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# CUISINART TOB-30BW Owner's Manual

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# Cuisinart®

## INSTRUCTION AND RECIPE BOOKLET



**Cuisinart® Classic Toaster Oven Broiler**

**TO**

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## IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions must be followed, including the following:

1. Read all instructions.
  2. Do not touch hot surfaces. Use handles.
  3. To protect against electrical shock, do not place a toaster oven broiler in water or other liquid. See instructions for details.
  4. Close supervision is necessary when any appliance is used near children.
  5. **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.** Allow to cool before cleaning or handling.
  6. Do not operate any appliance with a damaged cord. If an appliance has malfunctioned or has been dropped, do not use it until it has been repaired by a qualified service technician or is not operating properly. Return the toaster oven to the nearest Cuisinart Repair Center for examination, repair, or electrical adjustment.
  7. The use of accessory attachments not recommended by Cuisinart may cause injury.
  8. Do not use outdoors.
  9. Do not let cord hang over the edge of the table or counter. It could be pulled on inadvertently by children or pets, which could damage the cord.
  10. Do not place toaster oven broiler on or near a hot surface or in a heated oven.
  11. Do not use this toaster oven broiler for anything other than its intended purpose.
  12. Extreme caution should be exercised when using the toaster oven with materials other than metal or glass in the toaster oven.
  13. To avoid burns, use extreme caution when removing the toaster oven from hot grease.
  14. **When not in use, always unplug the unit.** Do not use the toaster oven if the power cord is damaged.
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other than manufacturer's recommended accessories in this oven.

15. Do not place any of the following materials in the oven: paper, cardboard, plastic and similar products.
16. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
17. Oversize foods, metal foil packages and utensils must not be inserted in the toaster oven broiler, as they may involve a risk of fire or electric shock.
18. A fire may occur if the toaster oven broiler is covered or touching flammable materials such as curtains, draperies, and walls, when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
20. Do not attempt to dislodge food when the toaster oven broiler is plugged into electrical outlet.
21. Warning: To avoid possibility of fire, NEVER leave toaster oven broiler unattended during use.
22. Use recommended temperature settings for baking and roasting.
23. Do not rest cooking utensils or baking dishes on glass door.
24. Turn the function dial to the off position to turn off toaster oven broiler.

## SAVE THESE INSTRUCTIONS

**Please read and keep these instructions handy. These instructions will help you to use your Cuisinart® Toaster Oven Broiler to its fullest so that you will achieve consistent, professional results.**

## SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used in their use.

If a long extension cord is used, the marked electrical cord must be at least as great as the electrical rating of the longer cord should be arranged so that it will not be on top or tabletop where it can be tripped over or pulled.

### NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only. If it does not fit fully in the outlet, reverse the plug. If it still does not fit, consult a qualified electrician. Do not attempt to defeat this safety feature.

## FOR HOUSEHOLD USE ONLY NOT INTENDED FOR COMMERCIAL USE

## INTRODUCTION

Now Cuisinart makes countertop cooking and toasting easier. This toaster oven broiler features simple dial controls and a crumb tray that wipes clean in seconds. Cuisinart is dedicated to making your kitchen easier than ever, and this 3-in-1 appliance does it. It lets you bake an entire meal at once, or toast up enough for the whole family. And best of all, it all takes place right on your countertop. So, it's easier than ever to Savor the Good Life™ with Cuisinart.

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## FEATURES AND BENEFITS

### 1. Temperature Dial

Select desired temperature for the "Baking" or "Broiling" function.

### 2. Function Dial

Select cooking method - Bake, Broil or Toast.

### 3. Toast Shade Dial

Select the desired toast shade - Light, Medium or Dark.

### 4. Toasting Start Button

Push the "Start" button to start toasting function.

### 5. Toasting Stop Button

Push button to stop toasting in mid cycle and shut off oven.

### 6. Oven On Indicator

Indicator light will remain lit when oven is in use.

### 7. Oven Rack

Has two positions. The top position has a 50% stop feature so the rack stops halfway out of the oven. It can be removed by lifting the front of the rack and sliding it out.

### 8. Slide-out Crumb Tray (not shown)

Removes easily from the bottom of the toaster oven broiler to clean crumbs from bottom of oven.

### 9. Cord Storage

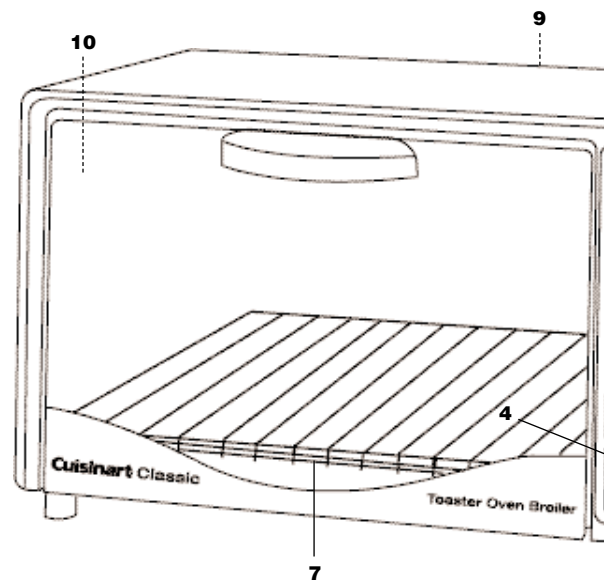
Takes up excess cord and keeps countertop neat.

### 10. Easy Clean Interior

The sides of the oven are coated, providing an easy-to-clean surface.

### 11. Baking/Broiling Pan

A baking/broiling pan is included for your convenience. The broiling pan's drip tray has two positions to accommodate a variety of meats, poultry, and fish for broiling.



Broiling Pa



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## Before you begin:

Place your oven on a flat surface.

Before using your oven, move it two to four inches away from the wall or from any objects on the countertop. Do not use on heat sensitive surface.

**DO NOT STORE OBJECTS ON THE TOP OF THE OVEN. IF YOU DO, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.**

## GENERAL GUIDELINES

**Baking:** Baking function can be used as you would normally use your large kitchen oven for roasting meats including chicken, or baking cakes, cookies and more.

**Broiling:** Broiling function can be used for beef, chicken, pork, fish and more. It also can be used to top brown casseroles and gratins. **Caution:** Aluminum foil is not recommended for covering the drip tray. Foil is extremely dangerous when broiling fatty foods. Grease will accumulate and may catch fire. The use of foil is not recommended, but if foil is used to cover broiling pan, be sure foil is tucked neatly around the pan and does not touch the walls or heating rods. Never cover crumb tray.

**Toasting:** Always have the rack in rack position "B", as indicated in the diagram on page 5, for even toasting. Always center your item/items in the middle of the rack.

**WARNING: Placing the rack in the bottom position or in the top position with the rack upwards while toasting may result in a fire. Refer to rack position diagram for proper use.**

**Turning off the toaster oven broiler:** Turn the function dial to off. The indicator will turn off.

## USE AND CARE

Unwind the power cord. Check that the crumb tray is empty and there is nothing in the oven. Plug power cord into the wall outlet.

### Broil:

Note: When broiling, add approximately 1/4 cup water to the broiling pan to reduce sizzling and splattering. Place the broiling pan in the oven. Note: There are two positions for the drip tray depending on the thicknesses of foods can be broiled. Also, the oven rack should be in the higher position (position "C" in the diagram on page 5).

To broil, set temperature and function dials to broil. Preheat for five minutes with door closed. After the five-minute preheat, place the broiling pan in the oven. Always leave door ajar when broiling. Do not use glass oven dishes to broil.

To stop broil operation, turn function dial to off position.

### Bake:

To bake, turn the temperature dial to the desired temperature and function dial to bake position. The oven indicator light will turn on for five minutes, then begin to bake.

### Toast:

To toast, make sure the oven rack is in rack position "B" as indicated in the diagram on page 5. If toasting two items, center them on the rack. Four items should be evenly spaced – two in front and two in back. Six items should be evenly spaced – three in front, three in back. Do not use glass door.

### Browning Selection:

Set function dial to toast. Turn toast shade dial to desired shade. Press "Start" button to begin toasting.

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**Stop Toasting:**

When the toasting cycle is finished, the oven will beep 5 times and turn off. If you wish to stop the toasting cycle before it is finished, simply press the "Stop" button. The toaster oven broiler will cancel your toast cycle.

**Important Notes on Toasting:**

The oven rack must be in rack position "B" as indicated in the diagram on this page.

**CLEANING AND MAINTENANCE**

Always allow the oven to cool completely before cleaning.

1. Always unplug the oven from the electrical outlet.
2. Do not use abrasive cleansers, as they will damage the finish. Simply wipe the exterior with a clean damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not to the toaster oven, before cleaning.
3. To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use Brillo pads, etc. on interior of oven.
4. To remove crumbs, slide out the crumb tray and discard crumbs. Wipe clean and replace. Crumb tray is dishwasher safe. To remove baked-on grease, soak the tray in hot sudsy water or use nonabrasive cleaners. Never operate the oven without the crumb tray in place.
5. Wire rack, broiling pan and drip tray are dishwasher safe. If heavily soiled, soak in hot sudsy water or use a nylon scouring pad or nylon brush.
6. Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven.

**IMPORTANT:**

After cooking greasy foods and after your oven has cooled, clean the interior of oven. If this is done on a regular basis, your oven will last longer. Removing the grease will help to keep toasting cycle.

All of our recipes have been tested in our kitchen and will work in the Cuisinart® Classic Toaster Oven Broiler. These recipes are just a sampling of what the Cuisinart® Classic Toaster Oven can do.

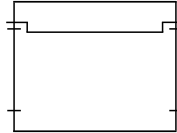
**OVEN RACK POSITION DIAGRAM**

Each recipe gives you step-by-step directions and will specify which oven rack should be positioned for best results. Please refer to the diagram below for oven rack positions. Each position is described and referred to in the recipe.

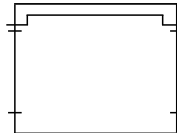
RACK  
POSITION  
"A"



RACK  
POSITION  
"B"



RACK  
POSITION  
"C"



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## Pesto Cheese Twists

Serve these as an appetizer, or with soup in place of crackers.

Makes sixteen 5-inch twists

- 1 tablespoon prepared pesto
- 1 tablespoon grated Parmesan or Asiago cheese
- 1 egg white, beaten until foamy
- 1 sheet puff pastry, thawed at room temperature for 20-30 minutes

On a lightly floured surface, roll the puff pastry until it measures 10 by 12 inches; use a pastry wheel to cut the puff pastry in half crosswise. Combine the pesto, grated cheese and half the beaten egg white (discard the remaining egg white). Spread the pesto mixture evenly over one of the half sheets using an offset spatula; top with the second half sheet. Use a rolling pin to lightly roll together. With the pastry wheel, cut the sheet in half crosswise, then cut each piece into eight strips, 1/2 x 6 inches each. Twist each strip 3 – 4 times; pinch ends to seal. Place on a tray and refrigerate for at least 30 minutes.

Ten minutes before baking, place the rack in position “B”; preheat the Cuisinart® Classic Toaster Oven Broiler to 425°F. Line the broiler pan (without drip tray) with a sheet of parchment paper.

Arrange 8 strips evenly on the parchment lined pan. Bake for 11-13 minutes at 425° F until puffed and crispy. Remove from the pan with tongs or a spatula and place on a rack to cool. Arrange the second batch on the same baking sheet and repeat. Serve slightly warm or at room temperature.

*Nutritional information per twist:*

*Calories 71 (60% from fat) • carbo. 6g • prot. 1g • fat 5g  
sat.fat 0g • chol. 0 mg • sod. 87mg • fiber 0g*

## Quick Cheese Nachos

Homemade nachos make a great quick snack. Serve with sour cream, guacamole and your favorite toppings.

Makes 2 servings

- 15 full-sized baked tortilla chips (about 2-1/4 ounces)
- 2/3 cup refried beans
- 1/4 cup jalapeño pepper slices, drained
- 1/4 cup chopped scallion
- 1/4 cup sliced black olives, drained
- 1 cup shredded extra sharp cheddar cheese

Place rack in the Cuisinart® Classic Toaster Oven Broiler; preheat on broil setting. Arrange chips in 11 x 7-inch broiler pan. Top with remaining ingredients over the chips, as evenly as possible. Bake, ending with the shredded cheese. Place in the oven and broil until bubbly, about 4 minutes. Serve immediately.

*Nutritional information per serving:*

*Calories 483 (46% from fat) • carbo. 46g • prot. 16g • fat 24g  
sat.fat 12g • chol. 61mg • sod. 1604mg*

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## Cuisinart Honey Wheat Rolls

These rolls have the nutty flavor of whole wheat, and a rich buttery taste with a kiss of honey – and they are baked in a Cuisinart® toaster oven!

Makes 16 rolls

- 6 ounces evaporated skim milk
- 1 package active dry yeast
- 1-1/2 tablespoons honey
- 1 large egg, well beaten
- 2 cups unbleached all-purpose flour
- 3/4 cup whole wheat flour
- 4 ounces unsalted butter, cut into 1-inch pieces
- 1 teaspoon salt

Cooking spray

Egg glaze (1 large egg beaten with 2 teaspoons water)

In a small saucepan over medium-low heat, warm the milk to 110° F and remove from the heat. Dissolve yeast and sugar in milk; let sit until foamy, about 3 – 5 minutes. Stir in the beaten egg and reserve.

In a Cuisinart® food processor fitted with the metal blade, process flour, butter and salt until combined, about 15 – 20 seconds. (If you have a 2011, 2014 or 3014 Series Cuisinart® Food Processor, use the metal dough blade and dough speed.) With the machine running, add the yeast mixture in a steady stream through the small feed tube, as fast as the flour absorbs it. After the dough forms a ball, process until smooth and elastic, about 60 seconds. Place in a large food storage bag. Squeeze out air, seal bag and let rise in a warm place until doubled in bulk, about 1 hour. Place dough on a floured surface and punch down; let rest for 10 minutes. Coat a 9-inch round baking pan with cooking spray. Divide dough into 16 equal pieces and shape each into a ball. Arrange, just touching, in prepared pan. Cover with plastic wrap that has been sprayed with cooking spray. Let rise for 30 minutes in a warm, draft-free place.

Fifteen minutes before baking, place rack in position “A” and preheat Cuisinart® Classic Toaster Oven Broiler to 350° on Bake setting. Brush rolls with the egg glaze and bake until golden brown, about 30 - 35 minutes. Turn out onto a rack to cool for 10 – 15 minutes before serving.

*Nutritional information per roll:*

*Calories 140 (42% from fat) • carbo. 18g • prot. 4g • fat 7g • sat.fat 0g • chol. 33mg • sod. 163mg • fiber 0g*

## Parmesan Chive Corn Muffins

These muffins are delicious served warm from the oven.

Makes six 2-1/2 inch muffins

- 1/2 cup all-purpose flour
- 1/2 cup yellow cornmeal
- 2 tablespoons firmly packed brown sugar
- 1 teaspoon cream of tartar
- 1/4 teaspoon baking soda
- 1/8 teaspoon salt
- 1 large egg, lightly beaten
- 1/2 cup milk (may use regular, reduced, lowfat, or fat free)
- 2 tablespoons unsalted butter, melted and cooled
- 1/4 cup freshly grated Parmesan cheese
- 1 tablespoon chopped fresh chives

Place the rack in position “B”; preheat Cuisinart® Classic Toaster Oven Broiler to 400° F. Evenly spray a six-cup standard muffin tin with cooking spray.

In a small mixing bowl, combine the flour, cornmeal, brown sugar, cream of tartar, baking soda and salt; stir to combine and combine with the brown sugar.

In a 1-cup glass measure combine the egg, milk and melted butter. Add the liquid ingredients, the grated Parmesan and the dry ingredients. Stir until just moistened. Fill the prepared muffin tin with the batter.

Bake in the preheated 400° F oven for about 20 minutes. Remove from pan and serve warm.

For plain corn muffins, follow the recipe, omitting the Parmesan and chopped chives.

*Nutritional information per muffin (made with whole milk):*  
*Calories 171 (35% from fat) • carbo. 22g • prot. 4g • fat 7g • sat.fat 1g • chol. 51g • sod. 190g • fiber 0g*

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## Teriyaki Glazed Chicken Breasts

Make the teriyaki marinade ahead and have it on hand.  
Serve with rice and steamed fresh vegetables.

Makes 2 servings

- 1/3 cup soy sauce (may use low sodium)
- 3 tablespoons rice wine vinegar
- 2 tablespoons rice wine or dry sherry
- 1 tablespoon finely chopped fresh ginger root
- 2 tablespoons brown sugar
- 2 boneless, skinless chicken breast halves (about 6 – 8 ounces each)

In a 1-quart Cuisinart® saucepan, combine the soy, rice wine vinegar, rice wine, ginger, and brown sugar. Bring to a boil, then reduce the heat and simmer for 15 minutes. Strain, discard the solids, and let cool.

Rinse the chicken and pat dry. Place the chicken between two sheets of plastic wrap and pound to an even thickness of 1/2 inch with a flat mallet. Put the chicken breasts in a resealable plastic bag and pour half the teriyaki marinade over them. Press the air out and let marinate for 15 minutes at room temperature. Reserve and refrigerate the remaining marinade in a glass storage jar; it will keep refrigerated for up to 2 weeks.

Place the rack in position “C”; preheat the Cuisinart® Classic Toaster Oven Broiler on broil setting, keeping door ajar. Place the drip tray in the broiling pan so that the flattened chicken breast halves will be about 1-inch from the upper element. Add 1/4 cup of water to the broiling pan and arrange the chicken “skin” side down on the drip tray. Broil with the door ajar, about 6 – 8 minutes. Turn chicken and continue cooking until juices run clear, about 6 – 8 minutes longer. (Internal temperature of chicken should be 170° F.) Turn off broiler. Serve.

*Nutritional information per serving:*

*Calories 190 (8% from fat) • carbo. 7g • prot. 32g • fat 2g  
sat. fat 0g • chol. 75mg • sod. 1238mg • fiber 0g*

## Herb and Lemon Roast Chicken

Roast a succulent chicken without turning on the broiler.

Makes 4 servings

- 1 small broiler/fryer chicken, about 3-1/2 to 4 pounds
- 3/4 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 4-inch sprig fresh herb (rosemary, thyme, oregano)
- 1 clove garlic, peeled and cut in half
- 1 small onion (about 2 ounces), peeled and quartered
- 4 strips lemon zest (1/2 x 3 inches each)
- 1 tablespoon extra virgin olive oil
- 1 tablespoon freshly squeezed lemon juice

Place the rack in the Cuisinart® Classic Toaster Oven Broiler on broil setting, keeping door ajar. Preheat the oven to 400° F on the bake setting.

Remove giblets and neck from cavity of chicken; reserve or discard. Rinse chicken with cold water and pat dry. Place the broiling pan in the lower position; add 1/4 cup water to the drip tray and spray the drip tray with cooking spray. Tuck the wings and legs of the chicken on the prepared pan. Wash counter and hands with water before continuing.

Combine the salt and pepper. Rub half the mixture into the skin of the chicken. Then place the herb sprig, garlic halves, onion quarters in the cavity of the chicken. Loosely tie the legs together. Rub the remaining olive oil and remaining salt and pepper. Drizzle with the remaining lemon juice. Place the chicken in the oven and roast at 400° F for 20 minutes, then reduce the temperature to 375° F and continue to roast for 50 – 60 minutes until the internal temperature of the chicken should be 170° F when tested in the thickest part of the dark meat. Juices should run clear.) Turn off oven and let stand on a platter. Let stand 10 – 15 minutes before carving (may be served immediately if desired, but skin will lose its crispness).

*Nutritional information per serving:*

*Calories 761 (31% from fat) • carbo. 3g • prot. 32g  
sat. fat 1g • chol. 405mg • sod. 744mg*

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## Sausage and Bean Burritos

We used low-fat fresh chicken sausage for our burritos, but you may also use leftover chopped chicken, pork or beef.

Makes 4 servings

- 1 teaspoon good quality olive oil
  - 3/4 pound fresh turkey or chicken sausage, casings removed
  - 8 green onions, trimmed and chopped
  - 1/4 cup chopped Italian parsley
  - 1 can (15-ounce) white beans, drained, rinsed and drained again
  - 1/4 teaspoon kosher salt
  - 1 tomato (6 ounces), cored, seeded and chopped
  - 1 jalapeno pepper, seeded and chopped
  - 2 tablespoons fresh lime juice
  - 8 ounces shredded lowfat Cheddar or Monterey Jack cheese (about 2 cups)
  - 4 9-inch flour tortillas (may use flavored such as sun-dried tomato)
- sour cream and salsa for garnish

Place the rack in position "B"; preheat the Cuisinart® Classic Toaster Oven Broiler to 350° F. Spray a 7 x 11-inch baking dish with cooking spray, or rub with olive oil.

In a medium nonstick skillet, heat the olive oil over medium heat. Add the sausage and cook until lightly browned and cooked through, breaking up with a fork or wooden spoon, about 8 to 10 minutes. Drain the sausage. Add a quarter of the green onions, the chopped parsley, white beans and salt to the same pan. Use the back of a wooden spoon to mash the beans (the beans should be just partially mashed), and cook until heated through, about 3 to 4 minutes. Crumble the drained sausage and stir into the bean mixture. Transfer to a bowl and let cool. Stir in the chopped tomato, chopped jalapeño, lime juice, half the cheese and half the remaining green onions.

Spread one quarter of the sausage/bean mixture in a line just below the center of each tortilla. Sprinkle each with 2 tablespoons of the remaining cheese. Roll the burritos and place them seam side down in the prepared baking dish. Cover with a sheet of foil that has been sprayed with cooking spray; bake for 15 minutes. Remove the foil and sprinkle evenly with the remaining cheese and chopped green onions.

Continue to bake until the cheese is melted and bubbly. Let cool for 5 minutes longer. Serve with guacamole, salsa and sour cream.

### Variation:

- Use fresh ground turkey or chicken in place of sausage.

*Nutritional information per burrito*  
Calories 608 (41% from fat) • carbo. 54g • protein 25g  
sat. fat 5g • chol. 93mg • sod. 1218mg

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## Spicy London Broil

This dry rub has bold, spicy flavors – not overbearing, but also not for the fainthearted. If you prefer milder flavors, cut back on the cayenne just a bit.

Makes 4 to 6 servings

- 1-1/2 teaspoons ground cumin
- 1-1/2 teaspoons sugar
- 1-1/2 teaspoons kosher salt
- 1-1/4 teaspoons thyme
- 1 teaspoon freshly ground black pepper
- 1/4 - 1/2 teaspoon cayenne
- 1-1/2 pounds top round London Broil cut, about 1-1/4 inches thick

At least 1 hour before broiling, and up to a day ahead (the flavors will become more intense), combine the cumin, sugar, salt, thyme, pepper and cayenne in the Cuisinart® Mini-Prep® or Mini-Prep®Plus or blender and process for 15 – 20 seconds to blend the spices together. Rub the spice mixture evenly on the meat. Place on a nonmetallic plate, cover with plastic wrap and refrigerate until 20 minutes before cooking.

Place the rack in position “B” and preheat the Cuisinart® Classic Toaster Oven Broiler on the broil setting for 10 minutes. Put 1/4 cup of water in the bottom of the broiler pan; place the drip tray in the broiling pan so that the meat will be about 1 inch from the upper element. Lightly spray the rack with cooking spray. Arrange the meat on the broiler rack. Broil with the door ajar for 8 to 10 minutes. Turn the London Broil and broil for 8 to 10 minutes on the other side, until meat is done to desired taste. Test for appropriate doneness with an instant read thermometer. (120 – 125° F = Rare; 125 – 140° F = Med. Rare; 140 – 155° F = Med.; 160° + = Well-done). Let stand for 10 minutes before carving to allow the juices to set – the meat will continue to cook during this time. After the meat has rested, slice very thinly and serve.

*Nutritional information per serving (based on 6 servings):  
Calories 186 (40% from fat) • carbo. 155g • pro. 25g • fat 8g  
sat. fat 3g • chol. 69mg • sod. 519mg • fiber 0g*

## Mushroom Meat Loaf

This meatloaf makes out-of-this-world sandwiches (if there are any leftovers!).

Makes 6 servings (12 slices)

- 1/2 tablespoon extra virgin olive oil
- 4 ounces mushrooms, sliced or chopped
- 1 large celery stalk, chopped
- 1 medium onion, chopped
- 1 clove garlic, chopped
- 1 teaspoon thyme
- 2 slices firm white bread (such as Pepperidge Farm or similar)
- 1/2 cup milk (may use whole, 2%, 1% or nonfat milk)
- 1 large egg or 2 large egg whites
- 3/4 pound ground veal \*
- 3/4 pound lean ground pork \*
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

Place the rack in position “A” and preheat the Cuisinart® Classic Toaster Oven Broiler to 350° F. Lightly coat a loaf pan 8 x 4 x 2 1/2 inches with cooking spray. Heat the oil in a 10-inch skillet over medium heat. Sauté mushrooms, celery and onion and cook until tender, 4 to 5 minutes. Add garlic and thyme; cook for 1 minute. Remove from the heat; transfer to a bowl and let cool.

Place the torn bread in a large bowl. Stir in the milk and egg whites for 2 – 3 minutes. Add the cooled cooked vegetable mixture, salt and pepper; mix well to combine. Pack mixture into the loaf pan. Bake for 1-1/4 hours. Internal temperature should be 160° F. Let loaf to rest in the pan for 10 minutes. Drain, turn the loaf out of the pan and slice to serve.

\* For very lean ground veal and pork, choose lean boneless veal chops from the meat case, then ask the butcher to grind the chops and use the Cuisinart® food processor fitted with the grinding blade (see instruction book for detailed instructions on “grinding”).

*Nutritional information per serving (2 slices; made with 1% milk):  
Calories 298 (57% from fat) • carbo. 8g • prot. 25g  
sat. fat 7g • chol. 125g • sod. 476g • fiber 0g*

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## Soy Glazed Salmon with Dijon Dill Sauce

The Dijon Dill Sauce may be made ahead if you are entertaining.

Makes 4 servings

- 1 small shallot (1/2 ounce)
- 3/4 ounce fresh dill weed
- 1/2 cup grainy Dijon-style mustard
- 2/3 cup nonfat plain yogurt \*
- 2 teaspoons sugar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 2 tablespoons extra virgin olive oil
- 4 6-ounce portions salmon fillet, skin on
- 1 tablespoon soy sauce

In a Cuisinart® food processor fitted with the metal blade, drop the shallot through the feed tube and chop, 5 – 10 seconds. Add the dill, pulse to chop, 10 – 12 times. Scrape the work bowl. Add the mustard, yogurt, sugar, half the salt, and half the pepper; process to combine. With the machine running, add the olive oil in a steady stream; process until emulsified, 10 – 15 seconds. Transfer to a bowl and let sit for 30 minutes or longer so that flavors develop. The sauce may be done up to a day ahead. Makes about 1-1/4 cups sauce.

Brush the salmon fillets with the soy sauce and sprinkle with the remaining salt and pepper. Let sit for 15 minutes at room temperature. Place the rack in the Cuisinart® Classic Toaster Oven Broiler in position “B” and preheat the oven on the broil setting. Place the drip pan in the broiling pan so that the fish will be about 1-1/2 to 2 inches from the upper element. Lightly spray the broiler rack with cooking spray and add 1/4 cup of water to the drip pan. Arrange the salmon fillets skin down on the prepared pan. Place in the oven and broil with the oven door ajar for 14 to 18 minutes; salmon should test 145 – 150° F when tested with an instant read thermometer. Serve hot or chilled with the Dijon Dill sauce.

\* If you prefer a thicker sauce, strain the yogurt for 1 hour or longer using a yogurt strainer or a strainer lined with a coffee filter; discard the whey (liquid). For a richer sauce, use whole sour cream.

*Nutritional information per serving (sauce made with nonfat yogurt):*  
Calories 377 (49% from fat) • carbo. 6g • prot. 37g • fat 18g  
sat. fat 3g • chol. 94mg • sod. 900mg • fiber 0g

## Tomato Potato Gratin

A slight change from traditional potato gratin, this dish is excellent served with grilled sw

Makes 6 servings

- 1-1/2 tablespoons extra virgin olive oil
- 2 medium onions, cut into thin slices  
(may use 3 or 4 mm slicing disc of Cuisinart® food processor)
- 1-1/2 cups chopped plum tomatoes (3 – 4 tomatoes, cut into 1/8-inch slices)
- 3/4 teaspoon kosher salt
- 1 teaspoon fresh rosemary (1/2 teaspoon dried),
- 1/2 teaspoon fresh thyme (1/4 teaspoon dried),
- 1/4 teaspoon freshly ground black pepper
- 1/3 cup grated Parmesan or Asiago
- 1-1/2 pounds baking potatoes, scrubbed, peeled if desired, cut into 1/8-inch slices (may use 3 or 4mm slicing disc of Cuisinart food processor)

Place the rack in position “B”; preheat the Cuisinart® Classic Toaster Oven Broiler to 400° F. Brush an 8 x 11-inch oval or 8 x 8-inch square pan with olive oil.

In a 12-inch nonstick Cuisinart® fry pan, heat the olive oil over medium heat. Add the onions and cook, stirring occasionally, until translucent, about 5 minutes. Remove from the heat and add the plum tomatoes and 1/4 teaspoon of the salt.

In a small bowl, combine the rosemary, thyme, remaining olive oil, and cheese. Spread half the tomato/onion mixture in the pan. Layer half the potato slices evenly on top. Sprinkle with the remaining Parmesan mixture. Repeat. Cover with aluminum foil and bake for 40 – 45 minutes, until potatoes are tender when tested. Remove the foil, remove the foil and bake for an additional 15 – 20 minutes until golden. Let rest 5-10 minutes before serving.

*Nutritional information per serving:*  
Calories 173 (28% from fat) • carbo. 26g • prot. 10g  
sat. fat 2g • chol. 4mg • sod. 350mg

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## Baked Potatoes

Why turn on the big oven just to bake potatoes when the Cuisinart® Classic Toaster Oven Broiler does such a good job?

Makes 4 servings

- 4 Idaho or russet potatoes (8 – 11 ounces each)
- 1 teaspoon extra virgin olive oil

With the rack in position “B”, preheat the Cuisinart® Classic Toaster Oven Broiler to 400° F on bake setting. Scrub the potatoes thoroughly and dry. Lightly rub each potato with 1/4 teaspoon of the olive oil. Use a fork to prick potatoes, about 6 to 8 times. Place directly on the rack and bake until soft and easily pierced with a knife, about 55 – 60 minutes. Remove from the oven.

To serve, pinch open the top, fluff the interior with a fork, and serve topped with butter, extra virgin olive oil, margarine, or sour cream, as desired. Add kosher or sea salt and freshly ground pepper to taste.

Variation: Substitute sweet potatoes or yams for baking potatoes.

*Nutritional information per serving (10 oz. Potato):*  
Calories 235 (5 % from fat) • carbo. 51g • pro. 6g • fat 1g  
sat.fat 0g • chol. 0mg • sod. 17mg • fiber 5g

## Broccoli & Cheddar Twice Baked

Serve as a very hearty side dish, or as a big salad to make a simple supper.

Makes 4 servings

- 4 Idaho or russet potatoes, about 10 – 11 ounces each
- 1 teaspoon extra virgin olive oil
- 1 tablespoon unsalted butter
- 2 green onions, trimmed and chopped
- 1 broccoli crown, about 6 ounces, trimmed and chopped
- 3/4 cup milk (may use whole, reduced fat, lowfat or fat free)
- 4 ounces sharp cheddar cheese, shredded (may use any cheese)
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground white or black pepper

Prepare and bake potatoes as in Baked Potatoes, but do not slit slightly with a knife to allow steam to vent. When cooked, cut off top third of the potatoes and scoop out flesh, leaving shells. Reserve flesh and skins. Discard tops, or reserve for another use.

While the potatoes bake and cool, melt the butter in a 12-inch skillet with a lid over medium-low heat. Add the chopped green onions. Stir to coat the vegetables, then cover and steam the vegetables 5 minutes until tender, but still crispy. Uncover, remove from heat.

Use Cuisinart® hand mixer on low speed to whip the potato flesh, shredded cheese, salt and pepper; mash or beat to combine. Add cooled sautéed vegetables and stir by hand to combine. Add reserved potato shells with the potato/broccoli mixture. Bake ahead to this point and refrigerated until ready to bake.

Place the rack in position “B”; preheat the Cuisinart® Classic Toaster Oven Broiler to 375° F. Arrange the potatoes in a 7 x 11-inch baking pan. (To make simple by lining the pan with parchment paper.) Bake, until the potatoes are golden brown and the potatoes are hot, about 25 – 30 minutes. If potatoes are cold from the refrigerator, add 5 – 8 minutes. Remove from the oven and serve hot.

*Nutritional information per serving:*  
Calories 369 (25% from fat) • Carbo. 54g • prot. 17g  
chol. 31mg • sod. 498mg • fiber 5g

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## Orzo Stuffed Squash

A nice complement to grilled meats or seafood,  
or a very nice vegetarian entrée.

Makes 4 servings

- 4 medium yellow squash (6 – 8 ounces each)
- 1 tablespoon extra virgin olive oil
- 1 clove garlic, chopped
- 1/2 cup minced red onion
- 1/2 cup finely chopped red bell pepper
- 1 teaspoon basil
- 1 cup cooked orzo, pastene, or rice
- 1 tablespoon chopped flat parsley
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 3 ounces shredded sharp cheddar cheese (may use reduced-fat)
- Cooking spray

Steam squash for 12 – 15 minutes until crisp tender. When cool enough to handle, cut a lengthwise strip from the top of each squash and reserve; scoop out the pulp from the lids and the shells, discarding the seeds and leaving 1/4 inch thick shells. Invert the shells on a cooling rack over a towel and let drain for 30 minutes. Chop the squash lids and reserve.

Melt 2 teaspoons of the olive oil in a 10-inch nonstick skillet over medium heat. Add the chopped garlic, onion and pepper and cook until tender, 3 – 5 minutes. Stir in the reserved chopped basil, chopped squash, orzo or rice, parsley, salt and pepper. Remove from the heat and let cool for 5 minutes. Stir in the shredded cheese. Rub each squash shell with 1/4 teaspoon extra virgin oil. Stuff the squash shells generously with the orzo/vegetable mixture. The recipe may be done ahead to this point, covered and refrigerated.

Place the rack in position "B"; preheat the Cuisinart® Classic Toaster Oven Broiler to 400° F. Spray a 7 x 11-inch baking dish with cooking spray. Arrange the stuffed squash in the baking dish. Bake until the squash are golden brown and heated through, 20 – 25 minutes. Serve hot.

*Nutritional information per serving:*

*Calories 230 (33% from fat) • carbo. 28g • prot. 12g • fat 9g  
sat. fat 3g • chol. 15mg • sod. 406mg • fiber 5g*

## Boysenberry Oat Bars

Replacing some of the fat with applesauce  
makes these bar cookies a healthy

Makes 16 bars

- Cooking spray
- 1 cup rolled oats
- 1 cup all-purpose flour
- 2/3 cup packed light brown sugar
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 1-1/2 teaspoons vanilla
- 1/4 cup unsalted butter, cut in 1/4-inch pieces
- 3 tablespoons apple sauce
- 1/4 cup chopped walnuts
- 1 10-ounce jar boysenberry preserves (about 1

Place the rack in position "B"; preheat the Cuisinart® Classic Toaster Oven Broiler to 325° F on bake setting. Lightly spray a 7 x 11-inch baking dish with cooking spray.

Insert the metal blade in the Cuisinart® food processor. Pulse the flour, brown sugar, salt and baking soda. Pulse to combine. Add the vanilla, butter and applesauce. Process until the mixture is moistened and crumbly, about 10 – 15 seconds. Remove the butter. Return 1/2 cup to the work bowl; add walnuts. Pulse to combine.

Press the oatmeal mixture without the nuts evenly into the baking pan. Spread the boysenberry preserves over the top. Sprinkle the reserved oat/nut mixture. Bake in the preheated oven until golden. Let cool completely in the baking pan set in the toaster oven. Cut into bars.

*Nutritional information per serving:*

*Calories 150 (27% from fat) • carbo. 26g • prot. 2g • fat 5g  
sat. fat 0g • chol. 7mg • sod. 53mg • fiber 1g*

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## Cranberry Ginger Apple Crisp

An old favorite with a twist – dried cranberries and bits of crystallized ginger.

Makes 8 servings

- 1 cup rolled oats
- 1/2 cup brown sugar, packed
- 1/3 cup all-purpose flour
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 3/4 stick (6 tablespoons) unsalted butter, melted
- 1-1/2 pounds tart apples, peeled, cored, quartered and cut in 1/4-inch slices
- 1 tablespoon freshly squeezed lemon juice
- 1/2 cup dried cranberries
- 2 tablespoons chopped crystallized ginger
- 1/2 cup granulated sugar
- 2 tablespoons honey
- 1 teaspoon vanilla

Place the rack in position “A”; preheat the Cuisinart® Classic Toaster Oven Broiler to 350° F on bake setting. Lightly coat an 8 x 8-inch glass or ceramic baking dish with cooking spray.

In a medium bowl, combine the rolled oats with the brown sugar, flour, cinnamon and salt. Add the melted butter and stir until the mixture is evenly moistened. Use your fingers to pinch the mixture into large crumbs.

In a medium bowl, toss the sliced apples with the lemon juice, cranberries, chopped ginger, granulated sugar, honey, and vanilla. Spoon the apple mixture evenly in the prepared baking dish. Sprinkle evenly with the reserved crumb mixture.

Bake in the preheated oven for 40 – 45 minutes, until the apples are tender and the filling is bubbling. Let rest for 20 to 30 minutes before serving. Serve warm or at room temperature with vanilla ice cream, frozen yogurt or freshly whipped cream.

*Nutritional information per serving:*

*Calories 349 (25% from fat) • carbo. 66g • prot. 2g • fat 10g  
sat. fat 0g • chol. 22mg • sod. 79mg • fiber 4g*

## Chocolate Chip Brownie

Our reduced-fat version of this old favorite is p

Serves 8 to 10

- 2 large eggs
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1/4 cup unsalted butter, melted (1/2 stick)
- 1/4 cup prune purée (may use baby food puréed p
- 1/2 cup all-purpose flour
- 1/3 cup unsweetened cocoa
- 1/2 teaspoon salt
- 2 teaspoons vanilla extract
- 3/4 cup semi-sweet chocolate chips
- 1 cup coarsely chopped pecans or walnuts

Place the rack in position “B”; preheat the Cuisinart® C Broiler to 350° F on bake setting. Lightly spray a 9-inch cooking spray.

Beat the eggs in a medium bowl until frothy. Stir in the smooth. Stir in the melted butter and prune purée. Add salt; stir to combine. Add the vanilla, chocolate chips a Pour into the prepared pan.

Bake for 25 to 28 minutes, until just barely set (pie will center – do not overbake). Remove from the oven and a rack before cutting. If you wish to serve it warm, let gently in the Classic Toaster Oven Broiler for about 10. Cut into wedges and serve. Very good when topped w yogurt and a drizzle of fudge or chocolate sauce.

Variation: Substitute milk chocolate, white chocolate, p scotch chips for the chocolate chips; substitute other r hazelnuts or almonds.

*Nutritional information per serving (based o*

*Calories 291 (50% from fat) • carbo. 332g • p  
sat. fat 1g • chol. 67mg • sod. 143mg*

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## WARRANTY

### CUISINART® CLASSIC TOASTER OVEN BROILER

#### THREE-YEAR LIMITED WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Classic Toaster Oven Broiler that was purchased at retail for personal, family, or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Classic Toaster Oven Broiler will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

We suggest that you complete and return the enclosed warranty registration card promptly to facilitate verification of the date of original purchase. However, return of the warranty registration card is not a condition of these warranties.

If your toaster oven broiler should prove to be defective within the warranty period, we will repair it (or, if we think it necessary, replace it) without charge to you. To obtain warranty service, please call our Customer Service Center toll-free at 1-800-726-0190, or write to:

Cuisinart  
150 Milford Road  
East Windsor, NJ 08520

To facilitate the speed and accuracy of your return, please include proof of purchase and should call 1-800-726-0190 for more information. Please also be sure to include a return address, date of purchase, a description of the product defect, product serial number (if applicable), and any other information pertinent to the defect. Please pay by check or money order.

Your Cuisinart® Classic Toaster Oven Broiler has been designed to strict specifications and has been designed for use with Cuisinart Classic Toaster Oven Broiler accessories and replacement parts. These warranties expressly exclude any defects or damages caused by replacement parts, or repair service other than those authorized by Cuisinart. These warranties do not cover damage caused by accident, misuse, shipment, or other than ordinary wear and tear. These warranties exclude all incidental or consequential damages. We do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation may not apply to you.

#### CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, Cuisinart offers the option of returning a nonconforming product (A) to the retailer where purchased or (B) to another retail store which sells Cuisinart products of the same type. The retail store shall then decide to either repair the product, refer the consumer to an independent repair facility, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If either of these options does not result in the appropriate relief to the consumer, Cuisinart will then take the product to an independent repair facility where the repair can be economically accomplished. \*Cuisinart and not the retailer is responsible for the reasonable cost of such service, repair, or refund for nonconforming products under warranty.

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California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Customer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

**BEFORE RETURNING YOUR CUISINART® PRODUCT**

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Cuisinart Service Center at 1-800-726-0190 before returning the product to be serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.



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