

# **OPERATION**

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## **HOW TO USE**

### **CAUTION:**

the oven surfaces are hot during and after use general instructions

1. Place the Baking Rack in position that will accommodate the height of the food to be cooked.
  2. The food must be put into the baking pan to avoid the fire danger that caused by the accumulation of food chipping on the heating pipes.  
Make sure that you always use an ovenproof container in the oven, never use plastic or cardboard containers in the Oven
  3. Clean the heating pipe periodically
  4. Never use glass or ceramic pans or lids.
  5. DO NOT let juices run to the bottom of the oven. Use the Crumb Tray when cooking.
  6. Set the temperature as suggested by the recipe or as desired.
  7. Securely shut the door and set the cooking time to begin operating the oven.
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# FUNCTION INSTRUCTION

## CONTROL SETTINGS

### TIME SETTING

The oven will not turn on without the timer being set. When the time knob is in the "off" position, the oven will not operate. To set the time, turn the knob clockwise to the desired time. Indicator light is lit only when time has been set. When the timer has reached the OFF position, a bell sound will be heard. Power supply will be cut off automatically.

### ADJUSTING TIME

Timer can be change during cooking cycle. Just turn the timer knob to the desired time and continue cooking.

NOTE: To select the cooking time, first rotate the timer knob more then 90 degrees, and then turn the switch back to the time you require.

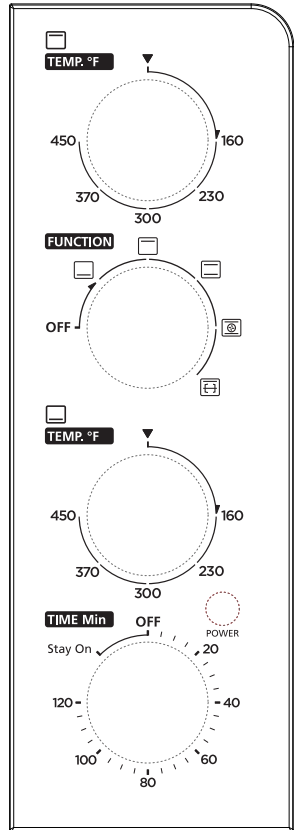
### TEMPERATURE SETTING

Turn the temperature knob clockwise to the desired temperature setting. The temperature can be set from 160°F to 450°F.

### STAY ON

For use the toaster without time control, turn the timer knob to position " Stay on" . In this case, the toaster will work until the timer knob is set to " OFF" position.

Note: the food may catch fire if the cooking time is setting too long. Close supervision is necessary during cooking and the timer do not being set too long.





# FUNCTION INSTRUCTION


This oven offer five different functions for versatile cooking all in one appliance.

Bake:  The lower heating elements are working during this function.

Broil:  The upper heating elements are working during this cycle.

Toast:  The upper and lower heating elements are working during this function. It is perfect for baking pizza, bread and cookies and Toasting pork, steaks and Toasts.

Convection:  The upper and lower heating elements, along with the motor fan are working.

Rotisserie:  The upper straight electric heating elements, along with the Rotisserie Motor is working. Follow Rotisserie instruction for proper use.

Fermentation:  85°F-120°F

## HOW TO USE


CAUTION: THE OVEN SURFACES ARE HOT DURING AND AFTER USE

### GENERAL INSTRUCTIONS

1. Place the Baking Rack in position that will accommodate the height of the food to be cooked.
2. Set the food on the Rack. Make sure that you always use an ovenproof container in the oven, never use plastic or cardboard containers in the oven.
3. Never use glass or ceramic pans or lids.
4. DO NOT let juices run to the bottom of the oven. Use the Drip Tray and Crumb Tray when cooking.
5. Set the temperature as suggested by the recipe or as desired.
6. Securely shut the door and set the cooking time to begin operating the oven.

### CONVECTION FUNCTION:

Use the convection function for toasts, steaks, baking pizza and bread.


1. Place the baking rack to the desired height.
2. Set the function knob to "".
3. Select the length of time you want.
4. Rotate the temperature knob clockwise to desired temperature.
5. Continuing cooking for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.

# FUNCTION INSTRUCTION

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## TOAST FUNCTION:

Use the toast function for foods such as corn, bread, cookies and heating food

1. Place the baking rack to the desired height.
2. Set the function knob to "  ".
3. Rotate the Time knob to set the cooking time.
4. Rotate the Temperature knob clockwise to desired temperature
5. Continuing toasting for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.


## BROIL FUNCTION:

The Broil Function is ideal for fish, beef, steak, vegetables, etc.

1. Place the baking rack to the desired height.
2. Set the Function Knob to "  ".
3. Select the length of time you want to broil the food.
4. Rotate the Temperature knob clockwise to desired temperature.
5. Continuing broiling for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.

## BAKE FUNCTION:

Use the bake function for foods such as less tender cuts of meat, soups and stews

1. Place the baking rack to the desired height.
2. Set the function knob to "  ".
3. Select the length of time you want to Bake the food.
4. Rotate the temperature knob clockwise to desired temperature.
5. Continuing baking for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.


# FUNCTION INSTRUCTION

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## FERMENTATION FUNCTION:

- 1 Put the dough onto the enamel baking tray, and put the baking tray into the electric oven.  
(\*Fits approx. 9 50g dough balls per batch)
- 2 Select the fermentation function.  
(\*Set the temperature for upper / lower tube heating to 0.)
- 3 Set the timer to 40-50 minutes.  
(\*The actual duration varies with the size of dough balls.)

## ROTISSERIE FUNCTION:

1. Remove the baking rack from the oven and set aside.
2. Place the baking pan in the lowest level of the oven. This will catch all the drippings from the food that is on the Rotisserie Forks as it cooks. Do Not attempt to use the rotisserie function without placing the baking pan in the correct position of the oven.
3. Set the function knob to "  ".
4. Select the length of time you want to rotisserie the food.
5. Rotate the temperature knob clockwise to desired temperature.

## ROTISSERIE FUNCTION USING THE ROTISSERIE FORKS:

1. Secure the food with weight centered on the forks.
2. Slide the Holding Forks onto each of the forks and press firmly into the food, piercing the food to hold in place on the forks. Insert the Holding Forks at different angles to hold the food more firmly. Tighten the screws, turning clockwise so that the holding forks will stay in place during the Rotisserie cooking session.
3. Insert the pointed end of the Rotisserie forks into the Rotisserie Socket on the inside right side of the oven.
4. Lift the Rotisserie Forks on the left side just a bit to allow the notch to fit into the Rotisserie Bracket on the left side of the oven.
5. Set the Temperature knob and the Time knob to begin operating the oven.
6. Once the cooking time has been complete and you have checked the internal temperature of the food to ensure that it has cooked properly, you can remove the Rotisserie Forks with the Rotisserie Helper Handle.

# **FUNCTION INSTRUCTION**

7. Hold the handle in your right hand and support handle in your left hand.
8. Place the hooks on the Helper Hander underneath the Rotisserie Forks.
9. Lift the left side of the Rotisserie Forks out of the Bracket first and pull slightly toward you.
10. Gently remove the right pointed side of the Rotisserie Forks from the Rotisserie Socket and remove the food on the forks out of the oven.
11. Place the food on a heat safe plate or dish when you have removed from the oven. Let it cool slightly before attempting to remove the holding forks and Rotisserie Forks from the food
12. To remove the Holding Forks, turn the screws counterclockwise and pull the Holding Forks out of the food and off of the Rotisserie Forks
13. Gently slide the food off of one side of the forks back onto the heat safe plate or dish.

# CARE AND CLEANING

1. Before cleaning unplug the toaster oven and allow it to cool completely.
2. Wash all the attachments with mild, soaped water including the rack and the baking tray.
3. Do not use abrasive cleansers, scrubbing brushes and chemical cleaner as this will cause damage to the non-stick coating of baking tray.
4. Using a wet cloth to wipe the inner of the oven.
5. To clean the door by using a wet cloth saturated with detergent or soap.
6. Never immerse the unit in water or other liquid.
7. Any other servicing should be performed by an authorized service representative.

# SPECIFICATION

|              |              |                          |                     |
|--------------|--------------|--------------------------|---------------------|
| MODEL        | MC32ACG-CHSS | POWER                    | 1500W               |
| CUBAGE       | 32L          | L*W*H                    | 19.5x15.6x12.8 inch |
| VOLTAGE      | 120V, 1Ph    | Rated Energy Consumption | 1.5KW/H             |
| AC FREQUENCY | 60Hz         |                          |                     |