastic scouring pad after each use to avoid build-up. Do not rub too hard as surface can be scratched.
 4. To remove baked-on food, pour a small amount of cooking oil onto the food and allow to stand for 5 to 10 minutes. Remove the softened food with a soft cloth. Do not use steel wool, scouring pads or abrasive cleaners.
 5. Rinse and dry thoroughly before closing the glass door. Clean the glass door with a cloth or sponge dampened with warm, sudsy water. Dry thoroughly.
 6. Wash the air fryer/dehydrator basket, bake/broil pan, wire rack, and crumb tray in soapy water and dry thoroughly.
 7. If crumbs and spills have accumulated on the crumb tray, wipe with a damp cloth. Always dry the crumb tray thoroughly before replacing.
 8. DO NOT use abrasive cleaners or metal scouring pads to clean bake/broil pan, wire rack, wire rack, or crumb tray. For stubborn stains, clean with a nylon or polyester mesh pad and a mild, non-abrasive cleaner. Rinse and dry thoroughly.
- CAUTION:** DO NOT use spray-on or other oven cleaners. Using these types of cleaners may cause cosmetic and/or electrical damage to the toaster oven.

Storing Instructions

1. Unplug unit, allow to cool, and clean before storing.
2. Slide the bake/broil assembly (wire rack and bake/broil pan) into the lower shelf position.
3. Store toaster oven in its box in a clean, dry place.
4. Never store appliance while it is hot or still plugged in.
5. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

2-Year Limited Warranty:

Starting from the date of purchase, Vida™ by PADERNO warrants that your product is free from any manufacturing defects in materials or workmanship for a period of two (2) years. This warranty is only offered on Vida™ by PADERNO products sold and used in Canada. The Vida™ by PADERNO warranty covers all costs related to restoring the proven defective product through the repair or replacement of any defective part and necessary labour so that it conforms to its original specifications. A replacement product may be provided instead of repairing a defective product at the discretion of Vida™ by PADERNO.

The Vida™ by PADERNO warranty does not apply to products that have been used commercially or in non-household applications. The warranty does not cover damages resulting from misuse or abuse of the product and/or uses inconsistent with this Use and Care manual, attempts at repair, theft, use with unauthorized attachments or failure to follow the instructions provided with the product. This warranty becomes void if attempts at repair are made by non-authorized third parties and/or if spare parts, other than those provided by Vida™ by PADERNO, are used. **There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness (or those provided for by law) are limited in duration to the period of coverage of this express written limited warranty.**

CONTACT:

For warranty inquiries or if you have any questions, please contact us at: 1-800-263-9768

TRILEAF DISTRIBUTION TRIFEUIL, 2180 Yonge Street, Toronto, ON, Canada, M4S 2B8

A receipt indicating the purchase date is required for any claims, so please keep it in a safe place.