

AROMA®

Stainless Steel Toaster Oven



Instruction Manual & Recipe Guide

ABT-208S

Congratulations on your purchase of the **AROMA** Stainless Steel Toaster Oven. It will surely become one of your most practical appliances in your home.

Please read all instructions before your first use.



Published By:

Aroma Housewares Co.
6469 Flanders Drive
San Diego, CA 92121
U.S.A.
1-800-276-6286
www.aromaco.com

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IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. Read all instructions carefully before first use.
2. Do not touch hot surfaces. Use handles or knobs. The oven (glass door, top, back, and side of the oven) is very hot when in use.
3. To protect against electrical shock, do not immerse cord, plug or the appliance itself in water or other liquid.
4. Never leave the toaster oven unattended when in use.
5. This appliance is not intended to be used by children. Close supervision is necessary when the appliance is in use near children.
6. Do not operate or place the toaster oven on a non-heat-resistant or flammable surface.
7. Do not place or operate toaster oven on a hot burner, gas stove or in a heated oven.
8. Do not operate this appliance when the power cord or the plug is damaged, or if it malfunctions, is dropped or has been damaged in any manner. Return the appliance to an authorized service station for examination, repair or electrical/mechanical adjustment.
9. Do not use attachments or accessories other than those supplied or recommended by the manufacturer. Incompatible parts create a hazard.
10. Clean out accumulated crumbs frequently. Such accumulation inside the toaster is unsanitary and increases the risk of fire or toaster oven malfunction.
11. Extreme caution must be used when removing the broiler tray and disposing of hot grease or other hot liquid.
12. Do not block the top of toaster while in use.
13. Do not use outdoors.
14. Do not let cord hang over edge of table or counter, or touch hot surfaces.
15. Do not use the appliance for other than intended use.
16. 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 store any item on top of the appliance when in operation.
17. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
18. Unplug from outlet when not in use and before cleaning. Allow the unit to cool before putting on or taking off parts, and before cleaning the appliance.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS CONT.

19. Do not attempt to dislodge food when toaster is plugged in.
20. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Metal-scouring pads may also damage the finish of the oven.
21. The oven should be operated on a separate electrical circuit from other operating appliances. If the electric circuit is overloaded with other appliances, this appliance may not operate properly.
22. Prior to plugging appliance into the wall outlet, ensure all control switches are set to the "OFF" position. To disconnect, turn all control switches to "OFF" position, hold the plug, and then remove it from wall outlet.
23. When in use, keep toaster oven a minimum of 4 inches away from walls and clear of any objects on top.
24. Do not cover the crumbtray or any part of the oven with metal foil. This will cause the oven to overheat.
25. Extreme caution should be used when using containers made of materials other than metal or glass.
26. Do not use airtight containers in the oven. The containers should be left with enough room to allow for expansion of fluid as well.
27. Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.
28. Oversize foods or metal utensils must not be inserted in the toaster oven as they may create a risk of fire or electric shock.
29. Stale bread, croutons and crackers may catch fire inside the appliance. Select a light toast setting for these types of food and monitor carefully.
30. Do not use any sharp utensils as it may damage the glass and could possibly cause it to break.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTION

1. A short power-supply cord is provided to reduce risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.

POLARIZED PLUG

This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

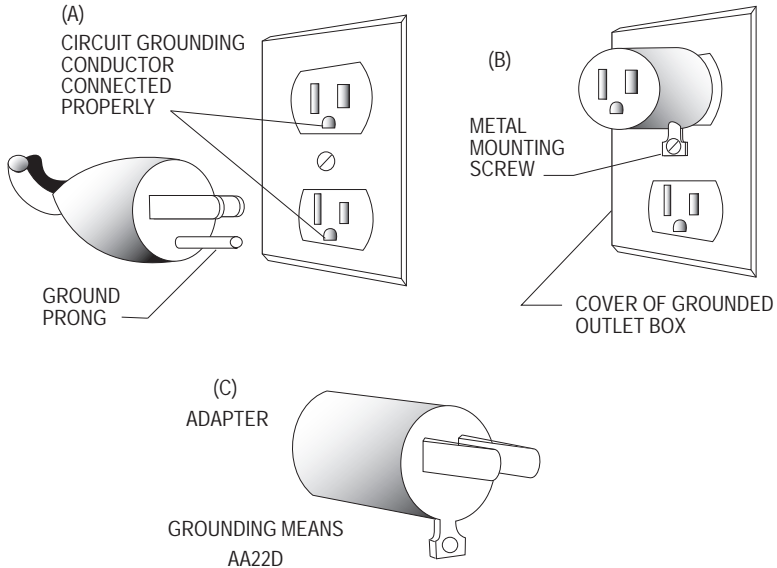
To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

This appliance is for household use only.

GROUNDING INSTRUCTIONS

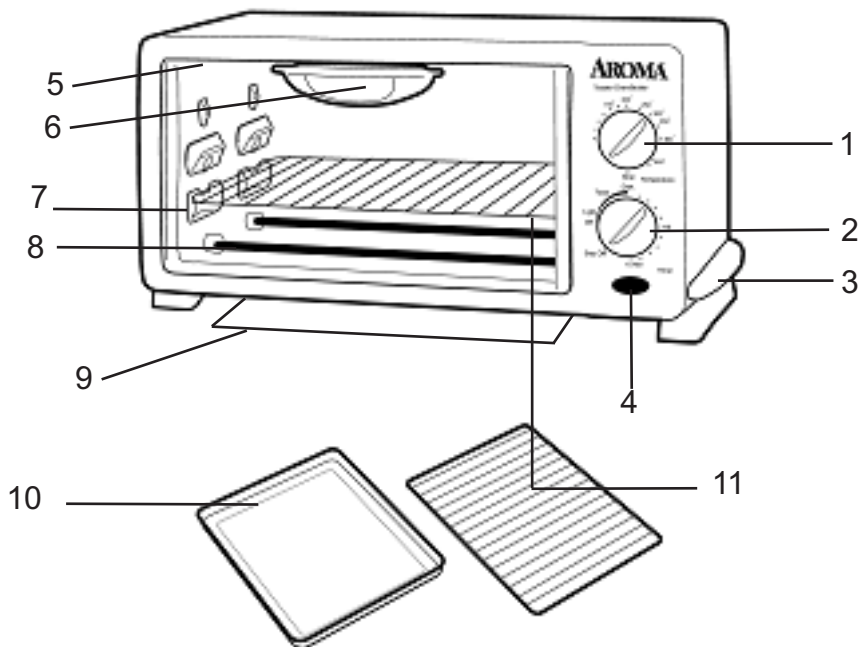
Grounding Instructions (For Canadian Users)

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like sketch A. An adapter, sketch B, should be used for connecting sketch-A plugs to two-plugs to two-prong receptacles. The grounding tab, which extends from the adapter, must be connected to a permanent ground such as a properly grounded outlet box as shown in sketch C using a metal screw.



This appliance is for household use only.

PARTS IDENTIFICATION



- | | |
|--------------------------------|-----------------------------|
| 1. Temperature control | 6. Cool-touch door handle |
| 2. Timer & browning control | 7. Rack positioners |
| 3. Cool-touch carrying handles | 8. Lower heating elements |
| 4. Indicator light | 9. Easy-release crumb tray |
| 5. Upper heating element | 10. Chrome bake rack |
| | 11. Heavy duty broiler tray |

HOW TO USE

Before first use:

1. Read all the instructions and important safeguards.
 2. Remove all packaging materials; make sure items are received in good condition.
 3. Place toaster oven on a flat, heat-resistant and non-flammable surface.
 4. Remove any stickers from the surface of the toaster and wipe the surface clean with a damp dishcloth.
 5. Wash all the accessories with warm soapy water using a sponge or dishcloth.
 6. Rinse well to remove soapy residue, then dry thoroughly.
- **Do not use abrasive cleaners or scouring pads.**
 - **Do not immerse the appliance, cord and plug in water at any time.**

Preheating:

Due to the manufacturing process, smoke and odor may be emitted during the first few uses. It is normal and causes no harm. We recommend preheating the toaster oven to eliminate the smoke and odor.

1. Preheat the oven in a well-ventilated area.
2. Ensure timer is set to the "Off" position and the appliance is plugged into a 120V wall outlet.
3. Set the timer and preheat the oven for 15 minutes at the maximum temperature or until smoke and odor no longer exist.
4. Turn the timer to the "Off" position, remove the plug from wall outlet, and allow the oven to cool.

To Toast Bread:

You may adjust the darkness of your toast from light to dark by using the indicator on the timer control. Darkness may vary according to the thickness of bread or moisture content. When toasting for the first time, it is recommended that you select the middle range and then adjust darkness to your preference.

1. Ensure that the timer is in the "Off" position and plug in oven.
2. Open the oven door and place bread onto the baking rack or in broiler tray. If using the broiler tray, place bread in tray then place onto the baking rack.
3. Select the toast function on the temperature control.
4. Select the desired darkness preference by turning the timer control from light to dark.
5. If using the toasting settings (from light to dark) or the 15-minute timer, the toaster oven will chime and automatically shut-off when the time has elapsed. We do not recommend using the "Stay-On" feature when toasting food.
6. When finished, ensure that the timer is in the "Off" position and unplug the oven.

HOW TO USE CONT.

To Bake:

When using temperature control feature, both the top and bottom heating elements will be on. Monitor food closely.

1. Ensure that the timer is in the "Off" position and plug in the oven.
2. Open the oven door and place food onto the baking rack in a heat proof cooking container or in the broiler tray.
3. Select the desired temperature.
4. Select the desired amount of time. When more than 15-minutes is required, select the "Stay-On" feature. If using the timer, the toaster oven will chime and automatically shut-off when the time has elapsed. If using the "Stay-On" feature the cooking will continue until the timer control is **manually** turned off.
5. When finished, ensure that the timer is in the "Off" position and unplug the oven.

To Broil:

When using the broiler feature, only the top heating element will be on. Monitor food closely.

1. Ensure that the timer is in the "Off" position and plug in the oven.
2. Open the oven door and place food onto the baking rack in a heat proof cooking container or in the broiler tray.
3. Select the "Broil" feature on the temperature control.
4. Select the desired amount of time. When more than 15-minutes is required, select the "Stay-On" feature. If using the timer, the toaster oven will chime and automatically shut-off when the time has elapsed. If using the "Stay-On" feature the cooking will continue until the timer control is **manually** turned off.
5. When finished, ensure that the timer is in the "Off" position and unplug the oven.

CAUTION:

- To prevent countertop damage, the toaster oven must be operated with the crumb tray securely in place and free of excess food.
- Never operate oven with door completely open.
- Only use oven heat proof containers or included accessories. Make sure that containers fit properly prior to use.
- All cooking containers must be placed on the bake rack. Never set the broiler tray or other container directly on the lower heating element.
- Always leave at least 1 inch between food and the top heating element.
- Remove all paper and plastic from any ready-to-cook packaged dishes before placing in the toaster oven. Always read the cooking instructions on the package to make sure that it is toaster oven safe.

HOW TO CLEAN

Always unplug toaster and allow to cool completely before cleaning.

To Clean Toaster Oven:

1. Wipe the body of the toaster oven clean with a soft, damp cloth.
2. Clean the interior with a soft, damp dishcloth. Remove any food residue by using a non-abrasive cleaning pad.
3. After each use, wash the bake rack and broiler tray in warm soapy water and non-abrasive detergent by using a soft dishcloth. Dry thoroughly before using again.
4. Clean the glass oven door with a soapy sponge or dishcloth. Wipe dry with a paper towel.

To Clean Crumb Tray:

This appliance contains a quick release crumb tray on the bottom of the baking chamber. It is recommended that the crumb tray be cleaned out at least every 3-5 uses to reduce the risk of fire.

1. Tilt the oven backwards and pull open the handle of the crumb tray.
2. The crumb tray only opens approximately 70 degrees. To prevent possible damage, do not try to force it any further.
3. Wipe out crumbs with a damp cloth or sponge.
4. After cleaning, close crumb tray and push firmly back into position.

CAUTION:

- Do not immerse the toaster oven in water or any liquid.
- Do not use abrasive cleaners or scouring pads for cleaning.
- Never use wet or damp accessories.
- Do not clean the heating elements.
- Never place toaster or accessories in dishwasher.
- Clean the crumb tray often to reduce the risk of fire caused by built up crumbs.

RECIPES

Broiled Chicken Breast

2 small boneless, skinless chicken breasts
½ teaspoon parsley, freshly chopped
1 ½ cloves garlic, finely minced
1 teaspoon minced fresh Rosemary
2 ½ tablespoons vegetable oil
2 tablespoons lemon juice
2 ½ teaspoons honey
2 tablespoons fresh ginger, finely minced
1 teaspoon dry sherry
½ teaspoon salt

Combine ingredients in a ceramic bowl and marinate the chicken breasts. Cover and refrigerate overnight. Place marinated chicken on broiler tray. Broil about 15 -18 minutes or until tops are lightly browned. The chicken is cooked when the meat is pierced and juice is clear. Makes 2 servings.

English Muffin Pizza

2 English muffins, split in half
1 oz. onion, finely chopped
¼ cup water
4 tbsp. tomato sauce
¼ tsp. oregano
1 clove garlic, finely minced
3 tablespoons toppings-mushrooms, pepperoni, pineapple, etc.
4 oz. Mozzarella cheese

In a skillet, brown onion. Add water, tomato sauce, oregano, and garlic. Lightly toast muffins. Spread ¼ of sauce on each muffin. Add toppings and cheese. Place in broiler tray and place tray on baking rack. Broil for about 5 minutes or until cheese has melted. Makes 2 servings.

RECIPES CONTINUED

Seafood Casserole

3 oz. skinless salmon filet
4 peeled and deveined fresh prawns
¼ cup broccoli, finely chopped
¼ white onion, finely julienned
½ oz. shredded cheddar cheese
1 teaspoon milk
2 teaspoon flour
1 teaspoon milk
¼ teaspoon salt and pepper

Cut salmon fillet into ½ inch wide chunks. Sprinkle prawns with salt. Combine prawns, salmon, onion, broccoli and cheese in a 2-cup sized casserole dish. Mix the flour, water and milk and stir in evenly into the casserole. Add salt and pepper. Set the temperature to 375° and bake the casserole in the toaster oven for 20- 25 minutes, until the mixture is cooked and golden brown. Makes about 2 servings.

Raspberry Soufflé

2/3 package frozen raspberries, about 8 oz., thawed
2 egg whites
1 teaspoon lemon juice
1 teaspoon orange juice
½ teaspoons vanilla extract
½ cup of cream of tarter
¼ cup sugar
4 soufflé molds (1/2 cup capacity)

Coat the soufflé molds with cooking spray and sugar. Place about 8 raspberries in each mold. Process the thawed raspberries in a blender until smooth. Extract the raspberry juice to get the purée. Mix the purée, 2 teaspoons of sugar and lemon juice and heat for about 3 minutes in a sauce pan, and add in the vanilla extract and orange juice.

Preheat the oven to 375° F. Beat the egg whites and stir in the cream of tarter until it forms stiff peaks. Stir in the heated raspberry purée in the egg white mixture and continue to beat until blended. Carefully spoon the purée mixture in every soufflé mold, smoothing the top and wiping around the mold edges. Place the complete mold into the toaster oven and bake until the top is golden brown and puffed, about 10 to 12 minutes. Serve immediately. Makes 4 servings.

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in continental United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$6.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on the part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and which may vary from state to state and does not cover areas outside the United States.

AROMA HOUSEWARES COMPANY
6469 Flanders Drive
San Diego, California 92121
1-800-276-6286
M-F, 8:30 AM - 5:00 PM, Pacific Time
Website: www.aromaco.com