



**salton®**  
pressure oven



**Instruction Booklet**  
Model: TO1827

# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid. Do not place on a wet surface. Always use this appliance on a dry, level surface.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance. This appliance is NOT A TOY.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to manufacturer for examination, repair or electrical or mechanical adjustment. See Warranty.
6. The use of accessories or attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
7. Do not use outdoors.
8. Do not use appliance for other than intended use.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. To allow adequate air circulation position the Oven so that it is at least 4 inches (10 cm) from any surrounding object on the left and right hand side and the pressure regulator must be at least 8 inches (20 cm) clearance from the upper cabinets.
12. A fire may occur if the oven is covered, touching or near flammable material, including curtains, draperies, walls, etc. when in operation.
13. Do not store any item on top of the oven when in operation or before the oven cools down.
14. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
15. Extreme caution must be used when moving any appliance especially if it contains hot oil or liquids or when removing trays and disposing of hot grease or other hot liquids.
16. This appliance is for Household Use Only.

17. Do not use appliance for other than intended use.
18. Do not leave unit unattended while in use.
19. The exterior of the oven will become very hot during use. Do not touch hot surfaces. Use handles or knobs.
20. Always turn the appliance off and unplug from the outlet when left unattended or finished using.
21. Check to be sure that the switch is in the OFF position after each use.
22. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
23. To disconnect from wall outlet, press the START/CANCEL Button to turn the Oven off, then remove the plug from the wall outlet. Always hold the plug, never pull on the cord.
24. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating risk of an electric shock.
25. Extreme caution should be used when using containers other than metal or glass.
26. Do not cover the Crumb Tray or any part of the oven with metal foil. This will cause overheating. Foil can be used to cover approved cooking containers. Do not place any of the following materials in the oven: cardboard, plastic, paper or anything like items.
27. This appliance has a tempered safety glass door. This glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break but the pieces will not have sharp edges. Avoid scratching the door surface or nicking the edge of the glass. If the door has a scratch or nick contact our service department (see warranty section) before using the oven. Do not place eyes or face in close proximity of the tempered safety glass door.
28. Do not store any materials other than the manufacturers recommended accessories in the oven when not in use.
29. When not in use the oven should always be unplugged from the wall outlet.
30. Always use oven mitts when putting in or removing items from a hot oven.
31. Inspect the Pressure Release Valve for blockage after each use. Ensure that it is clear of any food particles or other obstructions.
32. Ensure that the pressure is released from the oven before opening the door.

- 33. Oversize foods or metal utensils must not be inserted in the oven as they may create a fire or risk of electric shock.
- 34. All servicing, other than cleaning, should be done by an authorized service representative. See warranty section.

# SAVE THESE INSTRUCTIONS

## HOUSEHOLD USE ONLY

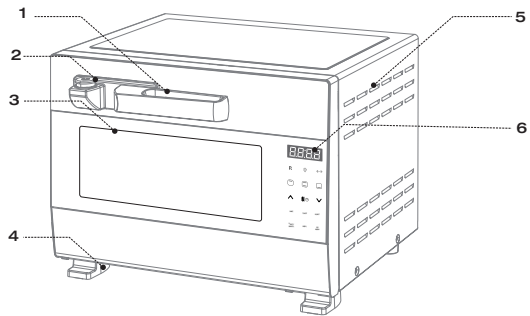
### GROUNDING PLUG

To reduce the risk of electric shock this appliance has a grounded plug (2 blades and 1 pin). If the plug does not fit fully into the electrical outlet contact a qualified electrician. Do not modify the plug in any way or use an adaptor.

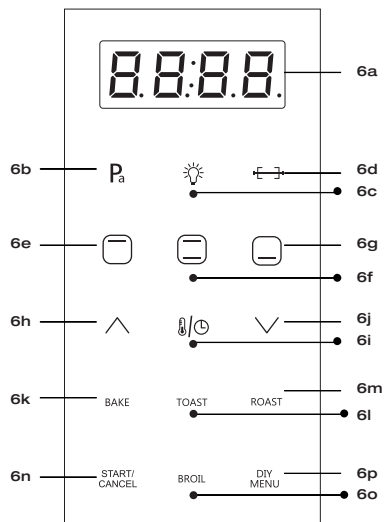
### DESCRIPTION OF PARTS

#### Outside

- 1. Door Handle
- 2. Pressure Release Valve
- 3. Glass Window
- 4. Anti-slip Feet
- 5. Ventilation Holes
- 6. Control Panel

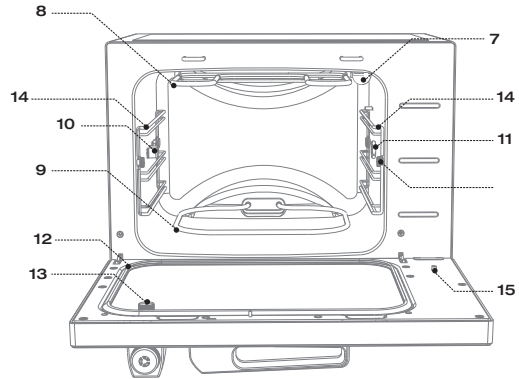


- a. Digital Display
- b. Pressure On/Off
- c. Light On/Off
- d. Rotisserie On/Off
- e. Upper Element
- f. Upper & Lower Elements
- g. Lower Element
- h. Increase Time or Temperature
- i. Time/Temperature Selection Button
- j. Decrease Time or Temperature
- k. Pre-set Bake Function
- l. Pre-set Toast Function
- m. Pre-set Roast Function
- n. Start/Cancel
- o. Pre-set Broil Function
- p. Programmable DIY Menu Settings



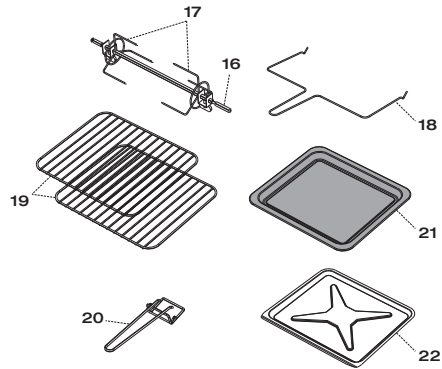
## Inside

- 7. Light Bulb
- 8. Upper Heating Element
- 9. Lower Heating Element
- 10. Rotisserie Rod Bracket
- 11. Rotisserie Rod Bracket Motor Side
- 12. Door Gasket
- 13. Blockage Guard (nut on inside of door)
- 14. Rack Guide
- 15. Door Micro-switch



## Accessories

- 16. Rotisserie Rod
- 17. Rotisserie Forks
- 18. Rotisserie Rod Handle
- 19. Wire Rack x2
- 20. Wire Rack/Bake Pan Handle
- 21. Baking/Roasting Pan
- 22. Crumb Tray



## BEFORE FIRST USE

1. Remove all accessories and packaging.
2. Wash all accessories in warm soapy water or in the dishwasher. Rinse and dry thoroughly.
3. Wipe the inside of the Oven and Door with a damp cloth or sponge. Wipe dry with paper towels to be sure the unit is dry before using.
4. Place Oven on a flat counter or other stable surface close to a 120V wall outlet. **DO NOT OPERATE ON THE SAME CIRCUIT WITH ANOTHER APPLIANCE.**
5. Position the Oven so that it is at least 4 inches (10 cm) from any surrounding object on the left and right hand side and the pressure regulator must be at least 8 inches (20 cm) clearance from the upper cabinets.

**IMPORTANT:** The Oven's shell can get very hot. Ensure that nothing has been placed on top of the Oven.

6. Make sure the Crumb Tray is properly installed before using.
7. Before placing food in the oven you must burn off any leftover manufacturing oils. Heat both elements on 400°F for 10 minutes with the Door closed and the Door Handle down in the Open position.

Do not operate on the Pressure setting while burning off manufacturing oils.

## **HOW TO USE**

1. Place the Oven on a dry, level surface. Make sure the Crumb Tray is securely in place.
2. Plug the Oven into a 120V wall outlet. All buttons will light up for 1 second, then the display will show “- - -”. The Start/Cancel Button will begin to flash and the interior light will stay illuminated for 2 minutes. The Oven is now in standby mode.
3. Follow the directions below for Bake, Roast, Toast or Broil.
4. NOTE: If the oven door is opened during cooking, the Door Micro-switch will automatically switch the oven to stand-by mode until the door is closed. You may experience difficulty in closing the door again due to pressure caused by the heat. To re-close the door push the door against the oven until you can no longer hear steam escaping and then push the door handle upwards to the locked position. Once the door is closed it will take 5 seconds then it will resume cooking.

## **Pressure Release Valve**

1. During the cooking process the Pressure Release Valve will exhaust steam intermittently to stabilize the steam pressure inside the oven.
2. Do not cover or block the Pressure Release Valve with a cloth or any other item.

## **Baking/Roasting Pan**

1. Use to bake cookies, underneath pies, etc. or roast meat, fish, chicken breasts/legs, etc.
2. To reduce cleaning work, immerse the Baking/Roasting Pan into warm soapy water to soften the charcoaled meats/oils right after cooking.
3. When roasting meat or fish, use aluminum foil to wrap the food and place it on the Baking/Roasting Pan.

## **Wire Rack**

1. Use to broil or when placing your own bakeware into the oven.
2. Immerse the Wire Rack into warm soapy water to soften the charcoaled meats/oils right after cooking.

## **Crumb Tray**

1. The crumb tray must be inserted at the bottom of the oven cavity, below the bottom element, before starting the oven.
2. Always allow the oven to cool completely before removing the crumb tray from the oven. Use the Pan/Rack removal tool or an oven mitt to remove the crumb tray.

## **BAKE**

1. Follow number 1 – 3 in the HOW TO USE section.
2. Press the BAKE button. The pre-set program is 40 minutes at 355°F (180°C) with both elements on.
3. You can adjust the pre-set program by making the following changes:
  - a) The element can be switched from both top and bottom to bottom element only by pressing the bottom element button.
  - b) Select Temperature and Time:

Temperature: Press the Temperature/Time Button once, then press the up or down arrows to increase or decrease the temperature. The temperature range is 300° - 430°F (150° - 220°C).

Time: Press the Temperature/Time Button again, or twice if you have not adjusted the temperature, then the up or down arrow to increase or decrease the cooking time. The time range is 1 minute to 60 minutes.

**NOTE:** Add 5 – 15 minutes to your cooking time to allow the Oven to preheat.

4. Once all of your functions have been confirmed, lock the door by turning the handle upward to the lock position.
5. Press the Start/Cancel Button.
6. The time will be displayed and begin to count down immediately.

**NOTE:**

- You can adjust the Temperature or Time at any point during the cooking process by pressing the Temperature/Time button and using the up and down arrows to make the adjustment.
- You can cancel during the cooking process by pressing the Start/Cancel Button.

7. Once the oven has preheated add the food to the oven. We suggest either the lower or middle rack position. Close the door and ensure that the handle is in the locked position.

**NOTE:** ALWAYS use oven mitts when putting in or taking out trays from a heated Oven.

8. Once the cooking time has elapsed the Oven will beep 3 times.
9. Use the included Handle accessory to remove the Tray from the Oven.
10. Follow the Care and Cleaning Section to clean after each use.

## **ROAST** (use with or without pressure and rotisserie)

1. Follow number 1 – 3 in the HOW TO USE section.
2. Press the ROAST button. The pre-set program is 45 minutes at 465°F (240°C) with both elements on.

3. You can adjust the pre-set program by making the following changes:
  - a) The element can be switched from both top and bottom to bottom element only by pressing the bottom element button.
  - b) Select Temperature and Time:

Temperature: Press the Temperature/Time Button once, then press the up or down arrows to increase or decrease the temperature. The temperature range is 355° - 480°F (180° - 250°C).

Time: Press the Temperature/Time Button again, or twice if you have not adjusted the temperature, then the up or down arrow to increase or decrease the cooking time. The time range is 1 minute to 120 minutes.

**NOTE:** Add 5 – 15 minutes to your cooking time to allow the Oven to preheat.
  - c) To cook with pressure press the pressure button.
  - d) To cook with the rotisserie press the rotisserie button

**NOTE:** If using rotisserie both elements must be working. Follow the instructions in The How to Use the rotisserie section on page 12.
4. Once all of your functions have been confirmed lock the door by turning the handle upward to the lock position.
5. Press the Start/Cancel Button
6. The time will be displayed and begin to count down immediately.

**NOTE:**

  - You can adjust the Temperature or Time at any point during the cooking process by pressing the Temperature/Time button and using the up and down arrows to make the adjustment.
  - You can cancel during the cooking process by pressing the Start/Cancel Button.
7. Once the oven has preheated add the food to the oven. We suggest either the lower or middle rack position. Close the door and ensure that the handle is in the locked position.

**NOTE:** ALWAYS use oven mitts when putting in or taking out trays from a heated Oven.
8. Once the cooking time has elapsed the Oven will beep 3 times.
9. If the Oven is being used with pressure follow the instructions in the COOKING WITH PRESSURE section.
10. If the Oven is being used with the rotisserie follow the instructions in the COOKING WITH THE ROTISSERIE section.
11. Use the included Handle accessory to remove the Tray from the Oven.
12. Follow the Care and Cleaning Section to clean after each use.



## **TOAST:**

1. Follow number 1 – 3 in the HOW TO USE section.
2. Use the rack in the middle rack position.
3. Press the TOAST button. The pre-set program is 5 minutes at 480°F (250°C) with both elements on.
4. You can adjust the pre-set program by making the following changes:  
NOTE: When making toast the temperature should remain at the highest temperature setting. If you are cooking other ingredients you can adjust the temperature.  
Temperature: Press the Temperature/Time Button once, then press the up or down arrows to increase or decrease the temperature. The temperature range is between 320° - 480°F (160° - 250°C).  
Time: Press the Temperature/Time Button once more if you have adjusted the temperature, twice if you have not adjusted the temperature. Use the up or down arrow to increase or decrease the cooking time. The time range is 1 minute to 12 minutes.
5. Once all of your functions have been confirmed close the door and press the Start/Cancel Button.
6. The time will be displayed and begin to count down immediately.  
**NOTE:**
  - You can adjust the Temperature or Time at any point during the cooking process by pressing the Temperature/Time button and using the up and down arrows to make the adjustment.
  - You can cancel during the cooking process by pressing the Start/Cancel Button.
7. Once the cooking time has elapsed the Oven will beep 3 times.
8. Use the included Handle accessory to remove the Rack from the Oven.  
**NOTE:** ALWAYS use oven mitts when putting in or taking out trays from a heated Oven.
9. Follow the Care and Cleaning Section to clean after each use.

## **BROIL (with or without pressure)**

1. Follow number 1 – 3 in the HOW TO USE section.
2. We suggest either the top or middle rack position.
3. Press the BROIL button. The pre-set program is 20 minutes at 430°F (220°C) with both elements on.
4. You can adjust the pre-set program by making the following changes:
  - a) The element can be switched from both top and bottom to top element only by pressing the top element button. (insert symbol)
  - b) Select Temperature and Time:  
Temperature: Press the Temperature/Time Button once, then press

the up or down arrows to increase or decrease the temperature.

The temperature range is 355° - 480°F (180° - 250°C).

Time: Press the Temperature/Time Button again, or twice if you have not adjusted the temperature, then the up or down arrow to Increase or decrease the cooking time. The time range is 1 minute to 90 minutes.

NOTE: Add 5 minutes to your cooking time to allow the Oven to preheat.

c) To cook with pressure press the Pressure Button.

5. Once all of your functions have been confirmed lock the door by turning the handle upward to the lock position.
6. Press the Start/Cancel Button.
7. The time will be displayed and begin to count down immediately.

**NOTE:**

- You can adjust the Temperature or Time at any point during the cooking process by pressing the Temperature/Time button and using the up and down arrows to make the adjustment.

- You can cancel during the cooking process by pressing the Start/Cancel Button.

8. Once the oven has preheated, place food either directly on the Wire Rack or in the Baking/Roasting Pan. Position the Wire Rack or Baking/Roasting Pan in the top or middle rack levels, depending on the thickness of the food.

**IMPORTANT:**

(a) Always use the Rack and Baking/Roasting Pan supplied with this Oven when broiling. Use of other cooking utensils might cause a hazard.

- (b) If food is placed directly on the Wire Rack position the Baking/Roasting Pan in the level below the rack. Ensure that the food is not larger than the area covered by the Baking/Roasting Pan. When broiling meat on the rack you can add a small amount of water to the Baking/Roasting Pan to avoid the fat drippings from smoking when falling on the hot pan. Be sure the top of the container or food being broiled is at least 1-1/2" (4 cm) away from the upper heating element.

(b) The broiling food should be watched carefully to avoid overcooking or burning. Turn food over about halfway through the cooking cycle.

Be careful to avoid spilling hot grease in the Baking/Roasting Pan.

9. Once the cooking time has elapsed the Oven will beep 3 times.
10. If the Oven is being used with pressure following the instructions in the COOKING WITH PRESSURE section.
11. Use the included Handle accessory to remove the Tray from the Oven.

**NOTE:** ALWAYS use oven mitts when putting in or taking out trays from a heated Oven.

12. Follow the Care and Cleaning Section to clean after each use.

## MANUAL FUNCTION

Top, bottom and both elements

Use with or without pressure and rotisserie

The setting for the 3 element selections are as follows:

Default time: 20 minutes

Adjustable temperature range: 140° – 480°F (60° - 250°C)

Adjustable time range: 01 – 120 minutes

Upper element default temperature: 320°F (160°C)

Both elements default temperature: 445°F (230°C)

Lower element default temperature: 390°F (200°C)

1. You can adjust the program by making the following changes:
  - a) Select Temperature and Time:  
Temperature: Press the Temperature/Time Button once, then press the up or down arrows to increase or decrease the temperature within the temperature range noted above.  
Time: Press the Temperature/Time Button again, or twice if you have not adjusted the temperature, then the up or down arrow to Increase or decrease the cooking time within the time range noted above.  
**NOTE:** Add 5 – 15 minutes to your cooking time to allow the Oven to preheat.
  - b) To cook with pressure press the pressure button.
  - c) To cook with the rotisserie press the rotisserie button.  
**NOTE:** If using rotisserie both elements must be working.
2. Once all of your functions have been confirmed lock the door by turning the handle upward to the lock position.
3. Press the Start/Cancel Button.
4. The time will be displayed and begin to count down immediately.  
**NOTE:**
  - You can adjust the Temperature or Time at any point during the cooking process by pressing the Temperature/Time button and using the up and down arrows to make the adjustment.
  - You can cancel during the cooking process by pressing the Start/Cancel Button.
5. Once the oven has preheated add the food to the oven. We suggest either the lower or middle rack position. Close the door and ensure that the handle is in the locked position.  
**NOTE:** ALWAYS use oven mitts when putting in or taking out trays from a heated Oven.

6. Once the cooking time has elapsed the Oven will beep 3 times.
7. If the Oven is being used with pressure follow the instructions in the COOKING WITH PRESSURE section.
8. If the Oven is being used with the rotisserie follow the instructions in the COOKING WITH THE ROTISSERIE section.
9. Use the included Handle accessory to remove the Tray from the Oven.
10. Follow the Care and Cleaning Section to clean after each use.

## COOKING WITH PRESSURE

Use this function when you want to cook your food under pressure for faster cooking. This will keep your food moist and tender.

### 1. Oven Door Operation:

Close the Door and ensure that it is properly sealed by turning the Handle upward to the Locked position. When the Door Handle is in the horizontal position, the oven door is locked.

#### **Important:**

- Avoid opening the Door while the Oven is under pressure as this could affect cooking times.
- Wait until the steam/pressure inside the oven is completely released when opening the oven door to avoid any steam escaping.
- If the door is opened during operation the oven will pause automatically and enter into standby mode.
- If the door was opened during operation, you may experience difficulty in closing the door again due to pressure caused by the heat. To re-close the door push the door against the oven until you can no longer hear steam escaping and then push the door handle upwards to the locked position.

While the Oven is under pressure, steam will escape from the Pressure Release Valve to maintain internal pressure. Do not cover the Pressure Release Valve.

To release the internal pressure, press the pressure button so it is no longer lit up. Push the handle down to the Open position and wait until the steam stops before opening the door completely.

## ROTISSERIE COOKING

1. For best results rotisserie cooking should be used with the highest temperature and both elements must be on.
2. Prepare the chicken/roast for the rotisserie.
  - Ensure the meat is completely thawed.
  - Rinse chicken thoroughly inside and out under cold water and dry

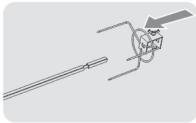
thoroughly with paper towels.

- Truss the chicken with kitchen twine so that there are no loose wings or legs that can come loose when turning on the rotisserie.

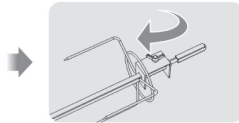
3. Ensure that the food on the rotisserie can move freely and does not touch the Baking/Roasting Pan that must be placed in the lower oven rack.
4. Follow the directions below to add the chicken/roast to the Rotisserie Rod & Forks.

**IMPORTANT:** The Baking/Roasting Pan **MUST** be placed in the bottom rack guide to catch the drippings.

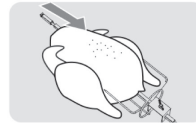
### Assembling the Rotisserie Rod and Forks



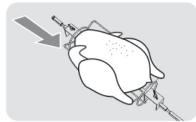
Place the rotisserie rod through the hole in the fork so it is past the groove in the rod.



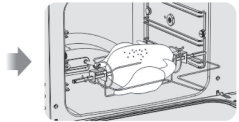
Turn the screw clockwise to secure the fork in position.



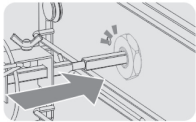
Run the rotisserie rod through the cavity of the meat making sure that the fork tines go through the legs. Note: The legs and wings must be secured.



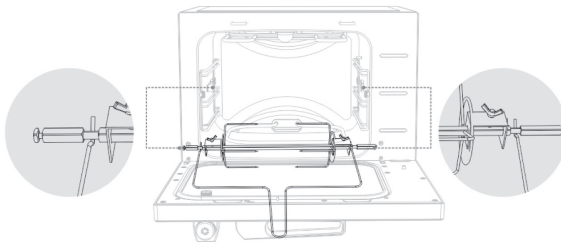
Place the other fork onto the rod on the other side. Use the fork tines to hold the chicken in position on the rod, ensuring that the legs and wings will not be loose. Tighten the screw.



Place the chicken in the oven using the rotisserie removal handle.



Plug the rod into the motor-side hole in the right side of the oven, then place the left side of the rod on the support bracket. See picture below for correct placement of each rod end. The rotisserie will not work if the ends are inserted incorrectly.



## **DIY MENU**

1. The DIY MENU will save up to 10 of your favorite recipes for quick access.
2. To customize your DIY Settings, press DIY MENU, the display will show “01”, this is the first DIY Setting.
3. Select all of the settings you want in the 01 DIY setting - which elements, temperature, time, pressure or rotisserie.
4. Once your settings have been confirmed, press the Start/Cancel Button to save the setting.
5. Press Start/Cancel to continue setting the other DIY menus.
6. Press DIY twice to get to the 02 setting, three times to get to the 03 setting and so on. Following the directions in 3 – 5 to set each of the DIY menus.

## **General Guidelines**

Always use the appropriate accessory for the type of cooking selected. The accessories provided are designed specifically for the Oven.

However, some of your own ovenware (loaf, bundt, spring form, muffin pan, etc.) may also be used provided they are oven safe and leave an open space all around to permit air circulation. 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 the 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 Crumb Tray or Wire Racks with aluminum foil
- Always use the provided handles with oven mitts when removing hot racks or pans
- Always press the Cancel Button and unplug when cooking is complete

## **CARE AND CLEANING**

1. Unplug Oven from outlet and allow it to cool completely before cleaning.
2. Discard any food from the Baking/Roasting Pan.
3. Wash the Baking/Roasting Pan and any other accessories in warm

- soapy water. Rinse and Dry thoroughly. Accessories can also be placed in the dishwasher.
4. Wipe the inside of the Oven and Door with a damp cloth or sponge. Wipe dry with paper towels to be sure the Oven interior is dry.
  5. To clean the Pressure Regulator Valve allow the Valve to cool completely. Pull the Valve up to the highest position. While in this position turn counterclockwise until it is released. Clean in warm soapy water. Rinse and allow it to dry. Remove the Pressure Tube Nut on the inside of the Oven Door by turning counterclockwise. Remove and clean in warm soapy water. Rinse and dry. Replace the Nut on the inside of the door by turning clockwise. Replace the Valve by centering over the steam tube and turning clockwise.
  6. If needed, the Rack Guides can be removed for cleaning. Turn the Rack Guide Nuts counter-clockwise and remove them, then pull out the Rack Guides.
  7. **IMPORTANT: DO NOT** use abrasive cleaners on the inside or outside of the Oven
  8. All Servicing, other than cleaning, should be performed by an authorized service representative. See Warranty Section.

## **RECIPES**

Please visit our website at [www.salton.com](http://www.salton.com) for recipes.

## COOKING CHART

Type	Weight lbs kgs	Rack	Pressure Mode		Standard Mode		INTERNAL TEMP F/C
			Temp F/C	Time min	Temp(F)	Time hrs:min	
<b>POULTRY</b>							
Chicken(Whole)	2 - 3 .9 - 1.4	Rotisserie	480/250	50 - 55	350/175	2:00	165/73
Chicken(Whole)	4 - 5 1.8 - 2.3	Middle	480/250	55 - 60	350/175	2:00 - 2:15	165/73
Chicken(Whole)	6 - 7 2.7 - 3.2	Middle	480/250	60 - 65	350/175	2:15 - 2:30	165/73
Chicken(Whole)	7 - 8 3.2 - 3.6	Bottom	480/250	65 - 70	350/175	2:20 - 2:40	165/73
Chicken Butterflied	4 1.8	Middle	480/250	25 - 30	350/175	1:00 - 1:10	165/73
Chicken Breast, Boneless	< 1 < .45	Middle	480/250	18 - 20	350/175	0:40 - 0:50	165/73
Chicken Breast, Boneless	1 - 2 .45 - .9	Middle	480/250	25 - 35	350/175	0:50 - 1:00	165/73
Chicken Parts (Legs, Thighs)	3 1.4	Middle	480/250	30 - 35	350/175	0:45 - 0:50	165/73
Chicken Parts (Legs, Thighs)	5 2.3	Middle	480/250	35 - 40	350/175	0:50 - 0:55	165/73
Turkey Breast	4 - 5 1.8 - 2.3	Middle	480/250	40 - 45	350/175	1:40 - 1:50	165/73
Turkey Breast	6 - 7 2.7 - 3.2	Middle	480/250	45 - 50	350/175	2:20 - 2:30	165/73
<b>BEEF</b>							
Roast Beef (Eye Round)	2 - 3 .9 - 1.4	Bottom	480/250	50 - 55	325/165	2:00 - 2:15	145/63
Roast Beef (Eye Round)	4 - 5 1.8 - 2.3	Bottom	480/250	70 - 80	325/165	2:15 - 2:30	145/63
Prime Rib	6.5 2.9	Bottom	480/250	80 - 90	400/205	2:20 - 2:30	145/63
Braised Beef	4 - 5 1.8 - 2.3	Middle	375/190	2:30 - 2:45	325/165	3:30 - 3:45	145/63
Ribeye Steak	10 oz .28	Upper	480/250	10 - 11	480/250	0:15 - 0:16	145/63
<b>PORK</b>							
Pork Roast (Shoulder)	2 - 3 .9 - 1.4	Middle	325/165	40 - 45	325/165	1:00 - 1:10	145/63
Pork Roast (Shoulder)	4 - 5 1.8 - 2.3	Middle	325/165	45 - 55	325/165	1:30 - 1:40	145/63
Port Loin	4 - 5 1.8 - 2.3	Middle	480/250	35 - 40	325/165	2:50 - 3:00	145/63
<b>FISH</b>							
Salmon Filet	< 1 < .45	Middle	480/250	6 - 7	400/205	0:10 - 0:12	As Desired
Salmon Filet	1 - 2 .45 - .9	Middle	480/250	8 - 9	400/205	0:18 - 0:20	As Desired



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 a grounded 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**

\*\*The original sales receipt is the only acceptable proof of purchase\*\*

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of five (5) years from the date of original purchase. Salton Canada, at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. 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, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

**TO OBTAIN PROMPT WARRANTY SERVICE:**

Contact one of our many Service Centers found on our website  
www.salton.com/customer-care

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Canada will not be held responsible for in-transit damage or for packages that are not received.

This warranty does not include the cost of shipping, which is to be borne by the customer.

.....

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ Prov/State \_\_\_\_\_ Postal/Zip Code \_\_\_\_\_

Daytime Phone No. \_\_\_\_\_ Email \_\_\_\_\_

Product defect: \_\_\_\_\_

Type of payment      Cheque/Money Order       Visa       MasterCard

Name on card \_\_\_\_\_ Expiry Date \_\_\_\_\_ CSV No \_\_\_\_\_

Card No. \_\_\_\_\_

To contact our Customer Service Department:

SALTON CANADA  
81A Brunswick,  
Dollard-des-Ormeaux, Quebec H9B 2J5  
Canada

Telephone: 514-685-3660 (Ext. 226)  
E-mail: service@salton.com  
Fax: 514-685-8300  
www.salton.com