

Rosewill[®]

Toaster Oven Broiler
Gril du four grille-pain

RTOB-11001

User Manual



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1 IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
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 cord, plug or any parts of the oven in water or 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 the appliance to the nearest authorized service center 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 four inches of space on all sides of the Oven to allow for adequate air circulation.
10. Unplug from outlet when not in use or before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
11. To disconnect, turn the 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 CRUMB TRAY or any part of the Oven with metal foil. This may cause overheating of the Oven.
14. Use extreme caution when removing tray or disposing of hot grease or other hot liquids.
15. Do not clean 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 a toaster oven as they may create a fire or a risk of electric shock
17. A fire may occur if the Oven is covered or touching flammable material ,including curtains, draperies ,walls, and the like, when in operation .Do not store any item on the Oven during operation.
18. Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
19. Do not place any of the following materials in the Oven: cardboard, plastic, paper, or other flammable materials.
20. Do not store any materials, other than manufacturers recommended accessories, in this Oven when not in use.
21. Always wear protective, insulated oven mitts when inserting or removing items from the hot Oven.
22. This appliance has a tempered, safety glass door .The glass is stronger than ordinary glass and more resistant to breakage.
23. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact our toll-free consumer relations line before using the oven.
24. Do not use outdoors.
25. Do not use appliance for other than intended use.

2 SAVE THESE INSTRUCTIONS!**Consumer Safety Information****THIS UNIT IS FOR HOUSEHOLD USE ONLY****CAUTION-HOT SURFACES: HOT DURING AND AFTER USE*****POLARIZED PLUG:***

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

CAUTION:

A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be (1) marked with an electrical rating of 125V, and at least 15A, 1500W, and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally. (3) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

Electrical power

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

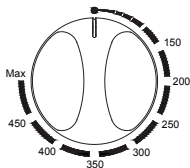
CAUTION:

UNPLUG APPLIANCE FROM ELECTRICAL OUTLET WHEN ASSEMBLING REMOVING PARTS OR CLEANING. NEVER PLACE THIS APPLIANCE OR CORD IN WATER OR OTHER LIQUIDS.

3 Control Panel

- 1. Temperature Control**-Turn to select temperature for broiling, Toasting, bake/roast cooking functions, up to 450°F MAX
- 2. Function Control**-Turn to select the desired cook function:
 - **Off** - Turn power off.
 - **Keep Warm** -Keep foods warm for up to 60 minutes.
 - **Broil** -for broiling fish, steak, poultry and pork chops, etc.
 - **Bake/Roast** - For baking/roasting cakes, pies, cookies, poultry, beef, pork, etc.
 - **Toast** - For toasting bread, muffins, frozen waffles, etc.
- 3. Power On Light**-The Power On light will illuminate whenever the Oven is turned on.
- 4. Time Control**-To activate the timer or to toast, turn the dial to the right (clockwise).A bell will sound at the end of the selected time (0-60 minutes).To select the **Stay On** feature ,turn the selector to the left (counterclockwise).The Oven will stay ON until it is manually shut off.

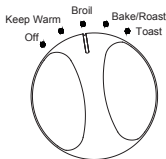
TEMPERATURE °F



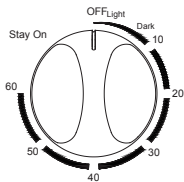
POWER



FUNCTION



TIMER MIN.

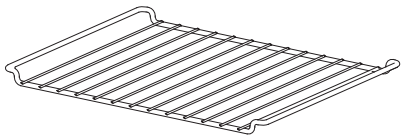


4 Accessories

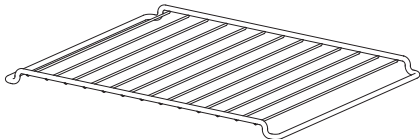
BAKE RACKS -May be positioned in the upper or lower Rack Support Guides for toasting, baking, and general cooking in casserole dishes and standard pans.

Note: when reference is made throughout this manual to the chrome Bake Racks facing up or down, please Racks please refer to the following:

Rack Facing Up



Rack Facing Down



DRIP PAN - For use in broiling meat, poultry, fish, and various other foods . This will help prevent spattering that could result in smoking and flare-ups.

Note: Always use the Drip pan when broiling meats, fish and poultry.

5 Instructions for Use

NOTE: Initial start up operation may result in minimal smell and smoke (about 15 min). This is normal. It is due to the protective substances on the heating elements, which protect them from salt effects during shipment from the factory.

CAUTION: Appliance surfaces are hot during and after use. Always wear protective, insulated oven mitts when touching hot Oven or hot dishes and food, or when inserting or removing Bake Rack, Broil Rack, or other baking dishes.

6 KEEP WARM

Keeps cooked food warm for up to 60 minutes. Longer periods of time are not recommended as food will become dry or spoil.

1. Set the Temperature Control to 175°F.
2. Turn the Function Control to Keep Warm.
3. Turn The Time Control to the **STAY ON** position.
4. Turn the Time Control to the **OFF** when finished with the Keep Warm feature.

7 BROILING

For best results, it is recommended that you preheat the Oven for 5 minutes on MAX, trim excess fat from meat and dry any moisture that may be on the food.

CAUTION: Never leave Oven unattended while in use.

1. Set the Temperature Control to MAX.
2. Turn the Function Control to Broil.
3. Turn the Time Control **ON** to preheat the Oven for 5 minutes.
4. Place the Bake Rack in the upper Rack Support Guide, facing up.
5. Place the Broil Rack onto the Drip Pan.
6. Place the food on the Broil Rack, Brush food with sauces or oil, as desired. Then slide the Drip Pan and Broil Rack with food onto the Bake Rack.
7. Food should be placed as close as possible to the top heating element without touching it.
8. Turn the Time control to the **STAY ON** position.
9. Turn food over midway through the prescribed cooking time.
10. Turn the Time control to **OFF** when broiling is complete.

8 ROASTING

Roast your favorite cut of meat to perfection. The Oven can cook up to an 8 pound chicken or turkey and up to a 6 pound roast. A guide has been provided to assist you with roasting times. However, we suggest that you periodically check the cooking progress with a thermometer.

1. Place the Bake Rack in the Oven at the lowest position, facing down.
2. Place the Broil Rack onto the Drip pan and then place food to be cooked on the Broil Rack.
3. Place the Drip Pan on the Bake Rack.
4. Set the Temperature Control to the desired temperature.
5. Turn the Function Control to the Bake/Roast.
6. Turn the Time Control to the **STAY ON** position.
7. To check or remove the roast, use the Tray/Rack Handle provided to help you slide the roast in and out.
8. Turn the Time Control to **OFF** When cooking is complete.

9 BAKING

NOTE: When using a single rack, position the Bake Rack in the bottom Support Guide, facing up.

Bake your favorite cookies, cakes, pies, brownies, etc. The bakeware that will fit in the Oven are: a bundt pan, 6 cup muffin pan, 9-inch pie pan, 9-inch loaf pan, or an Angel Food cake pan. We do not recommend the use of roasting bags or plastic or glass containers in the oven.

1. Place the Bake Rack in the lower Rack Support Guide, depending on the height of the pan or according to recipe directions.
2. Preheat the Oven as directed in the recipe.
3. Place item to be baked on the Bake Rack.
4. Set the Temperature Control to the desired temperature.
5. Turn the Function Control to Bake/Roast.
6. Turn the Time Control to the **STAY ON** position.
7. When baking is complete, turn the Time Control to **OFF**.

Positioning the Bake Racks

Cookies can be baked using lower or medium Rack Support Guides with Racks facing up.

Layer cakes can be baked on the lower position with the Bake Rack facing down, and on the medium position with the Bake Rack facing up.

Baking Guide

Follow the package or recipe instructions for baking times and temperature.

10 TOASTING

The large capacity Oven allows for toasting 4 to 6 slices of bread, 6 English muffin halves, frozen waffles, or frozen pancakes. When toasting only 1 or 2 items, place the food in the center of the Oven.

1. Be sure the Crumb Tray is in place.
2. Set the Temperature Control to MAX.
3. Turn the Function Control to Toast.
4. Bake Rack should be positioned in the medium Rack Support guide, facing up.
5. Place food to be toasted on the Bake Rack.
6. Turn the Time Control to the desired darkness.
7. Bell will signal at the end of the Toast cycle.

11 Care and Cleaning

CAUTION: Do not immerse Cord, plug, or appliance into water or any other liquid. Do not use metal scouring pads to clean the Oven. Pieces of the pad may break off and touch electrical parts.

1. Unplug the Oven and allow all parts to cool completely before cleaning or moving.
2. All accessories should be washed in hot sudsy water or can be cleaned in the dishwasher. Rinse and dry all accessories thoroughly.
3. Do not use an abrasive cleaner or steel wool scouring pad on the Drip Pan as this may damage the porcelain enamel finish.
4. The Glass Door can be wiped clean with a damp sponge and wiped dry with a paper or cloth towel.
5. Clean the outside with a damp sponge. DO NOT USE AN ABRASIVE CLEANER, AS IT MAY DAMAGE THE EXTERIOR FINISH.

Let all parts and surfaces dry thoroughly prior to plugging Oven in and using.

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