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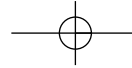
HAMILTON BEACH 31506 Owner's Manual

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----- Manual continues below -----



READ BEFORE USE
LIRE AVANT UTILISATION
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Questions?

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USA: 1.800.851.8900

Questions?

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CAN: 1.800.267.2826

¿Preguntas?

Por favor llámenos – nuestros amables representantes están listos para ayudar.
MEX: 01 800 71 16 100

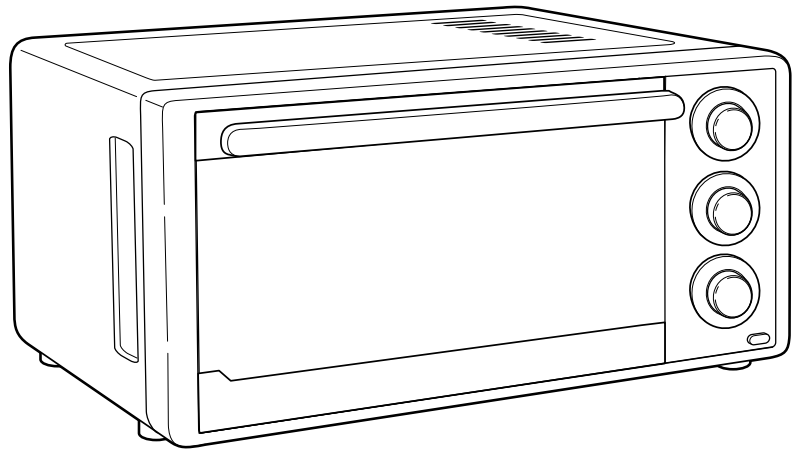
Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.

Hami

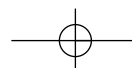
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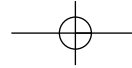
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⚠ WARNING



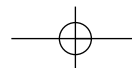
Fire Hazard.

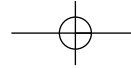
- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning before opening door.
- Do not operate unattended while in Toast or Broil modes.
- Do not use with oven cooking bags.
- Always allow at least one inch between food and heating element.
- Always unplug toaster oven when not in use.
- Regular cleaning reduces risk of fire hazard.

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. To protect against electrical shock do not immerse cord, plug, or toaster oven in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning appliance and putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving contents containing hot oil or other hot liquids.
12. To disconnect, turn all controls to OFF; then unplug from wall outlet.
13. Use extreme caution when removing pan or tray from oven to avoid grease.
14. Do not clean with metal scouring pads. Piece of metal scouring pad and touch electrical parts, creating a risk of fire.
15. Oversize foods or metal utensils must not be used in toaster oven as they may create a fire or risk of injury.
16. A fire may occur if the toaster oven is covered with flammable material, including curtains, drapes, or clothing like, when in operation. Do not store any items in or on the appliance when in operation or before the appliance has cooled.
17. Extreme caution should be exercised when cleaning. Do not use materials other than metal or glass.
18. Do not store any materials, other than manufacturer's accessories, in this oven when not in use.





19. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
20. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
21. To turn oven off, turn Timer to OFF position. See "Parts and Features" section.

22. Do not place eyes or face in close proximity to safety glass door, in the event that the safety glass breaks.
23. Always use appliance with crumb tray secured.
24. Do not use appliance for other than intended purposes.
25. Clean oven interior carefully. Do not scratch element tube.

SAVE THESE INSTRUCTIONS!

OTHER CONSUMER SAFETY INFORMATION

This appliance is intended for household use only.

WARNING! Shock Hazard: This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or using an adapter. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

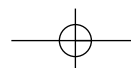
This appliance is equipped with a fully tempered safety glass door. The tempered glass is four times stronger than regular glass and is more resistant to breakage. Tempered glass can break into pieces with no sharp edges. Care must be taken to avoid scratching door surface or nicking edges. If the glass is cracked, nicked, or broken, call our toll-free customer service number.

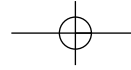
Always unplug your toaster oven from the outlet when not in use.

Before First Use

Most heating appliances produce an odor and/or smoke during the first time. Plug the toaster oven into an outlet and set the temperature dial to 450°F (230°C). Heat at this temperature for 15 minutes. The odor should not be present after this initial preheating. **pan, broil rack*, and oven rack before using.**

NOTE: *Broil rack is an optional accessory on some models.



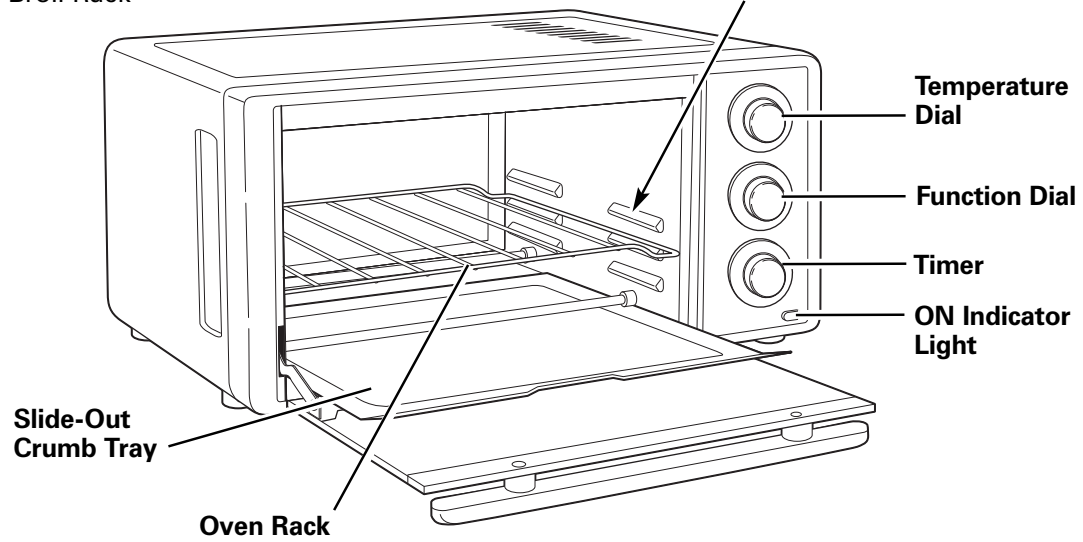


Parts and Features

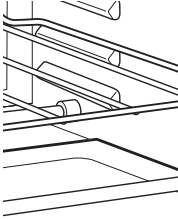
ON SELECT MODELS:

- Convection Baking Function
- Nonstick Oven Interior
- Broil Rack

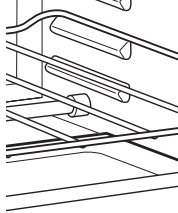
NOTE: DO NOT place oven rack on very top support ledge.



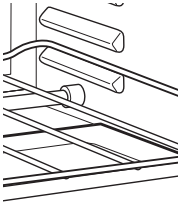
HIGH RACK PO
broiling and to



MIDDLE RACK
baking and bro



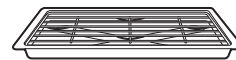
LOW RACK PO
baking



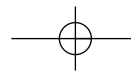
Baking Pan

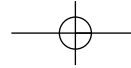


Broil Rack
(optional accessory
on select models)



Broil Rack* in Baking Pan
(*optional accessory
on select models)

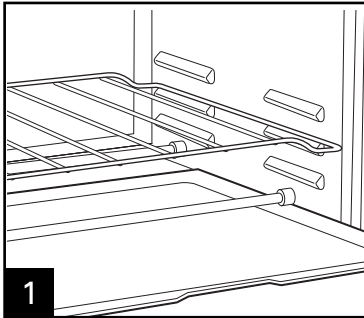




How to Toast

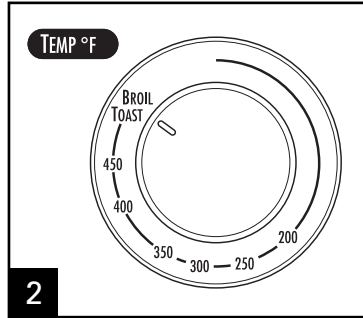
⚠ WARNING Fire Hazard.

- If contents ignite, do not open oven door. Unplug oven and allow to cool before opening door.
- Do not leave appliance unattended when in operation.
- Always unplug toaster oven when not in use.



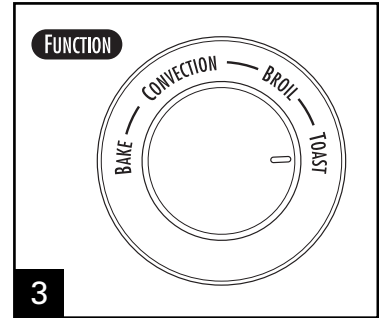
1

Place oven rack in **HIGH RACK POSITION** (shown) for toast, English muffins, bagels, and waffles.



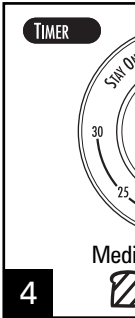
2

Turn Temperature Dial to **BROIL/TOAST**.



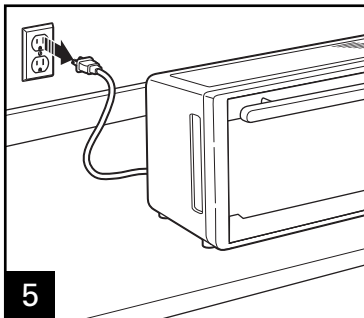
3

Place food in oven. Turn Function Dial to **TOAST**. **NOTE:** Convection available on select models only.



4

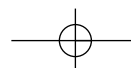
Rotate Timer dial to desired setting. The timer will sound when complete.

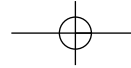


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- **When toasting only two slices of bread**, place bread in middle of oven rack to get even toasting on top and bottom.
- **To toast bagels, English muffins, and waffles**, place oven rack in HIGH RACK POSITION and place food cut/split side facing up. This will toast the cut/split side more than the outside food. Set Timer to desired setting.
- **To toast regular toaster pastries or frozen pastries**, place oven rack in the MIDDLE RACK POSITION. Select a color lighter than Medium and toast directly on the oven rack. If pastry has a glaze or frosting, use baking pan.

- When toasting, **condensation** may form on the oven door. The moisture will evaporate when the oven is cooled.
- The **number of slices** of bread and the **freshness** of the bread will affect toast color. When toasting 4 slices of bread, use a toast color setting that is 2 shades lighter than the desired toast color. Adjust the Timer based on the number of slices.
- If you are not satisfied with the toast color, rotate the rack position between the two sides of the oven. The recommended rack position is shown in the rack position diagram.



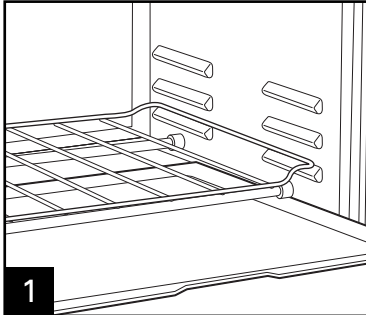


How to Bake

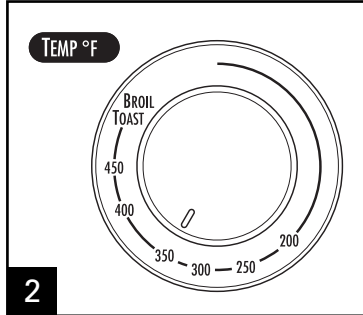
⚠ WARNING Fire Hazard.

- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.

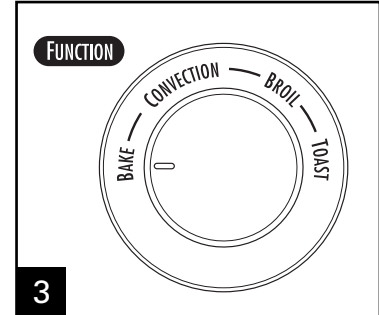
- Do not use oven...
- Always allow a... between food...
- Always unplug... not in use.



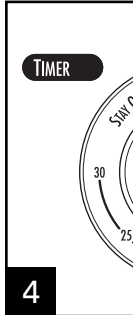
1 Place oven rack on **MIDDLE RACK POSITION** or **LOW RACK POSITION** (depending on food to be cooked). **LOW RACK POSITION** shown.



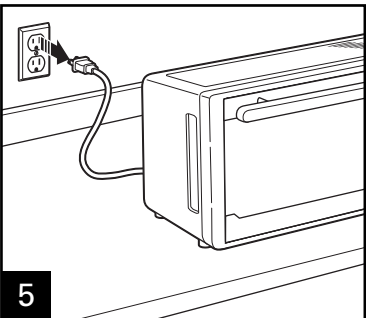
2 Turn Temperature Dial to desired temperature.



3 Turn Function Dial to **BAKE**. **NOTE:** Convection available on select models only.



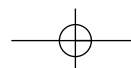
4 Rotate Time back to "dark" oven for 5 minutes to bake heated, set by rotating then to desired rotate Time

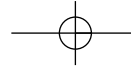


5

- Do not totally enclose foods in aluminum foil. Foil can insulate foods and slow down heating.
- To reheat rolls or biscuits, place on baking pan and heat at 300°F for 10 minutes.
- Reheat leftover roasts or casseroles at 350°F for 20 to 30 minutes or until heated through.

- Bake foods, such as pizza, on the **MIDDLE RACK POSITION**. Place food directly on oven rack or in baking pan.
- Bake foods, such as a whole chicken, on the **LOW RACK POSITION**. Place food in baking pan.





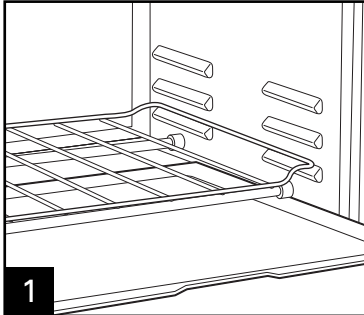
Convection Bake

(on select models)

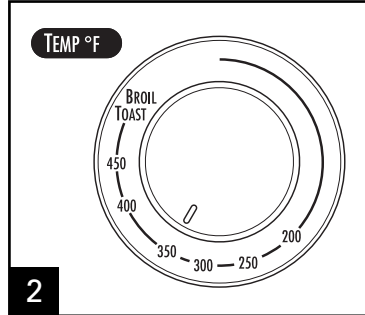
⚠ WARNING Fire Hazard.

- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.

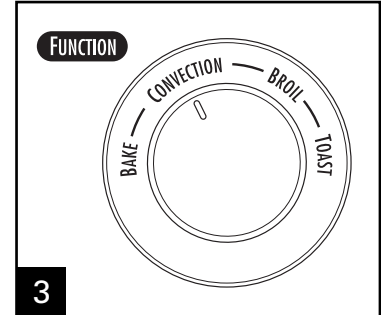
- Do not use oven
- Always allow a
- Always unplug not in use.



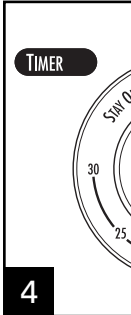
1 Place oven rack on **MIDDLE RACK POSITION** or **LOW RACK POSITION** (depending on food to be cooked). **LOW RACK POSITION** shown.



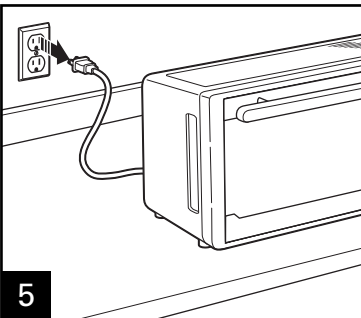
2 Turn Temperature Dial to desired temperature.



3 Turn Function Dial to **CONVECTION**. **NOTE:** Convection available on select models only.



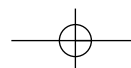
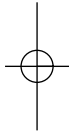
4 Rotate Time back to "dark" oven for 5 minutes to bake heated, set by rotating then to desired rotate Time

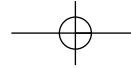


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- The convection bake function provides superior browning and crisping of food items. It is ideal for cookies, pizza, and meats.
- The convection method cooks up to one-third faster than traditional baking. When first using, check to determine if time or temperature should be adjusted.
- Do not totally enclose foods in aluminum foil. Foil can insulate foods and slow down heating.

- Bake foods, such as pizza, on the **MIDDLE RACK POSITION**. Place food directly on oven rack or in baking pan.
- Bake foods, such as a whole chicken, on the **LOW RACK POSITION**. Place food in baking pan.





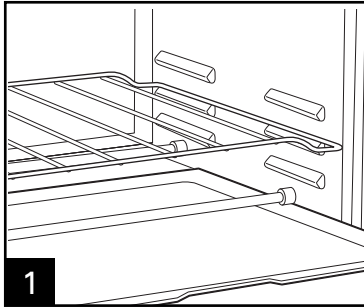
How to Broil

⚠ WARNING

Fire Hazard.

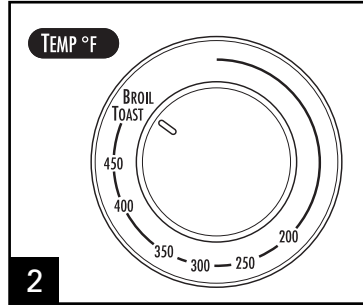
- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.
- Do not leave oven unattended during operation.

- Keep one inch between
- Do not use oven cooking
- Do not heat foods in pla
- Follow food manufactur



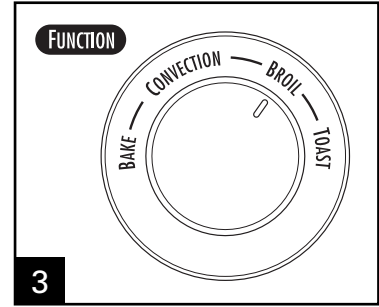
1

Place oven rack in oven. **HIGH RACK POSITION** is for faster broiling times. **MIDDLE RACK POSITION** is for foods needing longer broiling times, like chicken breasts. Place food on broil rack (optional accessory on select models) or directly onto baking pan. Place in oven. **DO NOT PREHEAT OVEN.**



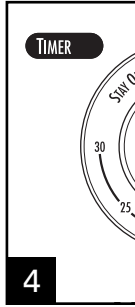
2

Turn Temperature Dial to **BROIL/TOAST**.



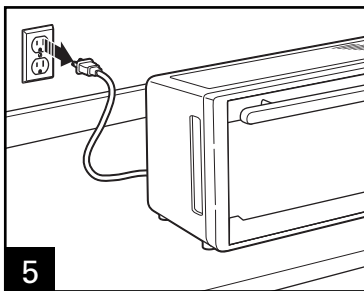
3

Turn Function Dial to **BROIL**. **NOTE:** Convection available on select models only.



4

Rotate Timer to the desired time. Turn the Timer to **START** when broiling through cooking.



5

8

FOOD	APPROX. BROIL TIME
Hamburgers	25 minutes
Hot Dogs	15 minutes
Sausage Links or Patties (pierce casings before cooking)	15 to 20 minutes
Fish	15 minutes

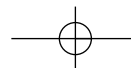
These cooking times are an average and should be adjusted to individual preferences. Turn foods halfway through cooking time.

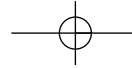
Cook beef and pork to 160°F (71°C).

Cook chicken to 165°F (74°C).

Cook fish until it flakes with a fork or until opaque throughout.

Visit foodsafety.gov for more information on safe cooking temperatures.



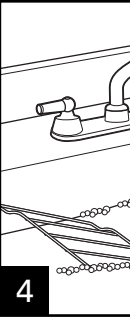
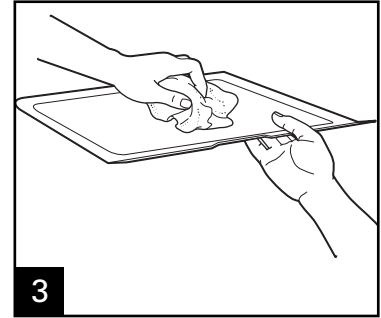
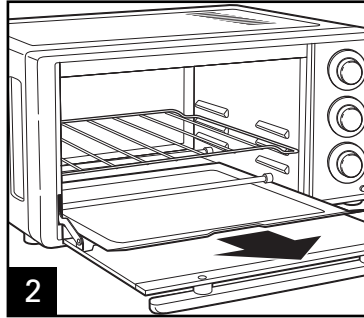
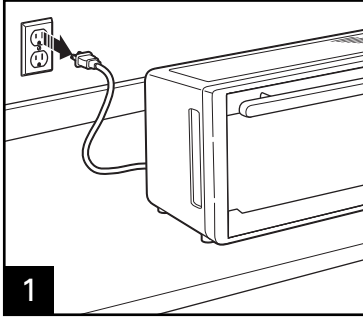


Cleaning

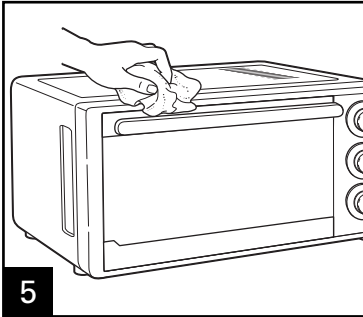
⚠ WARNING Electrical Shock Hazard.

Do not clean with metal scouring pads. Pieces can break off pad and touch

Your toaster oven should be cleaned regularly for best performance and long life. Regular cleaning will also reduce the risk



NOTE: Broil
accessory or

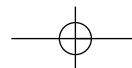


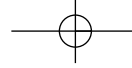
Wipe outside of oven with a damp cloth. Do not use abrasive cleansers or metal scouring pads.

To clean inside of oven, wipe oven walls, bottom of oven, and glass door with a damp, soapy cloth. Repeat with a damp, clean cloth.

For stubborn stains, use a plastic scouring pad.

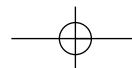
Visit hamiltonbeach.com for delicious recipes, tips, and to register your product online!

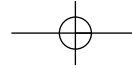




Troubleshooting

PROBLEM	PROBABLE CAUSE/SOLUTION
Oven will not heat.	<ul style="list-style-type: none">• Check to make sure electrical outlet is working and the oven is plugged in. Turn Temperature Dial to 350°F (180°C). Turn Function Dial to BAKE; then turn Timer to STAY ON.
Moisture forms on inside of oven door when toasting.	<ul style="list-style-type: none">• This is normal when toasting in a toaster oven. Moisture is slower to escape from a toaster oven than from a toaster. The amount of moisture will differ between fresh bread, bagels, and frozen bread.
An odor and smoke come from oven.	<ul style="list-style-type: none">• Smoke and odor are normal during first use of most heating appliances. These will not be a problem after the initial heating period.
Oven will not toast.	<ul style="list-style-type: none">• Check to make sure outlet is working and oven is plugged in. Turn Temperature Dial to 350°F (180°C). Turn Function Dial to TOAST; then rotate Timer past 10 and then back to desired toast color.
Some foods burn and some are not done.	<ul style="list-style-type: none">• Adjust oven rack position to center food in oven.• Adjust oven temperature or cooking time for best results with your recipes.





Limited Warranty

This warranty applies to products purchased in the U.S. and Canada. This is the only express warranty for this product or any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective at our option; however, you are responsible for all costs associated with returning the product to us and our return shipping charges. If a component under this warranty to you. If the product or component is no longer available, we will replace with a similar or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or product resulting from accident, alteration, abuse or misuse. This warranty extends only to the original consumer product recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is intended for use for other than single-family household use.

We exclude all claims for special, incidental and consequential damages caused by breach of express or implied warranty. The amount of the purchase price. **Every implied warranty, including any statutory warranty or condition of fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty is limited to the duration of this written warranty.** This warranty gives you specific legal rights. You may have other legal rights depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.235.8900 in Canada or visit hamiltonbeach.com in the U.S. or hamiltonbeach.ca in Canada. For faster service, locate the model, type, and serial number on your appliance.

