

*Convectaire® II*

# **CONVECTION TOASTER OVEN**



**Model : TOC-20**

**salton®  
salton  
salton**

## **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.

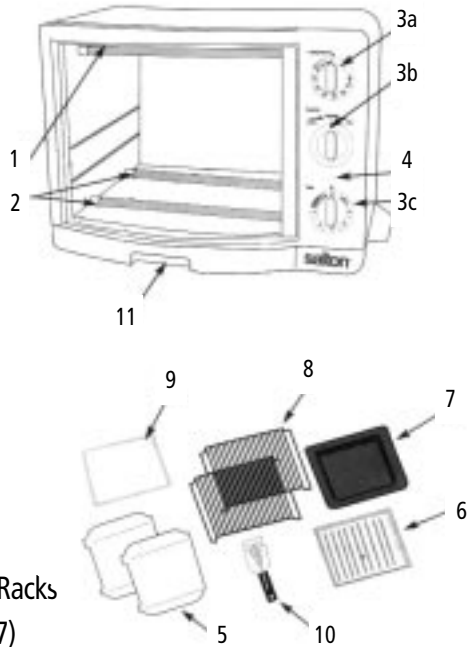
## **SAVE THESE INSTRUCTIONS**

### **POLARIZED PLUG**

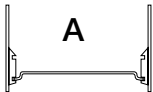
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

## DESCRIPTION OF PARTS

1. Top Heating Elements
2. Bottom Heating Elements
3. Control Panel
  - a) Temperature Control Dial
  - b) Function Selector Dial
  - c) On/Off Timer Dial
4. Indicator Light
5. Cookie Pans (2)
6. Broiling Drip Tray
7. Baking/Broiling Pan
8. Wire Racks (2)
9. Crumb Tray
10. Handle for removing Pans and Racks
11. Storage Drawer (for items 6 & 7)

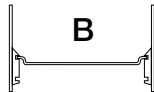


## CORRECT WIRE RACK POSITION



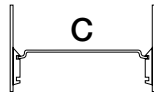
**A**

Defrost, Slow Cook,  
Bake/Roast, Top Brown,  
Broil, Keep Warm



**B**

Defrost, Bake/Roast, Toast,  
Top Brown, Broil, Keep Warm



**C**

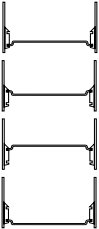
Defrost, Bake/Roast,  
Keep Warm



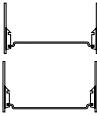
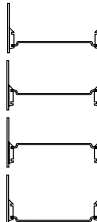


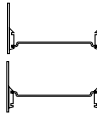
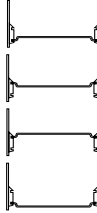
**D**

Defrost, Slow Cook,  
Bake/Roast, Keep Warm

## QUICK OPERATION GUIDE

| COOKING SELECTION | FUNCTION | POSITION OF WIRE RACK/ ACCESSORIES   | TEMPERATURE KNOB °F (°C)                                | HELPFUL HINTS  |
|-------------------|----------|--|---|--|
| Defrosting        | Defrost  | <br>or a combination if 2 racks are needed. | ' '<br>Temperature Knob Dial should be in this position | Thaw frozen food by placing in a Pan to collect any liquids. (See page 8 for more details) |

## QUICK OPERATION GUIDE (cont'd)

| COOKING SELECTION      | FUNCTION   | POSITION OF WIRE RACK/ ACCESSORIES   | TEMPERATURE KNOB °F (°C) | HELPFUL HINTS   |
|------------------------|------------|--|--------------------------|---|
| Slow Cook              | Slow Cook  |   | 225°F (110°C)            | Use to attain very juicy and tender meats from rump roast and briskets. Cook at 225°F (110°C) for 6 – 10 hours in a covered casserole dish.   |
| Convection Cooking     | Bake/Roast | <br>or a combination if both racks are needed   | 200° - 450°F (95°-230°C) | 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 9 for more details)<br>For double level cooking use two wire racks.<br>A lower temperature may be required to control browning. |
| Toasting/ Top Browning | Toast      | <br>(Toasting)<br><br>(Top Browning) | Max                      | 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 page 10 for more details)   |
| Broiling               | Broil      |    | Max                      | Use only with Drip Tray in place on the Broiling Pan. Position Wire Rack and Pan so that the food is never closer than 2" (5 cm) from the Top Heating Element. (See page 11 for more details)   |
| Keep Warm              | Fan Bake   | <br>or a combination if both racks are needed.  | Keep Warm                | This function is designed to keep cooked food warm for a short period of time. Use of the Keep Warm function for an extended time will cause food to dry out or spoil. Do not use to reheat cold food. (See page 12 for more details)   |

## NOTE:

- Use only metal overware in position D. (See Correct Rack Position)
- Wire racks can be used in any combination of ABC or D for 2 tier cooking
- The Racks should be placed in the following positions to bake cookies, pies and cakes on two Racks simultaneously. Halfway through the cooking time, move the pan on the top Rack to the bottom and the pan of the bottom Rack to the top.

**Cookies:** Both Racks face up, position A and C.

**Pies:** Both Racks face down, position B & D. (place cookie sheets under the pies to catch any spills or drips)

**Cakes:** Rack should be face down on the bottom, position D and face up on the top, position C.

## BEFORE FIRST USE

1. Remove all accessories and shipping materials packed inside the Oven.
2. Wash the Racks, Pans and Trays in warm soapy water. 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.
3. 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.**
4. 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.
5. Make sure the Crumb Tray is properly installed before using.
6. For the first time only, turn the Temperature Control Dial to 'MAX', the Function Selector Dial to Toast and the On/Off Timer Dial to 15 minutes. This will burn off any manufacturing oils still on the Oven.  
**NOTE:** The oven may smoke during this process. This is normal for a new Oven and will not last more than 10 – 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 (loaf, bundt or spring form pans or muffin tins) 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 inches (5 cm) away from the heating elements. Food and/or containers must never touch Elements or the 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 the Handle or oven mitts when removing hot racks or pans.
- Always turn the On/Off Knob 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.

### 3. Indicator Light

The Indicator Light will glow whenever the Oven is On. If the timer is used the Indicator Light will go out once the requested time has expired.

## **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.

Place Rack in position A, B, C or D or an combination if two Racks are needed.

- Set the Temperature control Dial to '•' (right of Keep Warm on the Temperature Dial).
- Set the Function Selector Dial to Defrost.
- Set the On/Off Timer Dial to 'Stay On'.

### **Helpful Hints**

Thawed food held too long at room temperature can result in serious illness. Any food that requires more than one hour to thaw should be defrosted in a refrigerator.

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

## **SLOW COOKING**

### **How to Slow Cook**

The Slow Cooking process is an excellent way to attain very juicy and tender meats from cuts such as rump roasts and briskets. You can also cook spare ribs, stews and a large variety of other foods. This is done by cooking 6 - 10 hours at the Slow Cook setting (225°F / 110°C).

Place the Rack in position A. Food should be in a covered casserole dish and placed into the oven.

- Set the Temperature Control Dial to 225°F / 110°C.
- Set the Function Selector Dial to Slow Cook.
- Set the On/Off Timer Dial to 'On'.

Use cooking times in your favourite recipes.

NOTE: The Slow Cooking Function does not shut off automatically. When cooking time is complete, turn the On/Off Timer Dial to the 'Off' position.



## CONVECTION COOKING

Your Salton Convectaire II 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.

Put Wire Rack in position A, B, C or D, or a combination of any two levels. Use either the Baking/Broiling Pan or the Cookie Trays in any combination required. Other metal ovenware (bake pans, spring form pans or cookie sheet, etc.) may be used provided they are oven safe and permit at least 1/4" (.6 cm) space all around the ovenware. Glass ovenware needs at least 2" (5 cm) of space.

- Select the desired temperature by turning the Temperature Control Dial clockwise.
- Set the Function Selector Dial to Bake/Roast.
- Turn the On/Off Timer Dial counterclockwise to the 'On' position.

NOTE: If 'Oven On' is used the Oven does not shut off automatically. When the required cooking time is completed turn the On/Off Timer Dial to the 'Off' position.

### Helpful Hints

As convection cooking is more efficient, it generally requires lower temperatures or shorter cooking time than regular oven cooking. The following adjustments to package directions or recipes are recommended:

1. For baked goods and convenience foods, lower the temperature by 25°F (5°C) (to a minimum of 300°F / 149°C) and check 10 minutes before the end of cooking cycle to adjust time or temperature as required.
2. For meats and poultry, use a meat thermometer to check doneness and adjust time and temperature as required.

| Food                                   | Temp<br>°F (°C)        | Approx. Time (min)     | Comments  |
|--|------------------------|------------------------|---|
| Biscuits* & Cookies*                   | 350 - 400<br>(175-205) | 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<br>(149-165) | varies with recipe     | Check 10 minutes before time is up  |
| Chicken<br>(cut up whole)              | 300 - 350<br>(149-175) | 50                     | Until tender on Broiling Tray/Pan   |
| Meat Loaf 675g<br>(1-1/2 lbs. meat)    | 350<br>(175)           | 50                     | Until cooked through  |
| Muffins                                | 300 - 325<br>(149-165) | varies with recipe     | Place muffin tin on Rack in position A. Check 10 minutes before time is up.                     |
| Pies - frozen<br>chicken pot           | 400<br>(205)           | 45                     | Until top crust is golden   |
| Pizza - frozen                         | 350 - 400<br>(175-205) | see package directions | Place on Baking/Broiling Tray.  |
| Potatoes (baked)                       | 450<br>(230)           | 45 - 50                | Pierce with fork. Bake directly on Wire Rack in position A or B.                                |
| Potatoes (frozen<br>French fries)      | 325-375<br>(165-190)   | 20                     | Use Baking/Broiling Pan. Stir after 10 minutes  |
| Beef Roast<br>(4-5 lbs)<br>(1.8-2.3kg) | 350<br>(175)           | 20-30/lb (9-13.5kg)    | Use Baking/Broiling Pan in Rack Position A. Adjust time to desired doneness.                    |

\*Lower temperature setting in most recipes by approximately 25°F / 5°C. Check larger baked items 10 minutes before time is up.

## TOAST/TOP BROWNING

### How to Toast

Put Wire Rack in position B. Arrange from 1 - 6 slices of bread on the Wire Rack. When toasting only 1 or 2 items, place them in the center of the Rack.

- Set the Temperature Control Dial to 'MAX'.
- Set the Function Selector Dial to Toast.
- Turn the On/Off Timer Dial to desired brownness setting. When the toast is done a bell rings and the Oven shuts off automatically. To remove the toast pull out the Rack with the Handle or oven mitts.

## Helpful Hints

1. 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.
2. To stop the Toast cycle before completion, turn the On/Off Timer Dial counterclockwise to the 'Off' position.
3. A variety of breads and thicknesses can be used; whole wheat, rye, white and muffins, bagels or roll halves. Thicker fresher bread will require a darker setting.

## 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 Baking/Broiling Pan to catch any drippings. Operate the Oven as for Toasting.

## Helpful Hints

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 overcooking. To stop the cycle turn the On/Off Timer Dial to the 'Off' position.

## BROILING

### How to Broil

Place the Wire Rack in position B or C.

- Set the Temperature control Dial to MAX.
- Set the Function Selector Dial to Broil.
- Set the On/Off Timer Dial to 'Oven On'.

Trim excess fat from meat to reduce splatter and dry wet foods with a paper towel. Place the Broiling Drip Tray on the Baking/Broiling Pan. Arrange food on the Broiling Drip Tray and place on the Rack in the Oven.

The broiled food should be watched carefully to avoid overcooking or burning. Turn food over about halfway through the cooking cycle. Use the Handle or oven mitts to pull out the Rack and Baking/Broiling Pan. Be careful to avoid spilling hot grease.

**IMPORTANT:** Always use the Drip Tray and Baking/Broiling Pan provided with this Oven when Broiling. Use of other cooking utensils might cause a hazard.

**NOTE:** The Broil Function does not shut off automatically. When the cooking time is completed turn the On/Off Timer Dial to the 'Off' position.

## Sample Broiling Guide

| Food  | Weight/<br>Thickness                         | Doneness                   | Time<br>(minutes)             |
|---|--|----------------------------|-------------------------------|
| <b>Beef:</b><br>Sirloin Steak<br>Rib Eye Steak<br>Hamburger | 1" (2.5 cm)<br>1" (2.5 cm)<br>8 ozs. (225 g) | Medium<br>Medium<br>Medium | 22 - 25<br>18 - 20<br>16 - 18 |
| <b>Pork:</b><br>Chops                                       | 3/4" (1.7 cm)                                | Well                       | 22 - 25                       |
| <b>Fish:</b><br>Filletts<br>Steaks                          | 1/2" (1.25 cm)<br>1" (2.5 cm)                | Well<br>Well               | 8 - 10<br>15 - 18             |

## KEEP WARM

### How to Keep Warm

- Set the Function Knob to Bake/Roast
- Set Temperature Knob to Keep Warm
- Turn On/Off Timer Knob to 'Oven On' or set the timer to the required time (maximum 30 minutes) **IMPORTANT:** If using 'Oven On' remember to turn the On/Off Timer Knob to 'Off' when finished

**NOTE:** It is recommended that cooked food be kept warm for a maximum of one hour to avoid over drying your food. This function is not intended to rewarm cold food.

## CARE AND CLEANING

Turn the 'On/Off Timer Dial 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 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. 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.
- The Storage Drawer (item #11 in the Description of Parts) can be used to store the Baking/Broiling pan and the Broiling Drip Tray when not in use.

A short power cord is provided to reduce the hazards of becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

## **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.

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