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MAGIC CHEF KLGCO13B Owner's Manual

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KITCHEN *Living*

turbo convection oven USER GUIDE



Now that you have purchased a Kitchen Living product you can rest assured in the knowledge that as well as your 2-year parts and labor guarantee you have the added peace of mind of dedicated helplines and web support.

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MODEL: KLGCO13B, ITEM # 4881-13

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Introduction

Congratulations!

You have made an excellent choice with the purchase of this quality Kitchen Living product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of ALDI.

We want you to be completely satisfied with your purchase so this Kitchen Living product is backed by a comprehensive manufacturer's 2-year warranty and an outstanding after sales service through our dedicated After Sales Support.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty, please telephone our After Sales Support for immediate assistance. Faulty product claims made within the 2-year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your receipt). This guarantee is in addition to your statutory rights. Your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse or force majeure.

This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems, please call the following toll-free After Sales Support number: 1-888-775-0202, Monday to Friday 7:30am to 7:00pm CST.

If the appliance has to be returned to us, it must be packed correctly as we cannot accept any responsibility for damage caused in transit.

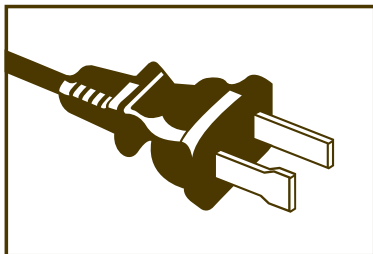
THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY

WARNING: Read and understand all safety precautions. Failure to follow all instructions described in this user guide may result in electric shock, fire or serious personal injury. The warnings, cautions and instructions discussed in this user guide cannot cover all possible conditions and situations that may occur. It must be understood by the user that common sense and caution are attributes which cannot be built into the appliance, but must be supplied by the user.

Electric Power

If an electric circuit is overloaded with other appliances, the turbo convection oven may not operate properly. The turbo convection oven should be operated on a separate electrical circuit from other operating appliances.

Polarized Plug



The turbo convection oven has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit, contact a qualified electrician. DO NOT attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm, DO NOT use that outlet.

CAUTION: Do not use an extension cord with this appliance. A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Safety Warning

Although the turbo convection oven is easy to operate, the warnings below must be followed for your safety:

- DO NOT immerse the cord, plug or any portion of the control panel or halogen heating element in water or any other liquid.
- DO NOT use the appliance on an unstable surface.

- DO NOT place the appliance near a heat source.
- DO NOT unplug the appliance by pulling on the power supply cord.
- The appliance must be unplugged and cooled down completely before any cleaning or maintenance.
- If the appliance appears to be faulty, it must be unplugged.

SAVE THESE INSTRUCTIONS
FOR FUTURE REFERENCE

When using your turbo convection oven, basic safety precautions should be observed, including the following:

1. Read all instructions before operating your turbo convection oven.
2. DO NOT use this appliance for purposes other than its intended use.
3. Household use only. DO NOT use outdoors.
4. Keep the unit out of the reach of children and pets. This product is not intended for use by children or incapacitated persons.
5. Close supervision is necessary when the appliance is used near children, incapacitated person or pets.
6. Before using for the first time, ensure that the voltage of the unit corresponds to the voltage in your home.
7. DO NOT place the turbo convection oven on or near a hot gas or electric burner, or in a heated oven.
8. Leave at least 8 inches of open space between the turbo convection oven and surrounding objects during use.
9. Only operate the turbo convection oven on a flat, heat-resistant surface.
10. Always place the lid onto the glass bowl before plugging in the power cord and switching the timer on. The timer must be engaged for the unit to function.
11. To disconnect, ensure the turbo convection oven has been turned off, then remove the plug from the wall outlet.
12. DO NOT operate the turbo convection oven with a damaged outlet.
13. The turbo convection oven should be operated on a separate electrical circuit from other operating appliances. If the electric circuit is overloaded with other appliances, the turbo convection oven may not operate properly.
14. DO NOT turn on the turbo convection oven unless it is properly assembled.
15. DO NOT use this appliance as a deep fryer. Such actions may result in fire and/or injury.
16. DO NOT touch hot surfaces; always use the handles or knobs.
17. DO NOT move or lift the turbo convection oven while the power cord is still connected to the wall outlet.
18. DO NOT leave the product unattended while it is in use. Always unplug the product from the electrical outlet when not in use.
19. DO NOT let the power cord hang over the edge of a table or counter, or touch hot surfaces.

20. Never move the appliance by pulling the power cord. DO NOT put any stress on the cord where it connects to the product as the cord may fray and break.
21. DO NOT operate the product if it has a damaged or cut power cord or plug, if wires are exposed, if it malfunctions, if it is dropped or damaged, or if the heater housing is dropped in, or exposed to water. This product has no user-serviceable parts. DO NOT attempt to examine or repair this product yourself. Only qualified service personnel should perform any servicing.
22. DO NOT plug or unplug the product into or from an electrical outlet with a wet hand(s).
23. To protect against electric shock, DO NOT immerse the cord, plug, control panel or halogen heating element in water or any other liquid.
24. DO NOT cover the appliance while in use. DO NOT place the appliance near flammable materials such as curtains, draperies, and/or walls while in operation.
25. Extreme caution must be exercised when using any container inside the glass bowl.
26. DO NOT place any of the following materials in the turbo convection oven: paper, cardboard, plastic and the like.
27. Never use accessories that are not recommended by the manufacturer. They may constitute a danger to the user and may damage the turbo convection oven.
28. Oversized foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electric shock.
29. Extreme caution must be used when moving an appliance containing hot liquids.
30. DO NOT use a cracked glass bowl or a glass bowl that has loose or weakened handles.
31. The glass bowl is exclusively designed for use with the turbo convection oven. It must never be used on a range top.
32. DO NOT set the hot glass bowl on a cold surface.
33. Before removing the lid:
 - a. Turn off the timer.
 - b. Disconnect the power cord.
 - c. Lift the top lid by the handle.
34. DO NOT place the hot underside of the lid directly onto laminated, wood, paper, plastic or other flammable surfaces. Place the lid on heat-resistant surfaces only.
35. Always ensure the product is unplugged from the electrical outlet, has cooled down completely, and all parts have stopped before assembling, disassembling, relocating or cleaning.
36. DO NOT store any materials other than the manufacturer's recommended accessories in the turbo convection oven when not in use.
37. Allow the unit to cool down completely before storing it in a cool, dry place.

38. DO NOT clean the turbo convection oven with metal scouring pads. Pieces can break off the pad and touch electrical parts which may result in electric shock.

SAVE THESE INSTRUCTIONS
FOR FUTURE REFERENCE

Specifications

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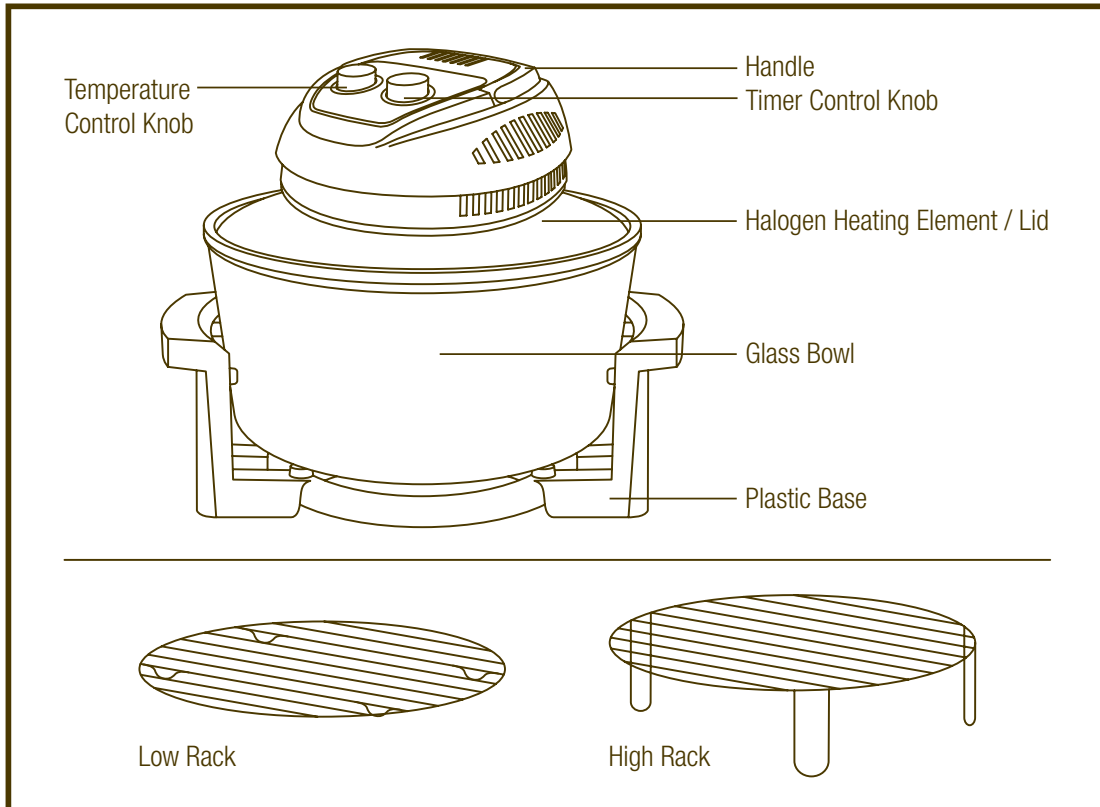
Voltage Rating	120V AC, 60Hz
Power Rating	1300 Watts
Capacity	3 Gallons (4.49 Gallons with Extender Ring in Use)
Product Dimensions	13.1" x 15.5" x 13.1" (W x D x H)
Net Weight	13.0 Lbs.
Timer	60 Minutes

* Due to continuing product development, design and specifications are subject to change without notice.

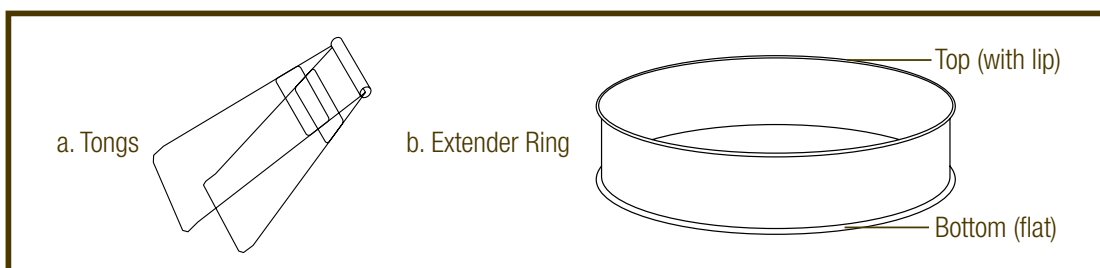
Parts and Features

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Unit

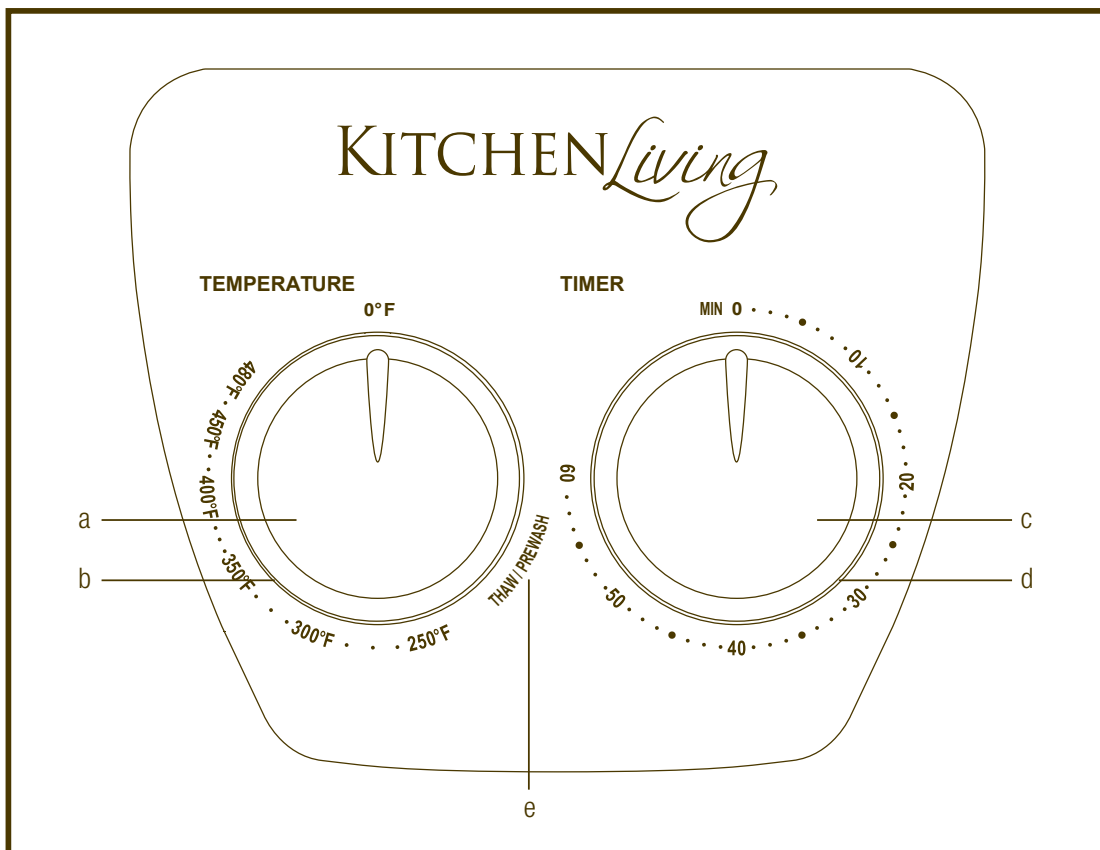


Accessories



- Tongs: The tongs are used to lift hot wire racks with food from the glass bowl.
- Extender Ring: The extender ring increases the capacity of the turbo convection oven to 4.49 gallons in order to cook larger foods. To use the turbo convection oven with the extender ring, place the flat part of the extender ring over the glass bowl's lip. The extender has its own lip that will create a perfect seal with the unit's lid.

Control Panel



- a. Temperature Control Knob: Turn the knob to choose the desired temperature from 250°F to 480°F.
- b. Temperature Indicator Light: The temperature indicator light will illuminate until the desired temperature is reached.
- c. Timer Control Knob: Turn the knob clockwise to operate the turbo convection oven. The unit will operate until the timer reaches MIN 0 or until the knob is manually turned to MIN 0.
- d. Timer Indicator Light: The timer indicator light will illuminate whenever the turbo convection oven is operating.
- e. Thaw/Prewash: Although you can cook foods from frozen using the turbo convection oven, you have the option to thaw frozen foods. The prewash function is used to remove stuck-on food particles from the bottom and/or sides of the glass bowl interior.

Before using your turbo convection oven for the first time:

1. Read all instructions.
2. Carefully unpack the turbo convection oven and remove all packaging materials.
3. Select a flat, heat-resistant surface to place the turbo convection oven on. Leave at least 8 inches of open space between the turbo convection oven and surrounding objects during use.
4. Do not immerse the cord, plug, control panel or halogen heating element in water or any other liquid.
5. To remove any dust that may have accumulated on the removable parts during packaging, clean the surfaces with a warm, damp cloth and remove any stickers (except for any warning/caution stickers). Dry thoroughly.
6. Wash the glass bowl in warm, soapy water. Rinse and dry thoroughly.
7. Before the first use, the turbo convection oven should be turned on at maximum temperature for 10 minutes. This will burn off any excess manufacturing or packaging oils. A little smoke may occur. This is normal and will disappear shortly during usage.
8. After the timer has turned off and the oven is completely cool, wipe the inside of the glass bowl one more time.

NOTE: Initial start-up operation may result in minimal smell and smoke for approximately 15 minutes. This is normal and harmless. It is due to the burning of excess manufacturing or packaging oils.

Convection Cooking

Convection cooking combines hot air movement by means of a fan. In many cases, convection cooking provides significantly faster cooking versus conventional radiant ovens. The fan gently circulates air to every part of the food, quickly browning, crisping and sealing in moisture and flavor. It produces an even temperature all around the food, thereby cooking food more evenly versus conventional ovens that create hot and cold spots. The convection feature also cooks at lower temperatures which saves energy and keeps the kitchen cooler. The turbo convection oven does not require any thaw time.

Using your turbo convection oven:

CAUTION: Always place a pan or bowl on one of the included racks. DO NOT place a pan or bowl directly onto the bottom of the glass bowl container.

1. Make sure the power cord is unplugged and clean the glass bowl.
2. Place the low rack into the glass bowl. Place food onto the center of the cooking rack, approximately 1.0" to 1.25" from the glass wall to achieve maximum hot air circulation.

NOTE: The high rack is used to achieve crispness or browning of the food.

3. Place the lid securely on the glass bowl.

NOTE: Ensure that the food does not touch the heating element on the bottom of the lid.

4. Insert the power cord into the wall outlet.
5. Ensure that the handle is securely snapped into place. If the handle is not completely down, the unit will not turn on.

NOTE: As a safety feature, the turbo convection oven will switch off when the handle is lifted up. To turn the unit back on, swing the handle down until it snaps into place.

6. Set the timer to the desired time. If the timer is not set, the unit will not turn on.
7. Turn the adjustable temperature control to the desired temperature.
8. Use the below table (Turbo Convection Oven Cooking Guide) as a guide to set the timer and temperature to the appropriate levels.

NOTE: The timer indicator light will illuminate whenever the unit is operating. The temperature indicator light will shut off automatically when the desired temperature is reached.

9. The timer will switch off after the preset time period has elapsed and a bell will sound to alert you that the cooking time is over.
10. The turbo convection oven will shut off automatically when the cooking time has elapsed.
11. Let food sit, covered, for approximately 3-5 minutes.
12. Unplug the cord from the wall outlet before removing the lid.
13. DO NOT place the lid directly on the countertop, table or cooking surface.
14. Always use wooden, heat proof plastic or nylon utensils while cooking. Metal utensils may scratch the glass bowl.

NOTE: The turbo convection oven will not operate unless the timer function is set.

Turbo Convection Oven Cooking Guide

NOTE: All cooking times are approximate. Always ensure food is fully cooked inside before serving.

NOTE: Although you can cook from frozen using this turbo convection oven, the THAW/PREWASH function allows you to thaw frozen foods.

Vegetables	Quantity	Cooking Time (Minutes)	Temperature
Corn on the Cob	4 pieces	10	450°F - 500°F
Potatoes	1 lb	25	450°F - 500°F
Poultry	Quantity	Cooking Time (Minutes)	Temperature
Whole Chicken	4.5 lbs	45	350°F - 400°F
Drumsticks	8 pieces	15	350°F - 400°F

Seafood	Quantity	Cooking Time (Minutes)	Temperature
Fish	10 pieces	7 - 8	450°F - 500°F
Clams	1 lb	5 - 7	350°F - 400°F
Shrimp	1 lb	5	450°F - 500°F
Red Prawns	4 pieces	15	450°F - 500°F
Crab	1 lb	10	450°F - 500°F
Meats*		Cooking Time (Minutes)	Temperature
Beef – Whole Roast (Boneless)	Rare	15 - 20	400°F
	Medium	20 - 25	
	Well Done	25 - 30	
Beef – Rib Roast (Rump or Chuck)	Rare	15 - 20	400°F
	Medium	20 - 25	
	Well Done	25 - 30	
Ham (with Bone)	Medium	12 - 15	400°F
Pork Loin (Boneless)	Well	20 - 25	400°F
Pork Loin (with Bone)	Well	25 - 30	400°F
Pork Ribs	Well	20 - 25	400°F

***NOTE:** The above cook times and temperatures are intended for meats weighing 2-3 lbs.

Baking	Cooking Time (Minutes)	Temperature
Brownies	18 - 20	300°F
Buns	10 - 12	400°F
Cakes – Layer	18 - 20	300°F
Cakes – Loaf	30 - 35	300°F
Corn Bread	18 - 20	350°F
Cookies	8 - 10	320°F
Muffins	12 - 15	350°F
Pies/Pastries – Pie Crust	8 - 10	400°F
Pies/Pastries with Filling (no top crust)	25 - 30	320°F
Pies/Pastries with Filling (with top crust)	35 - 40	350°F
Bread / Rolls	12 - 15	350°F
Bread - Loaf	25 - 30	320°F

Broiling and Grilling

NOTE: For best results, it is recommended that the temperature be set at 450°F – 480°F.

- Place food directly on the low rack without covering it. Use the high rack to bring the food closer to the heat source for additional crispness and browning of the food.
- If the meat or fish is very lean, brush the rack with cooking oil before arranging the food on the rack. This will prevent the food from sticking.

Roasting

- Line the bottom of the glass bowl with aluminum foil to catch any fat or grease drippings.
- Place food directly on the low rack.
- Turning and basting is not necessary, however a meat thermometer is recommended.

Roasting Whole Chickens

- Rinse the chicken thoroughly and clip away any excess fats or unwanted parts.
- Add desired seasonings such as garlic, black pepper and salt. Before roasting, allow the seasonings or marinades to penetrate for a few hours.
- Line the bottom of the glass bowl with aluminum foil to catch any fat or grease drippings.
- Roast the chicken for approximately 10 minutes per pound at 400°F.
- Increase the temperature to 480°F for an additional 5-10 minutes for crisper skin.

Roasting Whole Roasts

- With the fatty portion of the roast facing upward, place the roast directly onto the center of the lower rack. The temperature for roasting is usually 50°F less than regular conventional roasting. Cooking time depends on the type and size of the roast.

Air Frying

- Little or no oil is used, yet the effect is like pan-frying or deep frying. If oil is used, only a thin layer of oil should be evenly applied to the food with the aid of a pastry brush.
- Spray or brush vegetable oil onto the rack to assist with removal of cooked food.
- Once food has finished cooking, remove the lid from the glass bowl. Otherwise, the steam will cause the food to become soggy instead of crispy.

NOTE: Never fill the glass bowl with oil. The turbo convection oven is not to be used as a deep fryer.

Baking

- When baking cakes, brownies, biscuits, muffins and cookies, make sure the containers fit within the glass bowl and on the top of the rack. Disposable aluminum foil mini-loaf pans work well as they allow for faster and more even cooking. Preheating is not necessary for baking in the turbo convection oven.

Steaming

- Place food in a bowl or small pan on top of the low rack. Ensure that the food does not contact the sides of your container.
- Pour water or broth into the bottom of the bowl or pan using a half cup of liquid for every 1lb of food.
- Cover tightly with aluminum foil. Make sure the food does not come in contact with the foil.
- Place the wrapped container into the turbo convection oven and cook at 350°F for 5 - 10 minutes, depending upon individual taste.

WARNING: Always unplug the turbo convection oven from the electrical outlet and allow the parts to cool completely before storing the unit or disassembling it for cleaning. Never immerse the unit in water or any other liquid.

CAUTION: DO NOT use abrasive cleaners or scouring pads to clean any part of the product.

1. Clean the product after each use. Wash the glass bowl in warm, soapy water and dry thoroughly. Clean the exterior of the base by wiping with a warm, damp cloth.
2. If there are any splatters, use a damp, soapy cloth to scrub the affected area.
3. If any food particles seem to be stuck to the bottom and/or sides of the glass bowl interior, you can use the THAW/PREWASH function. Fill the turbo convection oven with soapy water. Ensure the contents will not come into contact with the heating element. Set the temperature control knob to the THAW/PREWASH setting for approximately 10 minutes and once the time elapses, carefully open the lid and wait for the glass bowl to cool down before emptying the liquid inside. Wash the glass bowl again in clean, warm water to remove the soap residue and food remnants. Dry thoroughly.
4. Any accessories may be washed in warm, soapy water or in the dishwasher.
5. Store the turbo convection oven in a cool, dry place.

NOTE: All cooking times are approximate. Always ensure food is fully cooked inside before serving.

NOTE: The following recipes, temperature settings and cooking times are for guidance only; cooking times may vary according to the weight of the food being cooked and individual taste. Ingredients, cookware and ovenware are not included. All supplies in this recipe booklet must be obtained by the user.

Roast Beef with Ginger and Mustard

Ingredients:

- 1 medium piece of topside beef
- 1 teaspoon ground ginger
- 1 teaspoon fresh mustard
- Salt
- Freshly ground black pepper
- 2 tablespoons water
- 1 tablespoons corn flour

Method:

Cut slits in the beef and place in a metal roasting tin. Combine the ginger, mustard, salt and pepper, and rub over the beef. Wrap the beef in foil. Place the beef on the low rack for approximately 1 hour at 350°F depending on the degree of rareness that is desired. Baste occasionally. Remove the meat and keep it wrapped in foil. To make the gravy, blend the corn flour with the water and add to the roasting tin, gently bringing the contents to a boil and stir as it thickens.

Baked Crumb-Topped Cod

Ingredients:

- 2-1/2 oz skinless firm white cod steaks
- 1 beef steak tomato
- 1 medium leek
- 4 tablespoons stuffing mix
- 4 oz grated mature cheddar cheese

Method:

Wash and pat dry the fish steaks and place on the baking sheet lined with baking parchment. Thinly slice the tomato. Trim and shred the leek. Arrange the tomato over the fish and pile on the leek. Sprinkle the stuffing mix, and top with cheese. Place the fish on the low rack and bake for 10-15 minutes at 400°F or until tender and cooked through.

Macaroni Bake, serves 4

Ingredients:

- 4 oz leeks, thinly sliced
- 2/3 cup macaroni
- 2 red onions, finely sliced
- 1 red pepper, finely chopped
- 3 teaspoons olive oil
- 5 oz carton natural yogurt
- 5 oz light cream cheese
- 14 oz can chop tomatoes
- Drained salt and freshly ground black pepper
- 2 ounces cheddar cheese, grated

Method:

Cook the macaroni in a large pan of boiling salted water for 10-12 minutes. Drain and mix together the onions and pepper. Heat the oil in a large frying pan and fry for 3-4 minutes until softened. In a bowl mix together the yogurt, cream cheese, tomatoes and seasoning, mix in the macaroni and the vegetables. Place into a suitable dish and sprinkle with the grated cheese. Bake for 20-30 minutes at 350°F until golden.

Sausage Stuffed Mushrooms

Ingredients:

- 15 medium white mushrooms
- 4 ounces Italian style sausage

Method:

Remove the stem from the mushrooms and press equal amounts of the sausage into each mushroom cap. Place in a pie plate and cook on the high rack (at 450°F - 480°F) for 10 minutes.

Creamy Eggs

Ingredients:

- 1 tablespoon butter
- 2 large eggs
- Shredded cheese of choice
- 2 tablespoons heavy cream
- Salt and pepper to taste
- 2 tablespoons chopped parsley

Method:

Butter the inside of a glass or aluminum custard cup or ceramic ramekin. Crack the eggs into the cup and add the other ingredients. Place on the low rack and cook on high (at 450°F - 480°F) for 10 minutes.

Cheesy Eggs

Ingredients:

- 2 large eggs
- 2 ounces shredded cheese of choice
- 2 tablespoons chopped parsley
- Salt and pepper to taste

Method:

Spread the cheese over the bottom of a shallow dish and crack the eggs over. Place on the high rack, season and cook on high (at 450°F - 480°F) for about 7 minutes or until the eggs have set. Add parsley and serve.

Tofu Scramble

This recipe provides a little variety in an animal protein diet.

Ingredients:

- 2 large eggs
- 3 ounces firm tofu, crumbled
- 2 tablespoons salsa
- 2 tablespoons grated Parmesan cheese

Method:

Mix everything in a shallow bowl and place on the high rack. Cook the ingredients on high (at 450°F - 480°F) for about 7 minutes or until the eggs are set.

Chorizo Sausage and Eggs

Ingredients:

- 2 large eggs
- 3 ounces chorizo sausage
- 2 tablespoons salsa
- 2 ounces shredded Monterey Jack cheese
- Hot sauce to taste

Method:

Press the sausage around the edge of a saucer. Crack the eggs in the center and top with the salsa and cheese. Place on the 1 inch rack and cook on high (at 450°F - 480°F) for 10 minutes or until the eggs are set.

Chorizo Scramble

Method:

Use the same ingredients in the above recipe but crumble the sausage and mix everything together in a shallow bowl. Place on the high rack and cook for 7 minutes on high (at 450°F - 480°F).

Meat Crust Pizza

This delicious recipe provides all the flavors of a multi-ingredient pizza but without the crust. It's also a great dish for lunch or dinner.

Ingredients:

- 4 ounces Italian sausage
- 4 tablespoons prepared pizza sauce
- 1 teaspoon dried Italian herbs
- 1 scallion, thinly sliced
- 1 large white mushroom, sliced
- 2 ounces shredded mozzarella cheese
- 1 tablespoon grated Parmesan cheese

Method:

Press the sausage into a 6-inch disk on a dinner plate or pie plate. Spread on the sauce and spread the other ingredients over the sauce. Place on the high rack and cook on high (at 450°F - 480°F) for 10 minutes.

Kippers and Crackers

Find kippers with sardines at your local grocer. They have a mild, salty fish taste and are delicious when prepared with the oven.

Ingredients:

- 1 tin smoked kippers
- 4 saltine crackers
- 1/2 tomato, thinly sliced
- Lemon juice

Method:

Place the crackers in a shallow dish and top with the tomato, kippers, and lemon juice. Place the dish on the high rack and cook on high (at 450°F - 480°F) for 4 minutes or until heated through.

Roast Chicken

Ingredients:

- 3 pound chicken
- Salt and pepper to taste

Method:

Season the bird, inside and out, and place, breast side down on the low rack. Cook on high (at 450°F - 480°F) for 20 minutes, turn over, and cook another 25 minutes or to an internal temperature of 165°F. If using a frozen chicken, cook for 25 minutes per pound.

Chicken Pieces

Method:

Estimate the cooking time at 18-20 minutes. Check out the spice section of your local grocery store for a variety of spice and herb blends designed for chicken and select the ones that appeal to you. Season as desired and place on the high rack and cook for 18-20 minutes (at 450°F - 480°F).

Rosemary Chicken

Ingredients:

- 4 tablespoons dried rosemary or chopped fresh
- 4 large cloves garlic minced
- 4 tablespoons butter
- 3 pound chicken
- Salt and pepper to taste

Method:

Loosen the skin of the chicken by running a plastic spatula handle between the skin and flesh of the bird. Mix the rosemary, garlic and butter and microwave for 30 seconds or until melted. Pour the butter mixture under the chicken's skin and massage to all areas of the bird. Place, breast side down, on the low rack and cook on high (at 450°F - 480°F) for 20 minutes. Turn the bird over and baste with the juices in the liner pan and cook for another 25 minutes or until internal temperature reaches 180°F.

Breaded Chicken Breasts

Ingredients:

- 1 cup finely textured vegetable protein (TVP)
- 2 tablespoons butter
- 1 egg, beaten
- 4-6 ounce chicken breast, with or without skin
- 2 tablespoons chopped parsley

Method:

Place the TVP in a shallow oval dish. Dip the chicken in the egg and roll in the TVP. Place the butter on top and cook on the high rack for 8 minutes on high (at 450°F - 480°F). Sprinkle with parsley and serve.

Nut Breading Chicken Breast

Ingredients:

- 1 egg beaten or 1/4 cup egg substitute
- 1/2 cup ground pecans
- 1 tablespoon wheat germ
- 1 teaspoon dried Italian seasoning blend
- Salt and pepper to taste
- 4-6, ounce chicken breast
- Chopped parsley

Method:

Mix the nuts, wheat germ, and seasonings in a shallow oval dish. Dip the chicken in the egg and roll in the nut mixture. Place on the high rack and cook for 8 minutes on high (at 450°F - 480°F). Sprinkle with parsley and serve.

Buttery Chicken Breast

Ingredients:

- 4-6 chicken breasts with skin
- 2 tablespoons butter
- 4 tablespoons chopped parsley
- Salt and pepper to taste

Method:

Place the chicken in a shallow oval dish and add the other ingredients. Place on the high rack and cook on high (at 450°F - 480°F) for 8 minutes.

Creamy Chicken Breast with Apple and Avocado

Ingredients:

- 4-6 ounce chicken breast
- 1/4 ripe avocado, chopped
- 1/4 hard apple, chopped
- 1/2 cup cream
- Salt and pepper to taste

Method:

Place the chicken in a shallow oval dish and place the avocado and apple around the sides. Pour on the cream and season. Place on the high rack and cook for 13-15 minutes on high (at 450°F - 480°F).

Korean Style Ribs

Ingredients:

- 2 meaty ribs from a prime roast (find at your local supermarket)
- 4 tablespoons Korean style barbecue sauce (available at Asian food stores)

Method:

Place the ribs and sauce in a plastic bag and marinate for 1 hour. Place the ribs on the high rack and cook on high (at 450°F - 480°F) for 5 minutes per side.

Creamy Chicken Breast with Mushrooms and Peppers

Ingredients:

- 4-6 ounce chicken breast
- 2 large mushrooms sliced
- 1/2 red, yellow, or green bell pepper, cut into 1 inch pieces
- 1/2 cup cream
- Salt and pepper to taste

Method:

Place the chicken in a shallow oval dish and add the other ingredients to the sides of the chicken. Place on the high rack and cook on high (at 450°F - 480°F) for 13-15 minutes.

Chicken Leg and Thigh in Salsa

Ingredients:

- 6 ounce chicken leg and thigh
- 1 cup prepared salsa as hot as you desire
- 4 cloves whole garlic

Method:

Place the salsa in a shallow dish with the garlic and place the chicken on top. Season and place on the high rack and cook on high (at 450°F - 480°F) for about 15 minutes.

Chicken Thigh with Anchovy

Ingredients:

- 6 ounce chicken thigh, boned
- 2 filets canned anchovy
- 6 black olives
- 1/2 red bell pepper, diced
- Salt and pepper to taste

Method:

Place the anchovies on the bottom of a shallow dish and pound the chicken to ½ inch thickness. Lay the chicken on the anchovies. Place the olives and pepper around the chicken. Place the dish on the high rack and cook on high (at 450°F - 480°F) for 8 minutes.

Chicken Breast Italiano

Ingredients:

- 5 ounce chicken breast with skin
- 2 ounce pepperoni sausage, chopped
- 2 ounce shredded mozzarella or Monterey Jack cheese
- 1 ounce grated Parmesan cheese
- 1/4 cup prepared spaghetti sauce

Method:

Pound the chicken to 3/8 inch thickness and lay on the sausage and cheese. Roll into a cylinder with the skin stretched over the top and secure with a toothpick. Place on the high rack and cook on high (at 450°F - 480°F) for 13 minutes. Meanwhile, heat the sauce using a microwave. Place the chicken roll in a serving dish and pour the sauce over.

Curry Chicken

Ingredients:

- 4-6 ounce chicken breast, cut into bite size pieces
- 1 scallion, cut into 1/2-inch pieces
- 1/2 green bell pepper, diced
- 2 cloves garlic, minced
- 2 tablespoons grated fresh ginger
- 1 tablespoon curry powder or paste
- 1/4 cup sour cream
- Chopped coriander leaves
- Salt and pepper to taste

Method:

Mix everything, except the coriander and sour cream, into a soup bowl. Place the mixed chicken on the high rack and cook on high (at 450°F - 480°F) for 15 minutes. Stir in the cream and sprinkle with coriander and serve.

Tandouri Chicken

Method:

Prepare and cook the curry chicken recipe but substitute tandouri paste (available at Asian food stores) for the curry powder or paste.

Thai Chicken

Ingredients:

- 4-6 ounce chicken breast, cut into bite size pieces
- 2 tablespoons Thai green curry paste
- 2 tablespoons grated fresh ginger
- 2 tablespoons minced garlic
- 2 tablespoons olive oil
- 1/4 cup shredded raw coconut, unsweetened

Method:

Mix everything into a shallow soup bowl and place onto the high rack. Cook on high (at 450°F - 480°F) for 15 minutes, stir and serve.

Cube Steak with Parsley Butter

Ingredients:

- 1 cube steak
- 2 tablespoons butter or brown butter (see sauces)
- 2 tablespoons minced parsley

Method:

Place the steak and butter onto a shallow dish and place on the high rack. Cook on high (at 450°F - 480°F) for 5-7 minutes depending on how well done you want your steak. Sprinkle with parsley before serving.

Turkey Breast Enchiladas, serves 4

Ingredients:

- 3 to 4 ounces turkey cutlets
- 4 slices mozzarella or Mexican white cheese (about 4 ounces)
- Mexican style seasoning to taste
- 1/2 cup prepared salsa
- 1/2 cup sour cream
- Chopped cilantro

Method:

Pound the turkey cutlets to 3/8 inch thickness and lay on the cheese and seasoning. Roll up and lay, seam side down, around the edge of a pie plate. Spray with cooking oil and place on the high rack and cook on high (at 450°F - 480°F) for 10 minutes. Meanwhile, heat the salsa for 1 minute. Pour the sauce over the turkey and sprinkle with cilantro.

Duck Pieces, serves 2-3

Ducks are usually frozen which makes it difficult to cut them up. If you don't think you can cut one into pieces, ask your friendly butcher to thaw a 5-6 pound bird and cut it up for you. Use the back, neck and giblets for stock.

Ingredients:

- 2 legs, 2 thighs, 2 wings, 2 breasts cut in halves
- Salt and pepper to taste
- 4 tablespoons crushed caraway seed

Method:

Pierce the skin of the duck pieces several times with a fork or knife. Season on both sides of the pieces and lay on the low rack, skin side up. Cook on high (at 450°F - 480°F) for 30 minutes.

Florentine Style Steak

Ingredients:

- 1 6-ounce tenderloin steak about 2-inches thick
- Salt and pepper to taste
- 1/4 cup olive oil
- Juice of half a lemon

Method:

Place everything into a plastic bag and marinate for 60 minutes. Place the marinade in a pie plate and the steak on the 4 inch rack. Pat the steak dry with a paper towel before cooking. Cook on high (at 450°F - 480°F) for 7 minutes turn over and cook another 5 minutes for rare.

Pepper Steak (steak au poivre), serves 4-6

Ingredients:

- 1-2 pound sirloin steak
- Salt to taste
- 1/2 cup crushed peppercorns
- 4 ounces butter, melted
- 1/4 teaspoon cayenne pepper
- 3 tablespoons Worcestershire sauce
- 1 tablespoon lemon juice
- Chopped parsley

Method:

Place the butter pepper and Worcestershire sauce in a 10-inch pie plate on the liner pan. Salt the meat and press the pepper into both sides of the meat and lay on the high rack. Cook on high (at 450°F - 480°F) for 5 minutes, turn over and cook another 5 minutes. Cut into 1-inch wide slices and serve with the sauce.

Roast Beef

Method:

The oven does a great job of reheating. So prepare any roast beef as directed in a cookbook and refrigerate. When you want a nice portion of roast beef, cut off 4-6 ounce portions and place onto a dinner plate. Heat the roast beef on the high rack on high (at 450°F - 480°F) for about 5 minutes.

Steak Barry Wall

Ingredients:

- 2 tablespoons butter
- 1/4 teaspoon dry mustard
- 1/2 teaspoon Worcestershire sauce
- Minced parsley
- 6 ounces tender steak, sirloin tenderloin, rib, strip, etc. 1-1/2-inch thick
- Salt and pepper to taste

Method:

Season the steak and cook using the high rack on high (at 450°F - 480°F) for 5 minutes per side. Meanwhile mix the other ingredients. Place the steak on a plate and spread the butter mixture over the surface.

Japanese Style Steak

Ingredients:

- 4-6 ounce sirloin steak
- 1/4 cup miso paste (available at Asian food stores)
- 2 tablespoons sake or dry white wine
- 2 tablespoons, pickled ginger slices

Method:

Mix the miso with the sake and spread the marinade over the steak. Let the steak marinade for 1 hour in a shallow dish. Cook the steak using the high rack on high (at 450°F - 480°F) for 5 minutes per side and serve with pickled ginger slices.

Sicilian Style Steak

Ingredients:

- 4-6 ounce sirloin or rib steak
- 2 teaspoons grated Parmesan cheese
- 1 canned anchovy filet
- 1/4 cup canned, chopped tomato

- 1 tablespoon capers
- 1 tablespoon olive oil

Method:

Cook the steak using the high rack on high (at 450°F - 480°F) for 5 minutes per side. Meanwhile, mix the other ingredients into a bowl. Spread the mixture over the steak and cook another 3 minutes.

Russian Style Beef Patties

Ingredients:

- 5 ounces ground beef
- 1 scallion, thinly sliced
- 1 tablespoon butter
- 1 teaspoon beef stock granules
- 1 tablespoon cream
- 1/4 teaspoon grated nutmeg
- 2 tablespoons chopped parsley

Method:

Mix everything and form into a 1-inch thick patty. Place into a shallow dish and cook using the high rack on high (at 450°F - 480°F) for 6 minutes.

Meat Loaf, serves 6-8

Ingredients:

- 1-1/2 pounds ground beef
- 2 eggs
- 1 fine ground TVP
- 2 tablespoons Italian style herb blend
- 1 cup spaghetti sauce
- 2 slices bacon

Method:

Mix everything, except the bacon and form into an 8-inch oval loaf, 4 inches high. Layer on the bacon and place them on a sheet of foil on the low rack. Cook on high (at 450°F - 480°F) for 45-50 minutes.

Limited Warranty

MC Appliance Corporation warrants each new Turbo Convection Oven to be free from defects in material and workmanship and agrees to remedy any such defect or to furnish a new part(s) (at the company's option) for any part(s) of the unit that has failed during the warranty period. Parts and labor expenses are covered on this unit for a period of two years after the date of purchase. A copy of the dated sales receipt/invoice is required to receive warranty service, replacement or refund.

This warranty covers appliances in use within the continental United States, Hawaii, and Puerto Rico. The warranty does not cover the following:

- Damages due to shipping damage or improper installation
- Damages due to misuse or abuse
- Content losses due to failure of the unit
- Repairs performed by unauthorized service agents
- Service calls that do not involve defects in material and workmanship such as instruction on proper use of the product or improper installation
- Replacement or resetting of house fuses or circuit breakers
- Failure of this product if used in ways other than its intended purpose
- Disposal costs for any failed unit(s) not returned to our factory
- Any delivery or installation costs incurred as the result of a unit that fails to perform as specified
- Expenses for travel and transportation for product service if your appliance is located in a remote area where service by an authorized service technician is not available
- The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions
- Refunds for non-repairable products are limited to the price paid for the unit per the sales receipt

Limitations of Remedies and Exclusions

Product repair in accordance with the terms herein, is your sole and exclusive remedy under this limited warranty. Any and all implied warranties including merchantability and fitness for a particular purpose are hereby limited to one year or the shortest period allowed by law. MC Appliance Corporation is not liable for incidental or consequential damages and no representative or person is authorized to assume for us any other liability in connection with the sale of this product. Under no circumstances is the consumer permitted to return this unit to the factory without the prior written consent of MC Appliance Corporation.

Some states prohibit the exclusion or limitation of incidental or consequential damages, or limitations on implied warranties. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Model	Parts & Labor	Type of Service
KLGC013B	Two Years	Carry-In

KITCHEN *Living*

turbo convection oven

Your details:

Name _____

Address _____



E mail _____

Date of purchase* _____

* We recommend you keep the receipt with this warranty card

Location of purchase _____

Description of malfunction:

Return your completed warranty card to:

MC Appliance

777 Mark Street

Wood Dale, IL

60191

cshelp@mcappliance.com

AFTER SALES SUPPORT

 USA **888 775 0202**  **cshelp@mcappliance.com**

MODEL: KLGCO13B, ITEM # 4881-13

Phone lines available Mon to Fri, 7:30am - 7:00pm CST

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YEAR WARRANTY

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