

MASTER  
**Chef**<sup>TM</sup>

## CONVECTION OVEN

Model no. 043-1322-6



## INSTRUCTION MANUAL

Read this manual thoroughly before using and save it for future reference.

Model no. 043-1322-6 | Contact us: 1-855-803-9313

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## 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 CAREFULLY.**
2. Do not touch hot surfaces. 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 the cord, plug or any parts of the oven in water or other liquid.
5. Do not let the cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service centre 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, or in a heated oven or in a microwave oven.
9. When operating the oven, keep at least 10 cm (4") of space on all sides of the oven to allow for adequate air circulation.
10. Unplug the oven from the electrical outlet when not in use and before cleaning. Allow it 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, but never pull the cord.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not cover the Removable Crumb Tray or any part of the oven with metal foil. This will cause overheating of the oven.
14. Use extreme caution when removing the Baking/Drip Pan or disposing of hot grease or other hot liquids.
15. Do not clean 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 into the oven as they may cause electric shock or fire.
17. A fire may occur if the oven is covered or is touching flammable material, including curtains, draperies or walls, when in operation. Do not store any item on the oven during operation.
18. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.
19. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
20. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
21. This appliance is off when Time Control Knob is in the OFF position.
22. **Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.**
23. This appliance has a tempered-glass safety door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching the door surface or nicking edges.
24. Do not operate the oven with your face/eyes close to the safety tempered-glass door, in the event that the glass breaks.
25. Do not use outdoors.
26. Do not use the appliance for other than intended use.
27. **Never leave appliance unattended while it is plugged into an outlet.**

**SAVE THESE INSTRUCTIONS  
HOUSEHOLD USE ONLY**

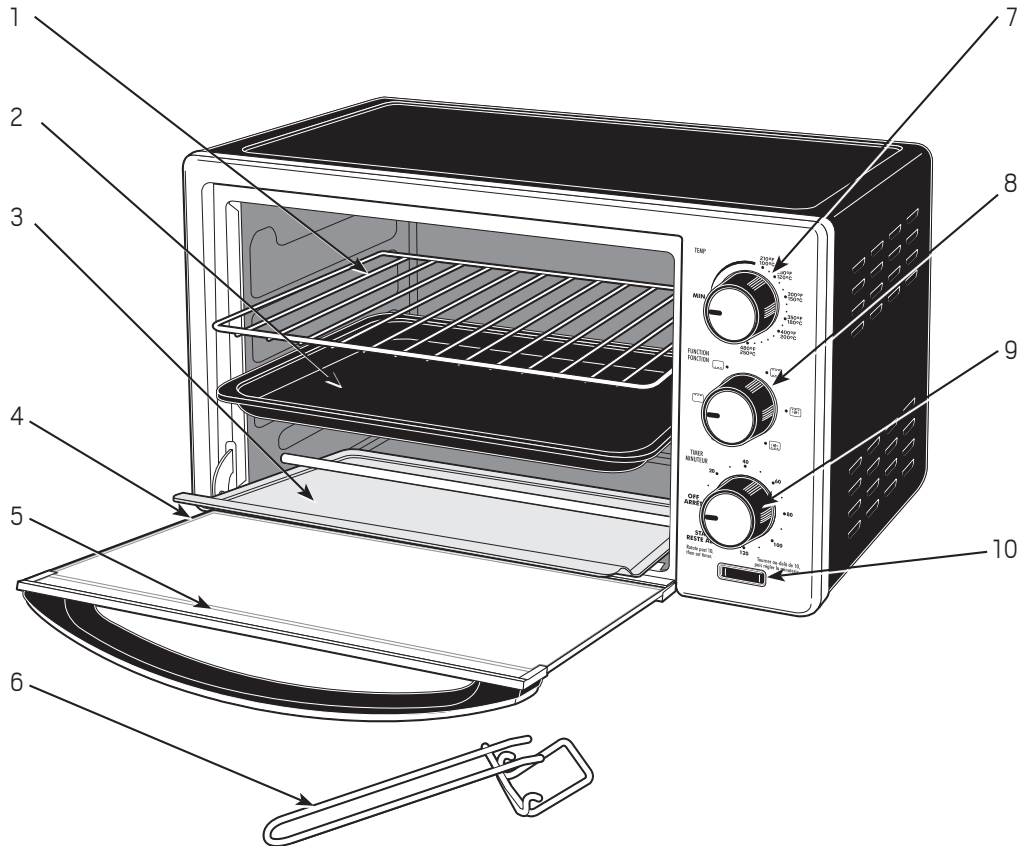
**POWER CORD INSTRUCTIONS**

1. A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a long cord.
2. Extension cords may be used if care is exercised. If it is necessary to use an extension cord, it should be positioned so that it does not drape over the counter or tabletop where it can be pulled on or tripped over by children.
3. The electrical rating of the extension cord must be equal to or greater than the rating of this appliance. The label with the electrical rating is located on the underside of the appliance.
4. Avoid pulling or straining the power cord at outlet or appliance connections.

**POLARIZED PLUG**

1. Your appliance is equipped with a polarized plug (one blade is wider than the other).
2. As a safety feature, this plug will fit in a polarized outlet only one way.
3. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, please contact a qualified electrician. Do not attempt to modify the plug in any way.

**WARNING: Improper use of the power cord may result in the risk of electric shock. Consult a qualified electrician if necessary.**



RATING: 120 V, 60 Hz, 1380 W, AC ONLY

1	*	Chrome-Plated Rack
2	*	Baking/Drip Pan
3	*	Removable Crumb Tray
4	*	Rubber Feet
5		Tempered Glass Door with Cool-Touch Handle

6	*	Pan/Rack Removal Tool
7		Temperature Control Knob
8		Function Control Knob
9		Time Control and Off Knob
10		Power-On Indicator Light

\* denotes parts available for replacement. Call 1-855-803-9313 for ordering details.

Carefully unpack the Convection Oven and remove all packaging materials. To remove any dust that may have accumulated during packaging, wash the rack, crumb tray and baking/drip pan in warm, soapy water with a clean, soft cloth or sponge, or in the dishwasher. Ensure each piece is thoroughly dried before use. Wipe the exterior of the Convection Oven with a clean, damp cloth. Allow it to dry thoroughly. Do not use harsh detergents or abrasive cleansers on any part of the Convection Oven.



**NOTE:** Do not immerse the Convection Oven, cord or plug in water or any other liquid.

FUNCTION CONTROL

Use this knob to select the functions:

BROIL	
BAKE/ROAST	
TOAST	
BROIL WITH CONVECTION	
BAKE WITH CONVECTION	
TOAST WITH CONVECTION	

TEMPERATURE CONTROL

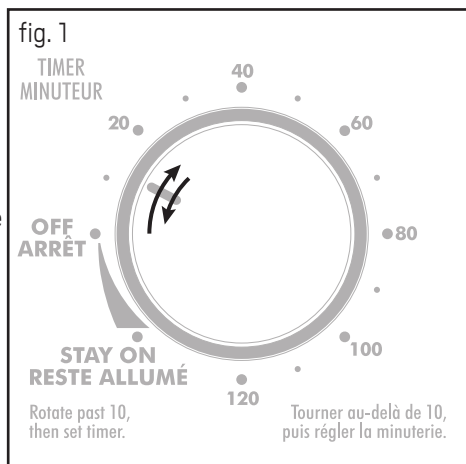
Use this to set the desired temperature from 100°C (212°F) (keep warm) to 250°C (482°F).

## TIME CONTROL AND OFF KNOB


When you turn this knob to the left (counter-clockwise) to the STAY ON position, the Convection Oven will remain on until it is manually shut off. Turn the knob to the right (clockwise) to set the required time for toasting, broiling, or baking. When the time has elapsed or when the timer knob is manually turned to the OFF position, a bell will sound and the Convection Oven will shut off automatically.

The Convection Oven has a fully automatic 120-minute timer.

**When setting the timer for less than 10 minutes, turn the timer past 10 minutes and then back to the desired time as per figure 1.**



Place the oven on a flat, dry, heat resistant surface, such as a countertop or table. Be sure the sides, back and top of the Convection Oven are at least 10 cm (4") away from any walls, cabinets, or objects on the counter or table. Ensure the crumb tray is in place underneath the bottom element. Plug the cord into a 120 V~60 Hz AC-only outlet. This appliance requires 1380 watts and should be the only appliance operating on the circuit. The Convection Oven is now ready to use.

We recommend a trial run at a high temperature to familiarize yourself with your Convection Oven and to eliminate any protective substance or oil that may have been used for packing and shipping. Remove the rack and baking pan from oven. Set the temperature control knob to 250°C (482°F), the function control knob to Bake (  ) and the time control to 15 minutes. A small amount of smoke and odour may be detected. This is normal on first use.



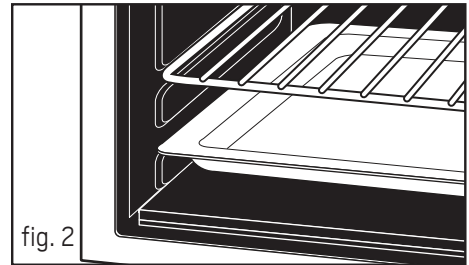
**NOTE:** Initial start-up operation may result in minimal smell and smoke (about 15 minutes). This is normal and harmless. It is due to burning of the protective substance applied to the heating elements in the factory.

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Only the top element will heat when this function is used.

1. Position the rack in the oven so that the food to be broiled will be no more than 5 cm (2") from the top heating element.
2. Insert the baking/drip tray in the position underneath the rack as per figure 2. When food is broiled on the rack, the baking/drip tray will catch any drippings, fat or juices.
3. Place the food to be broiled directly on the rack and close the door. You may want to leave the glass door open slightly when broiling.



**NOTE:** When broiling, it is recommended to leave the oven door open a notch, about 12 cm (5"), to allow excess heat to escape.

4. Turn the temperature control knob to 250°C (482°F) and the function control knob to Broil.
5. Turn the time control knob clockwise to the desired cooking time.
6. When broiling food that needs to be cooked on both sides, set the timer for the time necessary to cook one side. When the set cooking time elapses and the bell rings, the Convection Oven will automatically shut off. Open the door. Using the pan/rack removal handle, pull the rack about halfway out of the Convection Oven. Turn the food over, slide the rack back into the Convection Oven and close the door. Turn the time control knob to the desired time.



**CAUTION:** Oven and contents are hot! Always use oven mitts or pot holders.

7. When the time elapses, the bell will ring and the Convection Oven will automatically shut off.



**DO NOT leave the Convection Oven unattended during broiling cycle.**

**NEVER broil without the baking/drip pan in place as fat drippings could cause smoke or a flame.**





When this function is used, only the bottom element will heat.

1. When baking or roasting, we recommend preheating the oven for 10 minutes before placing your food into the oven. Turn the temperature knob to the desired temperature. Turn the function knob to the bake () setting. Turn the timer knob clockwise past 10 minutes and then back to the 10 minute mark. When the 10 minutes has elapsed, the timer bell will ring and the Convection Oven will automatically shut off.
2. Place the food to be baked/roasted onto the pan and place into the centre of the Convection Oven. Close the door.
3. Ensure that the baking function control knob is set to bake () and the temperature control knob is set to your desired temperature. Turn the timer knob to the required cooking time as per package or recipe instructions.
4. When the set time has elapsed, the timer bell will ring and the Convection Oven will automatically shut off.
5. When baking or roasting for more than 120 minutes, turn the time control knob to the STAY ON position. When the food is done, turn the time control knob to the OFF position.



**NOTE:** When in the STAY ON position, you MUST MANUALLY turn the time control knob to the OFF position.

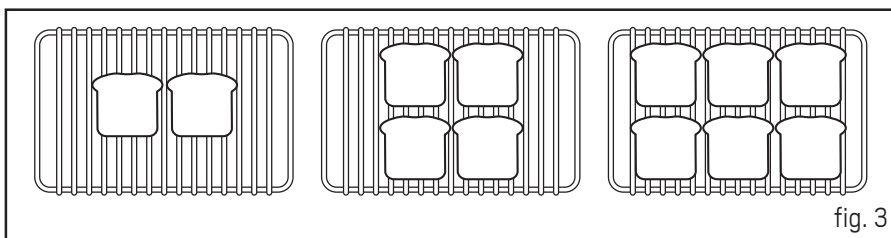




Both the top and bottom heating elements will heat when this mode is selected.


1. Position the rack in the middle position so that the food to be toasted will be in the centre of the oven. Ensure crumb tray is in place.
2. Turn the temperature control knob to 250°C (482°F).
3. Turn the function control knob to Toast (☐).
4. Preheat the oven for 10 minutes before placing your food into the oven. Turn the timer knob clockwise past 10 minutes and then back to the 10 minute mark. When the 10 minutes have elapsed, the timer bell will ring and the Convection Oven will automatically shut off.
5. Place the food in the centre of the rack and close the door.
6. Turn the time control knob clockwise to the desired cooking time. When the time has elapsed, the bell will sound and the oven will automatically shut off. Turn the time control knob to OFF if food is removed before the time has elapsed.
7. Remove food immediately to prevent from toasting further.

**DO NOT leave the Convection Oven unattended during toasting cycle.**



Use this function for toasting bread. Both the top and bottom heating elements will heat when this mode is selected. The rack must be inserted so that the toast is directly in the centre of the oven for even browning on each side.

1. For best results, do not use baking/drip pan when toasting. Put the bread to be toasted directly on the rack in the centre of the Convection Oven. Place the crumb tray in the bottom position below the heating element. Close the door. You can toast up to six slices of bread in your Convection Oven. Follow figure 3 for the correct position of slices according to the amount of slices placed in the oven.

2. Turn the function control knob clockwise to the Toast () setting.
3. Turn the temperature control knob to 250°C (482°F).
4. Turn the time control knob clockwise to select your desired toasting time. For your first toasting, we recommend positioning the timer knob at 10 minutes. A time setting of 20 minutes may burn your toast. Adjust the time to your preference in subsequent toasting.
5. When the toast is done, the bell will ring and the oven will automatically shut off.



**NOTE:** A preheated oven will result in a faster toasting time.

**NOTE:** It is normal for condensation to form on the door when toasting moist or fresh breads.

**NOTE:** Experience will teach you how much time to use for toasting various kinds of bread. Frozen, dark, or whole grain breads require a longer toasting time, while fresh, soft, or white breads require a shorter toasting time.

## Toasting Tips



Convection cooking forces air to circulate in the oven so food will cook faster than with conventional cooking settings.

- Cook at the same oven temperature but for a shorter period of time.



## Convection Cooking

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**NOTE:** Choose bakeware made of metal, ovenproof glass, or ceramic.

- Caution should be observed when using glass bakeware, especially when your recipe calls for the food to be cooked close to the heating elements, or when high temperatures are used.
- Make sure when using deep, ovenproof glass or ceramic containers to allow at least 2.5 cm (1") airspace 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.
- Many convenience foods are packaged in non-metallic containers suitable for use in microwave ovens as well as regular ovens. Check package directions to determine if the container is suitable for use in a regular oven.
- You may use your own heat-proof pans, sheets and dishes in the oven, provided that approximately 2.5 cm (1") of space remains between the sidewalls of the oven and the heating elements to allow circulation of heat.

## ALUMINUM FOIL

Do not allow for aluminum foil to touch the sides of the oven or heating elements. Foil can be used for covering foods, provided they are securely tucked around the food or edges of the pan or dish.

Do not cover the baking/drip pan or crumb tray with aluminum foil, as this can cause accumulated grease or crumbs to catch fire.



### WARNING:

- Use the tempered-glass window to check on your food. The less you open the door, the more energy-efficient your Convection Oven will be.
- Be sure all foods and/or containers fit in the Convection Oven without touching heating elements or keeping the door from closing.
- Remove all plastic and/or paper wrappers from foods before cooking.
- Use only loosely covered containers; airtight containers may cause food to boil over or explode.
- Follow package directions when preparing frozen or packaged foods; however, do not preheat the Convection Oven.
- Metal surfaces will become hot during cooking. Use the handles of your Convection Oven.
- Do not place items on top of or near your Convection Oven while in use.
- Replace cardboard, glass, or plastic lids with aluminum foil for use in the Convection Oven.

- The baking/drip pan included with your Convection Oven is suitable for items such as rolls, biscuits, nachos and pork chops.
- A variety of standard baking dishes, such as broil pans, 6-cup muffin pans, and 1- and 2-quart (1L and 2L) round, square and rectangular casserole dishes may be used.
- Choose bakeware made of metal, ovenproof glass or ceramic.
- Make sure when using deep, ovenproof glass or ceramic containers to allow at least 2.5 cm (1") airspace 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.
- Many convenience foods are packaged in non-metallic containers suitable for use in microwave ovens as well as regular ovens. Check package directions to determine if the container is suitable for use in a Convection Oven.





**IMPORTANT:** Always ensure the unit is unplugged and cool before cleaning.



**NOTE:** It is important to clean your Convection Oven often to prevent smoke and odours from forming within the cavity of the oven. Do not allow grease or crumbs to accumulate in the appliance; it is advised to clean your oven after cooking foods that spatter.

Ensure the timer knob is turned to the OFF position and the Convection Oven is unplugged before cleaning. Allow the oven and accessories to cool completely before cleaning. Do not use harsh detergents, abrasive cleansers or metal scouring pads on any part of the oven or accessories, as they could scratch the surface.

Wipe the outside of the oven with a clean, damp cloth and dry thoroughly. A nonabrasive liquid cleaner may be used for stubborn stains. Rinse and dry thoroughly.

Wash the rack, baking/drip pan and crumb tray in warm, soapy water or in the dishwasher. Rinse and dry thoroughly.



**NOTE:** A nonabrasive liquid cleaner may be used for stubborn stains. Rinse and dry thoroughly.



**IMPORTANT:** Do not use cleaning agents, cleansers or metal scouring pads on the enamel coating, as this may reduce its effectiveness.

Wipe the glass door and the inside walls of the Convection Oven with a soft cloth or sponge dampened with warm water. Blot dry with a paper towel or a soft, dry cloth.



**NOTE:** Never immerse the oven, cord or plug in water or any other liquid.

**MASTER**  
**Chef™****1-Year Limited Warranty**

This product carries a one (1) year warranty against defects in workmanship and materials. Trileaf Distribution agrees to replace a defective product free of charge within the stated warranty period, when returned by the original purchaser with proof of purchase. This product is not guaranteed against wear or breakage due to misuse and/or abuse.

Made in China

Imported by

Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8

For assistance regarding this appliance, please call 1-855-803-9313.



