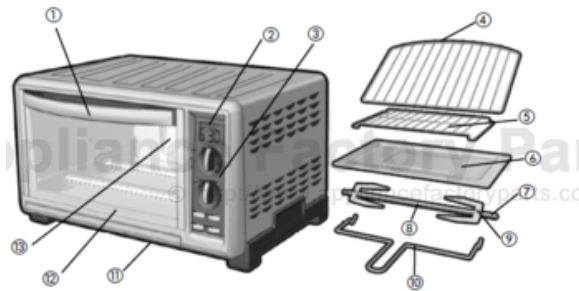


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George Foreman TO2021BQ Owner's Manual

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



Countertop Oven OVEN • ROTISSERIE

GEORGE FOREMAN
HEALTHY COOKING

CUSTOMER CARE LINE:

USA/Canada 1-800-231-9786

Accessories/Parts (USA/Canada)

1-800-738-0245

For online customer service
and to register your product,
go to www.prodprotect.com/applica

3-YEAR LIMITED WARRANTY

Find healthy recipes at

www.georgeforemancooking.com

MODELS

TO2021B

TO2021BQ

IMPORTANT SAFEGUARDS

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

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment. Or, call the appropriate toll-free number on the cover of this manual.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect the appliance, press power button then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Use extreme caution when removing tray or disposing of hot grease.
- Oversized foods or metal utensils must not be inserted in a toaster oven, as they may create a fire or risk of electric shock. A fire may occur if the toaster oven is covered or touching flammable material including curtains, draperies, walls and the like, when in operation.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts resulting in a risk of electric shock.
- Extreme caution should be exercised when using containers constructed of other than metal or glass.

- Do not store any material, other than accessories, in this oven when not in use.
- Do not place any of the following materials in the oven: plastic and the like.
- Do not cover crumb tray or any part of the oven. This may cause overheating of the oven.

SAVE THESE INSTRUCTIONS

This product is for household use only.

GROUNDING PLUG

As a safety feature, this product is equipped with a grounding plug that will only fit into a three-prong outlet. Do not attempt to modify the plug. Improper connection of the grounding plug may result in electric shock. Consult a qualified electrician if you are unsure if the outlet is properly grounded.

TAMPER-RESISTANT SCREW

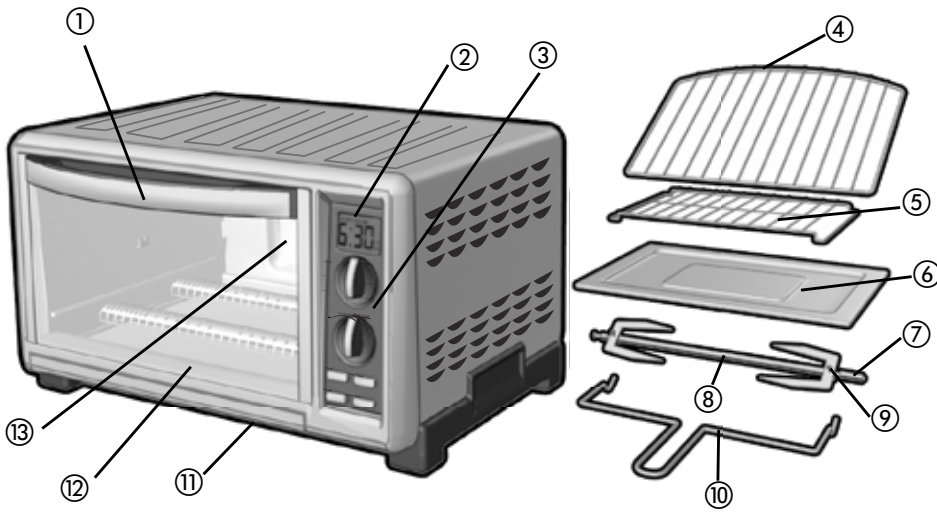
Warning: This appliance is equipped with tamper-resistant screws to prevent removal of the outer cover. To avoid electric shock, do not attempt to remove the cover or other serviceable parts inside. Repair should be performed by qualified personnel.

ELECTRICAL CORD

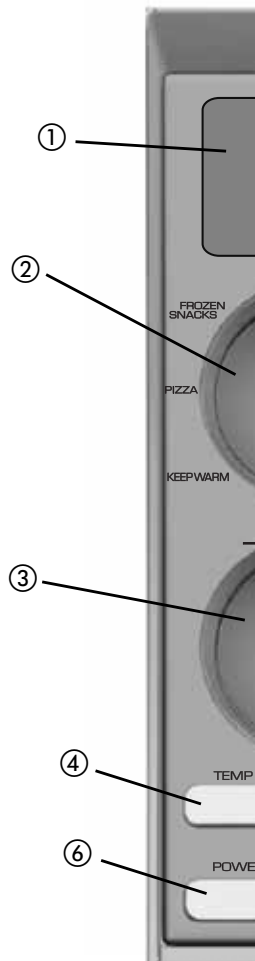
- a) A short power-supply cord (or detachable power-supply cord) should be provided to reduce the risk resulting from a longer cord in or tripping over a longer cord.
- b) Longer detachable power-supply cords should be used if care is exercised in their use.
- c) If a long detachable power-supply cord is used:
 - 1) The marked electrical rating of the cord should be at least as great as the electrical rating of the appliance.
 - 2) If the appliance is of the grounded type, the cord should be a grounding-type 3-wire cord.
 - 3) The cord should be arranged so that it does not drape over the countertop or tabletop where it can be pulled over unintentionally.

Note: If the power supply cord is damaged, it should be replaced by a qualified person; in Latin America, by an authorized service center.

Product may vary slightly from what is illustrated.



- 1. Door handle
 - 2. Digital display
 - 3. Control panel (See B)
 - † 4. Slide rack (Part# TO2021B-02)
 - † 5. Broil rack (Part# TO2021B-03)
 - † 6. Bake/broil pan (Part# TO2021B-01)
 - † 7. Rotisserie prongs (Part# TO2021B-05)
 - † 8. Rotisserie rod (Part# TO2021B-06)
 - † 9. Rotisserie wing nuts (Part# TO2021B-07)
 - † 10. EZ fit rotisserie tool (Part# TO2021B-08)
 - † 11. Slide-out crumb tray (Part# TO2021B-04)
 - 12. Glass door
 - 13. Extra-deep curved interior
- Note:** † indicates consumer replaceable/removable parts



B

- 1. Digital display
- 2. Cooking FUNCTION control knob
- 3. TEMP/TIME/TOAST control knob
- 4. TEMP button
- 5. TIME/TOAST button
- 6. POWER button
- 7. START/STOP button

How to Use

This product is for household use only.

CAUTION: THIS OVEN GETS HOT. WHEN IN USE, ALWAYS USE OVEN MITTS OR POT HOLDERS WHEN TOUCHING ANY OUTER OR INNER SURFACE OF THE OVEN.

GETTING STARTED

- Remove all packing material and any stickers; peel off clear protective film from control panel.
- Please go to www.prodprotect.com/applica.com to register your warranty; for additional information go to www.georgeforemancooking.com.
- Wash all removable parts as instructed in CARE AND CLEANING section of this manual.
- Select a dry, level location where this unit is to be used allowing enough space for back of the unit and the wall to allow heat to flow without damage to cabinets and walls.
- Insert crumb tray below lower heating elements.
- Insert slide rack, making sure to insert curved end toward the back of the oven as it is designed to fit the curved interior of the oven for cooking pizza.
- Remove tie from cord and unwind.
- Plug unit into electrical outlet. The digital display shows default temperature.

Caution: Unit gets hot. NEVER touch outer surfaces. Always use oven mitts or pot holders.

Note: Before first use, run this oven empty for 15 minutes to remove/burn off any possible residues from manufacturing. You may notice some slight smoke and odor escaping from the oven. This is normal and will disappear with use of oven.

HELPFUL INFORMATION ABOUT YOUR OVEN

This oven uses infrared energy to enhance the cooking process for better browning and, in some cases, shorter cooking time.

Note: When the oven is in use, the interior lights will cycle on and off. This is normal.

Caution: Unit gets hot. NEVER touch outer surfaces. Always use oven mitts or pot holders.

- The oven is preset for temperature and time. These preprogrammed temperatures and times are to be used as a suggestion. When cooking any food for the first time, begin checking the doneness several minutes before the expected finish time.

Important: The time counts down once the START/STOP button is pressed and the oven is fully preheated.

Note: Until the preheat is completed the digital display will flash and the time will not change until the cooking begins.

Important: When the words "REDUCED COOKING TIME" are visible on the digital display, the oven is functioning.

COOKING CYCLES




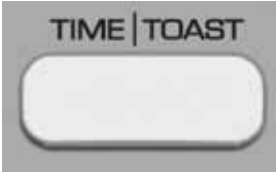
SETTING	TEMPERATURE
KEEP WARM	
PIZZA	
FROZEN SNACKS	
TOAST	Set
BAKE	
BROIL	
ROTISSERIE	
REHEAT	

- You can change the temperature and time for each cooking cycle.
 - o To change the preset temperature, press the TIME/TEMP/TOAST control knob as follows:
 - to the left (-) to decrease the temperature
 - to the right (+) to increase the temperature
 - o To change the preset time, press the TIME/TEMP/TOAST control knob as follows:
 - to the left (-) to decrease the time in minutes
 - to the right (+) to increase the time in minutes

Note: To change the temperature or time quickly, press the TIME / TOAST button hold the TIME/TEMP/TOAST control knob (left to decrease; right to increase).

- The oven is preset for temperature and time for your first cycle then adjust lighter or darker as needed.
- Once a toast setting is selected and the START/STOP button is pressed, the digital display will change to show the estimated cooking time. The timer does not count down.
- If food is browning too quickly, use a loose foil cover. The foil does not touch the heating elements.
- When the oven door is opened during use, the oven will turn off and the blue backlight on the digital display will turn off. When the door is closed, the lights come on; the backlight on the digital display turns on and the oven resumes cooking. The timer continues to count down.
- When using the rotisserie, foods should be cooked on the rotisserie.
- At the end of any cooking cycle there will be a beep.

FUNCTIONS

<p>POWER button</p> 	<p>Turns the appliance on and off. This is the first button to be pressed to bring power to the appliance. When cooking is complete, press this button to turn appliance off; then, unplug the appliance.</p>
<p>START/STOP button</p> 	<p>This is the last button to be pressed to begin and end cooking.</p>
<p>TEMP button</p> 	<p>Once a cooking cycle is selected, press this button to display the preset temperature. To change the preset temperature turn the TIME/TEMP/TOAST control knob as directed.</p>
<p>TIMER/TOAST button</p> 	<p>Once a cooking cycle and desired cooking temperature are selected, press this button to display the preset time. To change the preset time turn the TIME/TEMP/TOAST control knob as directed.</p>

TEMP/TIME/TOAST control knob



Turn the temperature

- to the
- in 5
- incr
- to the
- in 5
- incr

This knob

from 1

the first

To change

- to the
- to the

Note: To quickly preheat, press the START/STOP button in the oven display. The oven temperature will increase.

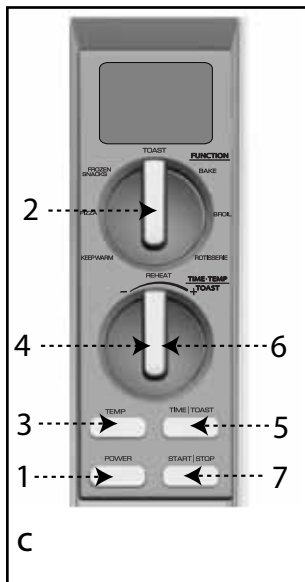
FUNCTION control knob



Once the knob is turned to this knob or the temperature flash up, the START/STOP button will preheat the oven unless

Important: When the words "REDUCED COOKING" appear on the oven display, the oven is functioning in a reduced cooking mode.

BUTTON SELECTION ORDER (refer to illustration C)



Note: When the START/STOP button is pressed, the oven will begin to preheat. The selected baking time will not begin to count down until preheat is complete. There will be an audible signal. Open the door and insert the food to be cooked. Close the door. The oven will begin to cook and the count down will begin. The display will become constant.

Note: The countdown will begin whether food has been inserted into the oven or not.

Note: To cook at the preset temperature and time for any function, simply select the desired function and press the START/STOP button. The oven will automatically begin to preheat and count down from the preset time once preheating is complete.

1. Press the POWER button.
2. Turn the FUNCTION control knob to desired food to be cooked or function to be performed. The preset temperature will be displayed.
3. To check the preset temperature, press the TEMP button; the preset temperature will be displayed.
4. To change the temperature, turn TIME/TEMP/TOAST control knob to the right to increase the temperature or to the left to decrease the temperature.
5. To check the preset time, press the TIME/TOAST button; the preset time will be displayed.
6. To change the time, turn TIME/TEMP/TOAST control knob to the right to increase the time or to the left to decrease the time.
7. Press START/STOP button to begin preheating the oven or cooking (toast and rotisserie do not require preheating). The display will flash during preheating.
8. Once the oven is preheated to the selected temperature, there will be an audible signal. Open the oven door and insert the food to be cooked. Close the oven door and the oven begins cooking.

Note: The countdown will begin whether food has been inserted into the oven or not.

9. If door is opened anytime during cooking cycle, cooking will pause. To resume cooking, close the door.
10. When cooking is complete, remove the food, close the door, press the POWER button to turn off the appliance and unplug.

EXAMPLE FOR COOKING A FROZEN PIZZA

Note: Refer to the package directions for time and temperature.

1. Press the POWER button.
2. Turn the FUNCTION control knob to PIZZA. The preset temperature of 400°F will be displayed. If this is the temperature suggested in the packaging, skip step 3.
3. If the temperature suggested is different, press the TEMP button and turn the TIME/TEMP/TOAST control knob to change preset temperature to the desired temperature. (See directions on pages 8 and 9.)

4. Press TIME/TOAST button. The preset time will be displayed. (If the time suggested is different, press the TIME/TEMP/TOAST control knob to change the time. See directions on pages 8 and 9.)
5. If the time suggested is different, press the TIME/TEMP/TOAST control knob to change the time. (See directions on pages 8 and 9.)
6. Once the oven is preheated to the selected temperature, there will be an audible signal. Open the oven door and insert the food to be cooked.

Note: The countdown will begin whether food has been inserted into the oven or not.

Caution: When in use, this appliance gets hot. Use oven mitt or pot holders.

7. If door is opened anytime during cooking cycle, cooking will pause. To resume cooking, close the door and the display will flash. Close the door to resume cooking. The display will become constant.
8. When cooking is complete, using oven mitts or pot holders, open the oven door, press the POWER button to turn off the oven.

Note: To cook at the preset temperature and time for any function, simply select the desired function and press the START/STOP button. The oven will automatically begin to preheat and count down from the preset time once preheating is complete.

KEEP WARM FUNCTION

This function is useful to keep cooked foods warm. See pages 8 and 9 to set the oven for this function.

Tips for using this function

- Hold cooked foods for about 10 minutes.
- Cooked foods should be kept at an internal temperature of 165°F. Use a meat thermometer to check the temperature.
- Cover cooked foods with foil to keep moist.
- You can stop this function at any time by pressing the POWER button.

Important: When you open the door, the cook indicator light on the digital display begins to flash.

1. At the end of the cooking cycle, open the oven door and carefully remove food.
2. Close the door, press the POWER button to turn off the oven.

PIZZA FUNCTION

Caution: When in use, this appliance gets hot. Use oven mitts or pot holders.

Note: Since not all pizzas bake at the same temperature, refer to the package directions for changing the temperature and time on pages 8 and 9.

- For a crisp crust bake, place the pizza directly on the oven rack.
- For a softer crust, place the pizza on the lower oven rack.
- Pizza should always be baked to an internal temperature of 165°F.
- Do not allow frozen pizzas to thaw before cooking.
- Pizzas are fully baked when the crust is golden brown and the cheese is melted.

- The package directions for frozen pizzas vary widely; follow the directions for temperature as the package directs.
- The baking time may vary when using a toaster oven, check baking results before baking time listed on the package.

REHEAT FUNCTION

- Reheat will be used to warm a previously cooked food that may be at room temperature or from the refrigerator.
- Watch food closely to avoid overcooking.

TOAST FUNCTION

Caution: When in use, this appliance gets hot. NEVER touch outer surfaces. Always use oven mitts or pot holders.

Note: It is not necessary to preheat the oven for toasting.

1. Press the POWER button and open oven door.
2. Place up to 6 slices of bread or bagel halves (cut side up) on the oven rack.
3. Close oven door.
4. Turn the FUNCTION control knob to TOAST.
5. Press TIME/TOAST button. When the oven is used for the first time the preset shade is 4 (medium toast). Use this for your first cycle then adjust lighter or darker to suit your taste.
6. To change shade level (1-7) turn the TIME/TEMP/TOAST control knob:
 - to the left (-) to decrease the shade selection.
 - to the right (+) to increase the shade selection.
7. Press the START/STOP button to begin the toast cycle.
8. The digital display will change to the approximate expected time the toasting will take.

Important: When the words "REDUCED COOKING TIME" are visible on the digital display, the oven is functioning.

9. Once toast cycle is completed, open oven door using oven mitts or pot holders and slide out the oven rack to remove bread or bagels.

Note: Once the oven door is opened in the toast cycle the toasting ends. To continue toasting follow steps 3 through 8.

Tip for multiple toasting cycles

For best results when making consecutive batches of toast, allow a short cool down period between toasting cycles or select a lighter setting.

10. When cooking is complete, using oven mitts or potholders, remove the food, close the door and press the POWER button to turn off the appliance and unplug.

BAKE FUNCTION

This cycle should be used for roasting meats, baking chicken parts and fish, baking biscuits, muffins, brownies, breakfast breads, coffeecakes, vegetables and casseroles.

Caution: When in use, this appliance gets hot. NEVER touch outer surfaces. Always use oven mitts or pot holders.

1. Turn the FUNCTION control knob to BAKE and set the temperature to 350°F.
2. To change the temperature, press the TEMPERATURE button. See directions on pages 8 and 9.

Note: You can change the time and temperature. (See directions on pages 8 and 9.)

3. Press the TIME/TOAST button. The digital display shows 30 minutes. To change the cooking time, see the directions on pages 8 and 9.
4. Press START/STOP button to begin preheating.
5. Once the oven is preheated to the selected temperature, a signal will sound. Open the oven door. Make sure oven is preheated to the temperature to be cooked.

Note: Use the bake/broil pan that comes with the oven. Do not use a glass dish or metal baking pan.

Note: The countdown will begin whether or not the oven door is closed.

Important: When the words "REDUCED COOKING TIME" are visible on the digital display, the oven is functioning.

6. Close oven door.
7. You can stop the cooking at any time by pressing the START/STOP button.

Important: When you open the door, the countdown will stop and the backlight on the digital display begins to flash.

8. At the end of the cooking cycle, open oven door using oven mitts or potholders and carefully remove food.
9. Close the door, press the POWER button to turn off the appliance and unplug.

BAKING GUIDE

FOOD	AMOUNT	TEMP/TIME	PROCEDURE
Boneless chicken breasts (up to 2 lb.)	4 to 5 pieces to fit pan	Bake at 375°F for about 35 minutes	Chicken should register 180°F when meat thermometer is inserted into the breast.
Pork tenderloin	Up to 2 lb.	Bake at 350°F for about 45 minutes	Pork should register 160°F when meat thermometer is inserted into the center of the meat.
Fish fillets or steaks	2 to 4 to fit pan	Bake at 375°F for about 15 minutes	Test for doneness; fish will flake easily and should register 145°F on meat thermometer.
Refrigerated precut chocolate chip cookies	Up to 15	Bake at 325°F about 16 minutes	Bake on bake/broil pan in single layer until fully baked and lightly browned. Let rest on pan several minutes.
Refrigerated biscuits	1 pkg. (7½ oz.)	Bake at 425°F for 6 minutes	Bake in 8-inch round baking pan according to pkg. directions on bake/broil pan in single layer until fully baked and lightly browned.
Refrigerated crescent rolls	1 pkg. (10 oz.)	Bake at 350°F for about 16 minutes	Bake on bake/broil pan in single layer until fully baked and golden brown.
Frozen snack foods	Single layer in bake/broil pan	Following package directions.	Turn over halfway through baking period, if instructed; check at minimum baking time.
Frozen pizza	12" (up to 28 oz. pizza)	Follow package directions	For even baking, rotate pizza halfway through baking period, check at minimum baking time.

FOOD	AMOUNT	T
Frozen French fries	14 oz. package or up to 1½ cups	F c
Casseroles	1½-quart casserole	F c

BROIL FUNCTION

Important: This oven uses closed door broil while broiling.

Note: This oven allows you to select a temperature as white fish fillets, you may wish to use a low temperature.

Caution: When in use, this appliance gets hot. Use oven mitts or pot holders.

1. Turn the FUNCTION control knob to BROIL.
2. Select the temperature and time (see directions) to preheat. The display will stop flashing when preheat is reached. There will be an audible signal.

Note: The countdown will begin whether the oven is preheating or not.

Important: When the words "REDUCED COOKING" display, the oven is functioning.

3. Place the broil rack in the bake pan.
4. Place food to be cooked on broil rack.
5. Open oven door.
6. Using oven mitts or pot holders, insert rack into oven.
7. Close oven door.

8. You can stop the cooking at any time by pressing the POWER button.

Important: When you open the door, the cook light and backlight on the digital display begins to flash.

9. Turn food over about halfway through cooking. Close oven door.
10. At the end of the cooking cycle, open oven door and carefully remove food.
11. Close the door, press the POWER button.

BROILING GUIDE

FOOD	AMOUNT	TEMP/TIME	PROCEDURE
Beef sliders	Up to 8	Broil 12 minutes to desired doneness	Preheat broiler. Turn sliders halfway through broiling time. If desired, add cheese and broil until cheese is melted.
Boneless chicken breasts	Up to 4	Broil about 30 minutes	Preheat broiler. Chicken should register 180°F when meat thermometer is inserted into the breast.
Broiled fish, filets or steaks	2 to 4	Broil about 20 minutes for filets and 25 for steaks	Preheat broiler. Fish should register 145°F when meat thermometer is inserted into the center of the fish.

BROILING TIPS

- Placing food on rack reduces calories, allows the drippings to flow into the bake/broil pan and helps to eliminate or prevent smoking from the broiler.
- For best results, thaw frozen meat, poultry and fish before broiling.
- If frozen steaks and chops are broiled, allow 1½ to 2 times the broiling time as required for fresh.
- Trim excess fat from meat and score edges to prevent curling.
- Brush foods to be broiled with oil and season as desired before broiling.
- Fish fillets and steaks are delicate and should be broiled directly on bake/broil pan placed on the rack.
- There is no need to turn fish fillets during broiling. Carefully turn thick fish steaks midway through broiling cycle.
- If broiler “pops” during broiling, reduce the temperature in the oven and add some water to the bake/broil pan.
- Wash bake/broil pan and clean inside of oven after each use with non-abrasive cleaner and hot soapy water. Too much grease accumulation will cause smoking.

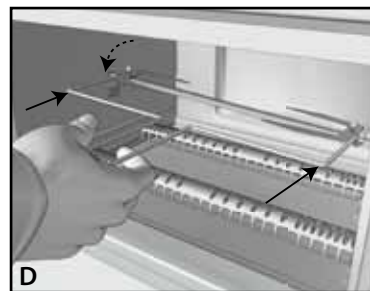
ROTISSERIE FUNCTION

Important: When using this function, do not use the slide rack and bake/broil pan.

Caution: When in use, this appliance gets hot. Use oven mitts or pot holders.

Note: The oven accommodates up to a 5-pound rotisserie.

1. Make sure wing nut is inserted into opening on the right center wall of the oven.
2. Insert pointed end of rod through one of the sharp ends of the prong facing toward the pointed end of the rod and tighten the wing nut.
3. Insert rotisserie rod through center of food. Push sharp ends of the prong until the food is secured to the wing nut.
4. Slide second prong onto pointed end of the rod. Continue until forks are securely embedded into the food.
5. Season food as desired.
6. Make sure oven is off and the slide rack and bake/broil pan is removed.
7. Using the EZ fit rotisserie tool, insert the rotisserie rod into the opening on the right center wall of the oven.



8. Next, insert the “U” shaped slide rack and bake/broil pan into the oven.
9. To begin cooking, press the ROTISSERIE button on the digital display to set the function.

Important: The rotisserie function will resume cooking after the oven has cooled down.

10. You can stop the cooking at any time by pressing the POWER button.
11. To remove cooked food, use the EZ fit rotisserie tool to remove the rotisserie rod, prongs and food. Allow food to cool before serving.
12. Close the door, press the POWER button to stop the cooking.

TIPS WHEN USING THE ROTISSERIE

- When cooking foods, such as chicken, use butchers' twine to tie the wings and legs close to the body of the bird.
- The oven accommodates up to a 5-pound chicken.
- When cooking foods with high fat content, pour about ¼ cup water into crumb tray before beginning to cook.
- Allow drippings on crumb tray to cool completely before removing from oven.
- To test for doneness of the meat, a meat thermometer is the most accurate test. This is an easy test that works well:
 - o Press into the center of the meat with your finger.
 - o Rare feels soft and yields easily to pressure.
 - o Medium springs back easily when pressed.
 - o Well done feels firm and does not yield when pressed.
- Always allow meat to stand for 10 minutes before serving to allow the juices to redistribute in the meat, so every slice will be moist and tender.

ROTISSERIE GUIDE

FOOD	AMOUNT	TEMP/TIME
Chicken	Up to 5 lb.	375°F about minutes per
Beef roast	Up to 5 lb.	350°F about minutes per
Bone-in pork loin	Up to 3 lb.	350°F about minutes per

FROZEN SNACKS FUNCTION

- This is a good use for this oven. Snack foods cook best in the large oven.

Important: When you open the door, the cook light and the backlight on the digital display begins to flash.

- Watch food closely to avoid overcooking.

Care and Cleaning

This appliance contains no user-serviceable parts. Refer service to qualified service personnel.

CLEANING

1. Turn off unit, unplug from wall outlet and let it cool before cleaning.
2. Clean the glass door with a nylon pad and sudsy water. Do not use a spray glass cleaner.
3. To remove slide rack, open the door, pull the rack forward and out. Wash in warm, sudsy water or in a dishwasher. To remove stubborn spots, use a polyester or nylon pad. To replace the slide rack, open the door completely and slide into the rail, curved end first, and close the door.
4. Wash the bake/broil pan, broil rack, rotisserie rod and prongs in hot, sudsy water or in the dishwasher. To minimize scratching, use a polyester or nylon pad.
5. To wash the covers on the heating elements, wipe with disinfectant wipes and dry with a soft cloth.
6. To remove the crumb tray, grasp the handle at the front of the oven and slide it out. Dispose of crumbs and wash the tray in warm, sudsy water. Remove stubborn spots with a nylon mesh pad. Be sure to dry thoroughly before inserting the tray back into the oven.

EXTERIOR SURFACES

Caution: The oven surface gets hot; be sure the oven has cooled completely before cleaning.

Let the oven cool completely before cleaning any outer surface. Wipe with a damp cloth or sponge and dry with paper towel or soft cloth.

COOKING CONTAINERS

Metal, ovenproof glass or ceramic bakeware without glass lids can be used in your oven. Follow manufacturer's instructions.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE
Oven is not heating or stops heating.	Oven is not plugged in or outlet is not working.
Second toasting is too dark.	Toast setting selected is too dark.
Moisture forms on the inside of the door during toasting.	The amount of moisture in the product being toasted will vary from one manufacturer to another.
Food is overcooked or undercooked.	Temperature and cook time may need to be adjusted.
There is a burnt food odor or smoking when oven is in use.	There are remnants of food on the walls of the oven or in the crumb tray.
Heating elements do not seem to be on.	The heating elements in the toaster oven cycle on and off during baking. This is normal.

Recipes

Find recipes for healthy, gourmet meals at www.georgeforemancooking.com.

NEED HELP?

For service, repair or any questions regarding your appliance, call the appropriate 800 number on cover of this book. Please DO NOT return the product to the place of purchase. Also, please DO NOT mail product back to manufacturer, nor bring it to a service center. You may also want to consult the website listed on the cover of this manual.

Three-Year Limited Warranty (Applies only in the United States and Canada)

What does it cover?

- Any defect in material or workmanship provided; however, Applica's liability will not exceed the purchase price of product.

For how long?

- Three years from the date of original purchase with proof of such purchase.

What will we do to help you?

- Provide you with a reasonably similar replacement product that is either new or factory refurbished.

How do you get service?

- Save your receipt as proof of date of sale.
- Check our on-line service site at www.prodprotect.com/applica, or call our toll-free number, 1-800-231-9786, for general warranty service.
- If you need parts or accessories, please call 1-800-738-0245.

What does your warranty not cover?

- Damage from commercial use
- Damage from misuse, abuse or neglect
- Products that have been modified in any way
- Products used or serviced outside the country of purchase
- Glass parts and other accessory items that are packed with the unit
- Shipping and handling costs associated with the replacement of the unit
- Consequential or incidental damages (Please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you.)

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

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