

salton®

CONVECTION TOASTER OVEN

Convectaire

MODEL TOC-14

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IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. 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 Salton for examination, repair or adjustment. See Warranty.
7. The use of accessories or attachments not recommended by Salton may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot liquids.
12. Prior to connecting or disconnecting plug from wall outlet, turn all controls to 'Off'.
13. This appliance is for Household Use Only. Do not use appliance for other than its intended use.
14. Do not cover Broiling Drip Tray with metal foil as this prevents fats and juices from dripping into the Broiling Pan and could cause a fire.
15. Use extreme caution when removing the Broiling Drip Tray and disposing of hot grease.
16. Do not insert oversized foods or utensils into the Oven.
17. NEVER LEAVE THE OVEN UNATTENDED WHEN IN USE (ESPECIALLY WHEN BROILING AND TOASTING)
18. Use only containers that are ovenproof.
19. Do not cover the Crumb Tray or any part of the Oven with metal foil; this can cause overheating of the Oven.
20. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
21. Do not store any materials other than manufacturer recommended accessories, in the Oven when not in use.
22. Do not place any of the following materials in the Oven: paper, cardboard, plastic and the like.
23. A fire may occur if this Oven is covered by or touches flammable material, including curtains, draperies, walls etc.

SAVE THESE INSTRUCTIONS

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the

outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

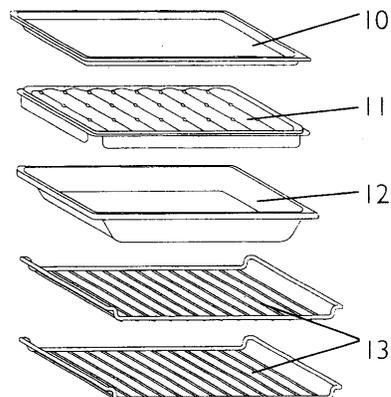
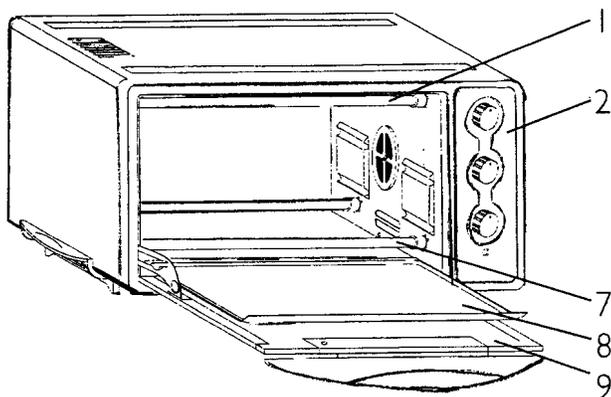
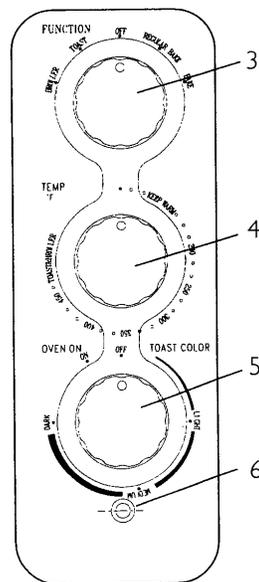
INTRODUCTION

The Salton Convector is a versatile high performance oven that helps create delicious meals done to perfection in a fraction of the time. The convection fan eliminates hot spots delivering professional results. The Convector is large enough to cook a full meal for the entire family yet fits neatly on a counter top.

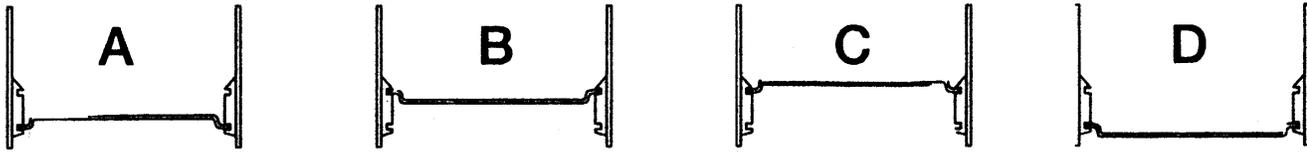
- Convection bake, regular bake, broil, toast, defrost, keeps warm and top brown.
- Convection fan circulates heated air for faster, more even cooking.
- Non-stick interior and removable crumb tray for easy cleaning.
- Three rack levels for maximum versatility.
- Includes crumb tray, 2 wire racks, baking/broiling pan, drip tray and cookie pan.
- Large capacity oven (.5 cu. ft.).

DESCRIPTION OF PARTS

1. Top Heating Element
2. Control Panel
3. Function Selector Knob
4. Temperature Control Knob
5. On/Off (Oven On/Toast Colour) Knob
6. Indicator Light
7. Bottom Heating Element
8. Crumb Tray
9. Glass Door
10. Cookie Pan
11. Broiling Drip Tray
12. Baking/Broiling Pan
13. Wire Racks (2)



CORRECT WIRE RACK POSITION



QUICK OPERATION GUIDE

COOKING SELECTION	FUNCTION	POSITION OF WIRE RACK/ ACCESSORIES	TEMPERATURE KNOB	HELPFUL HINTS
Toasting/ Top Browning	Toast	B (Toasting) A and B (Top Browning)	Toast/Broil	Turn On/Off - (Toast Colour) Knob clockwise to the desired setting. If the results are too light after one cycle, reset the Knob and toast again. For Top Browning always use the Cookie Pan to catch drippings. (See the Toast/Top Browning section for more details)
Convection Cooking	Fan/Bake	A, B, C or D or a combination, if both racks are required	200°- 450°F	Bakes, cooks and roasts faster and more evenly than a regular oven. Use for meat, poultry, baked foods, pizza or any cooking where an even brown or crispy exterior is desired. (See page the Convection Cooking section for more details) NOTE: A lower temperature may be required to control browning. For double level cooking use two wire racks with both the Cookie Pan and Bake Pan.
Regular Bake	Bake	A or B	200°- 450°F	Use to bake foods that do not require a brown or crispy exterior such as casseroles, compotes, vegetables or other moist dishes.

QUICK OPERATION GUIDE (Cont'd)

COOKING SELECTION	FUNCTION	POSITION OF WIRE RACK/ ACCESSORIES	TEMPERATURE KNOB	HELPFUL HINTS
Broiling	Broil	A or B	Toast/Broil	Use only with Drip Tray in place on the Broiling Pan. Leave the Glass Door slightly open. Position Wire Rack and Pan so that the food is <u>never closer than 2" (5 cm)</u> from the Top Heating Element.
Keeping Warm	Fan Bake	A, B, C or D	Keep Warm	This function is designed to keep cooked food warm for a short period of time. Use of the Keep Warm for an extended time will dry out or cause food to spoil. Do not use to reheat cold food. (See the Keeping Warm section for more details)
Defrosting	DEF	A, B and D	Temperature Knob Dial should be in this position '•'	Thaw frozen food by placing in a Pan to collect any liquids. (See the Defrosting section for more details)

BEFORE FIRST USE

1. Place Oven on a flat counter or other stable surface close to a 120 volt wall outlet. **DO NOT OPERATE ON THE SAME CIRCUIT WITH ANOTHER APPLIANCE.**
2. Position the Oven so that it is at least 2 inches (5 cm) from any surrounding object. Ensure that nothing has been placed on top of the Oven.
3. Remove all accessories and shipping materials packed inside the Oven.
4. Make sure the Crumb Tray is properly installed before using.
5. NOTE; The Oven may smoke during the first use. This is normal for a new Oven and will only last about 15 minutes.

HOW TO USE

1. General Instructions

Always use the appropriate accessory for the type of cooking selected. (Read instructions that follow). The accessories provided are designed specifically for the Oven. Some of your own

ovenware (muffin tins, loaf, bundt or spring form pans) may also be used provided they are oven safe and leave an open space all around to permit the fan forced air to circulate. Heat resistant glass or ceramic ovenware should only be used if they can be placed at least 2" (5 cm) away from the heating elements. Food and/or containers must never touch Elements, Oven interior or interfere with closing the Door.

- Never use glass or ceramic lids.
- Never use plastic or cardboard containers in the Oven.
- Remove all cardboard covers from aluminum containers.
- If necessary cover ovenware with aluminum foil tucked tightly around the edges.
- Do not allow foil to touch Oven sides or Heating Elements.
- Never cover the Broiling Drip Tray or Crumb Tray with aluminum foil as this could cause accumulated grease or crumbs to ignite.
- Always use oven mitts or tongs when sliding the Wire Rack, moving hot utensils or removing baked food from the Oven.
- Always turn the On/Off Knob (#5) to the 'Off' position when cooking is complete.

2. Wire Rack Positioning

The Oven is equipped with 2 Wire Racks which can be slid into either or both of the two slot levels on the sides of the Oven. In addition, the Rack placed in the upper slot can be turned over to create a third level (low position). A fourth level can be used in 'Convection Cooking' Fan/Bake mode or Defrost mode. NOTE: In this position a metal pan must be used.

3. Indicator Light

When the oven is used in the 'Oven On' position the Indicator Light will be orange until the present temperature is reached. Once this temperature is reached the Indicator Light will switch to green. The Indicator Light will continue to switch from green to orange as the thermostat cycles on and off.

When the Oven is used with the Timer, the Indicator Light will be orange when the elements are heating and green when the elements are cycling off.

TOAST/TOP BROWNING

How to Toast

Put Wire Rack in position B. Arrange from 1 to 6 slices of bread on the Wire Rack.

Set the Function Selector Knob to Toast. Turn the Toast Colour Knob clockwise to the desired brownness setting. When the toast is done a bell rings and the Oven shuts off automatically. To remove the toast use oven mitts or tongs to pull the Wire Rack. **IMPORTANT:** When making a second batch of toast you may need to turn the timer to a lighter setting than on the first batch to achieve the same results. NOTE: To stop Toast cycle before completion, turn Toast Colour Knob to Off position.

Helpful Hints:

A variety of breads and thicknesses can be used. Whole wheat, rye, white, and muffins, bagels or roll halves. Set the Toast Colour Knob according to thickness, freshness, and desired colour of toast. Thicker fresher bread will require a darker setting (longer toasting time).

How to Top Brown

The Toast Function can be used to melt, crisp or toast foods such as open faced cheese sandwiches, casseroles or brown sugar toppings. Always place the food or container of food on the Cookie Pan to catch any drippings. Operate the Oven as for Toasting. **IMPORTANT:** If the food or container is too close to the top element place the Wire Rack in position A. Always watch food when top browning to avoid over cooking. To shorten the cycle turn the Toast Colour Knob to Off.

CONVECTION COOKING

Your Salton Convection Oven uses a fan to gently and evenly circulate heated air. This produces more uniform cooking temperatures resulting in an even browning and a shorter cooking time. Convection cooking works well for meats, poultry, most baked goods (cookies, cakes, pies) and store bought convenience foods.

How to Use the Convection Oven

Put Wire Rack position A, B, C or D or a combination if both racks are required. Use either the Baking Pan Cookie Pan or both in any combination required. Other ovenware (bake pans, spring forms, cookie sheets etc) may be used provided they are oven safe and permit at least a 1/4" space all around the ovenware.

NOTE: In position D a metal pan must be used at all times.

Set the Function Knob to Fan/Bake. Turn On/Off Knob counterclockwise to 'Oven On' position. Choose the desired temperature by turning the Temp Knob.

IMPORTANT: The Fan/Bake Function does not shut off automatically. Baked food should be watched to prevent overcooking or burning. Turn the On/Off Knob to 'Off' when cooking is finished.

Helpful Hints

As convection cooking generally requires lower temperatures or shorter cooking time, the following adjustments to package directions or recipes are recommended:

Baked Goods & Convenience Foods: Lower the temperature by 25°F and check 10 minutes before the end of cooking cycle to adjust time or temperature as required.

Meats and Poultry : Use a meat thermometer to check doneness and adjust time and temperature as required.

Convection Cooking Sample Cooking Guide

Food	Temp °F	Approx. Time (min)	Comments
Biscuits* & Cookies*	350 - 400	varies with recipe	Use Rack position B for 1 Cookie Pan. When adding a second cookie sheet use Rack position A & C
Cakes*	300-325	varies with recipe	Check 10 minutes before time is up
Chicken (cut up whole)	300-350	50	Until tender on Broiling Tray/Pan
Meat Loaf (1-1/2 lbs. meat)	350	50	Until cooked through
Muffins	300-325	varies with recipe	Place muffin tin on Rack in position A. Check 10 minutes before time is up.
Pies - frozen chicken pot	400	45	Until top crust is golden
Pizza - frozen	350-400	15-20	Place directly on Wire Rack in position A
Potatoes (baked)	450	45 - 50	Pierce with fork. In position A or B potatoes can be placed directly on the wire rack. In position D, place on a metal pan.
Potatoes (frozen French fries)	325-375	20	Use Cookie Pan. Stir after 10 minutes
Beef Roast (4-5 lbs)	350	20-30/lb.	Use Broiling Tray/Pan in Rack Position A. Adjust time to desired doneness.

*Lower temperature setting in most recipes by 25°F - 50°F but maintain the same time.

BAKING

How to Use Regular Oven

Position Wire Rack at position A or B. Never use double level during Regular Cooking/Baking. Set the Function Selector Knob to Bake and turn the On/Off Knob counterclockwise to the 'On' position. Then turn the Temp Knob to the desired temperature setting.

In this mode the fan will not operate so you may require higher temperature or longer time than suggested in the Convection Cooking Guide. Time and temperature for recipes or heating instructions for prepackaged foods calling for regular baking will work in this mode. Preheat if required. The set temperature is reached when the Indicator Light goes off.

IMPORTANT: As the Oven does not shut off automatically in the Bake mode, baked food should be watched carefully to avoid overcooking or burning. Turn On/Off Knob to off when finished.

BROILING

How to Broil

Place the Wire Rack in position A or B. Preheating is not necessary when broiling.

Trim excess fat from meat to reduce spatter and dry wet foods with paper towels.

Place Broiling Drip Tray on Broiling Pan. Arrange food on Drip Tray and place on the Wire Rack in the Oven. **Always leave the door in a slightly open position.** Set both Function and Temp Knobs to Broil. Turn On/Off Knob counterclockwise to the 'On' position. **IMPORTANT:** As the Broil Function does not shut off automatically, the broiled food should be watched carefully to avoid overcooking or burning. Turn food about half way through cooking cycle. Use oven mitts when turning food or removing the Drip Tray & Pan from the hot oven. Be careful to avoid spilling hot grease. Use only the Drip Tray and Pan provided with this Oven when broiling. Use of other cooking utensils might cause a hazard. When finished turn the On/Off Knob to off.

Clean Oven interior, Drip Tray and Pan after each use.

KEEPING WARM

How to Keep Warm

Set Function Knob to Fan/Bake

Set Temp Knob to Keep Warm

Turn On/Off Knob to 'Oven On'

Turn On/Off Knob to off when finished.

NOTE: The Keep Warm Setting does not shut off automatically so check oven periodically. It is recommended that cooked food be kept warm for a maximum of 1 hour to avoid over drying your food. This function is not intended to rewarm cold food.

DEFROSTING

How to Defrost

Frozen foods can be defrosted in the Oven more safely than on a kitchen counter and more quickly than in a refrigerator.

Set the Function Knob to 'Def'

Set the Temp. Knob to the '•' position.

The Defrost Function does not shut off automatically so remember to turn the On/Off Knob to 'Off' when defrosting is completed.

As thawed food held too long at room temperature can result in serious illness, do not thaw for longer than 1 hour in the Oven. Any food requiring more than 1 hour to thaw should be defrosted in a refrigerator.

CARE AND CLEANING

Turn the 'On/Off Knob to 'Off', unplug cord from wall outlet and let the oven cool.

- Wash the Crumb Tray, Cookie Pan, Broiling Drip Tray, Baking/Broiling Pan and the Wire Racks in warm soapy water or in the dishwasher. If necessary use a nylon scrubber to remove stuck on food.
- Wipe the inside of the Oven with a damp cloth or sponge. Blot dry with paper towels to be sure the unit is dry before using.
NOTE: Do not use any abrasives as this could damage the non-stick interior finish.
- Clean the glass door with a damp soapy cloth. NOTE: If the glass door has stubborn stains, open the door and cover the inside of the door with a few damp paper towels. Leave for a few minutes then remove paper towels and wipe door clean. Never use sharp utensils to clean Oven Glass Door as scratching may weaken it and cause it to shatter.
- The outside of the oven can be cleaned with a damp sponge or cloth. Do not use any abrasive cleaners or pads as these will scratch the surface.
- NOTE: The best way to keep your oven clean and operating safely is to let the Oven cool to room temperature and wipe away any spills, spatter and crumbs after each use.
- **IMPORTANT:** When cleaning the inside of the oven, the screen covering the convection fan should be removed and cleaned. Turn the nut counterclockwise to remove the screen. Place the screen on a flat surface and wipe with a soft cloth dampened in warm soapy water, taking care not to bend the screen. Rinse under warm running tap water. Let dry then replace the screen. Do not over-tighten the nut.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be of the grounding-type 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

SALTON warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During that period these defects will be repaired or the product will be replaced at SALTON's option without charge. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use, or improper maintenance.

TO RETURN FOR SERVICE

1. Securely package and return the product PREPAID to: SALTON CANADA, 81A Brunswick, Dollard-des-Ormeaux, Quebec, H9B 2J5
2. Be sure to enclose your name, address, postal code and description of defect.
3. To ensure prompt "In-Warranty" service, be sure to include a proof of purchase. We recommend you take the necessary precaution of insuring the parcel.
4. For repairs not covered by the Warranty, you will be advised of the cost of repair in advance, and upon receipt of your cheque or money order, the repairs will be completed and the product returned to you.

SALTON CANADA

81A Brunswick

Dollard-des-Ormeaux

Quebec H9B 2J5

Website: www.salton.com

Service: service@salton.com