



TOASTER OVEN MEO-42LGY-BK

Oven Capacity: 42 Liter
240V~ 50Hz, 1800W

BEFORE OPERATING THIS
PRODUCT, READ,
UNDERSTAND, AND FOLLOW
THESE INSTRUCTIONS.
BE SURE TO SAVE THIS
BOOKLET FOR FUTURE
REFERENCE

INSTRUCTION MANUAL



WARNINGS:

This appliance is intended for domestic household use only and should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment. The temperature of accessible surfaces may be high when the appliance is operating.

1. We have designed and made this appliance to meet European safety standards, but as with any appliance, you must take care to stay safe and get the best results.
2. This appliance must be used on the electric voltage shown on the rating plate on the base of this appliance; failure to use the correct voltage will render the guarantee VOID.
3. This appliance must be disconnected from the mains when not in use.
4. This appliance is not intended to be operated by means of an external timer or separate remote control system.
5. Do not allow appliance to be exposed to rain or moisture.
6. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

7. This appliance is intended for indoor use only, do not use outdoors.
8. Keep the appliance and its cord out of reach of children less than 8 years.
9. Do not use an appliance for any purpose other than its intended use.
10. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
11. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning the appliance.
12. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any way.
Consult the retail store where you bought the appliance for advice.
13. Do not let the cord hang over edge of a surface, or touch hot surfaces.
14. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
15. Always attach a plug to the mains cord.
16. To disconnect from the mains, remove the plug from wall outlet.
17. Do not disconnect from the mains by pulling on the mains cord; grasp the plug itself to remove it.
18. Do not immerse the product, its mains cord or plug in water.
19. A short power-supply cord is provided to reduce the risk of a tripping hazard.
20. Do not place foil wrapped articles in the oven.

21. Remove all protective wrapping prior to placing bread in the oven.
22. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person to avoid a hazard.
23. Do not use this appliance within reach of a bath or a sink or any vessel containing water or liquids.
24. If the appliance is dropped into water do not reach for it, switch off the appliance and disconnect at the mains and drain the water before retrieving the appliance, do not use the appliance again until it has been checked by a qualified service agent.
25. The rear surface of appliance shall be placed against a wall.
26. For the details on how to clean surfaces in contact with food please see section "Cleaning and Maintenance" on page 12.



The surfaces are liable to get hot during use.

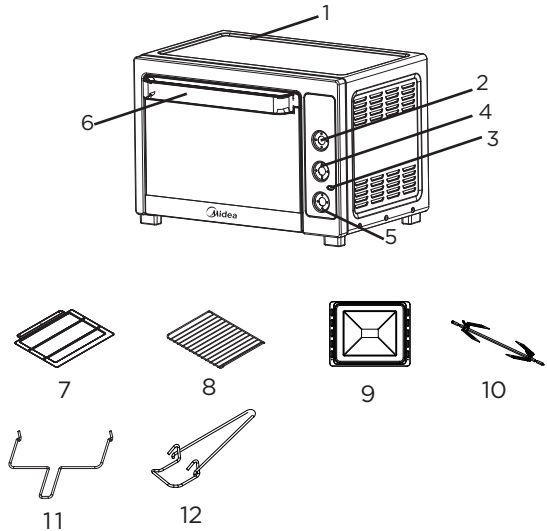
1. Remove all accessories and shipping materials packed inside the oven.
2. Wash all accessories in warm soapy water. Wipe the inside of the oven with a damp cloth or sponge. Blot dry with paper towels to be sure the unit is dry before using.
3. Place oven on a flat counter or other stable surface **DO NOT OPERATE ON THE SAME CIRCUIT WITH ANOTHER APPLIANCE.**
4. When operating the oven, keep at least 10 cm of space on front and both sides of the oven for adequate air circulation.
5. Make sure the crumb tray is properly installed before using.
6. For the first time, set the temperature knob to Max, the function setting on toast, and the timer to 15 minutes. This will burn off any 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.

NAME OF PARTS

1. Housing
2. Temperature knob
3. Indicator light
4. Function knob
5. Time knob
6. Door handle
7. Crumb tray
8. Baking rack
9. Baking tray
10. Rotisserie fork
11. Helper handle
12. Extract Clamp



▲ TIME SETTING

0-60 MINUTES: The timer can be set up to 60 minutes. The oven will not turn on without the timer being set. When the Time knob is in the "off" position, the oven will not operate.

To set the time, turn the knob clockwise to the desired time.

Indicator Light is lit only when time has been set.

When the Timer has reached the OFF position, a bell sound will be heard.

Power supply will be cut off automatically.

▲ ADJUSTING TIME

Timer can be change during cooking cycle.

Just turn the timer knob to the desired time and continue cooking.

NOTE: To select the cooking time, first rotate the timer knob more than 90 degrees, and then turn the switch back to the time you require.

▲ TEMPERATURE SETTING

Turn the Temperature knob clockwise to the desired temperature setting. The Temperature can be set from 70°C to 230°C.

▲ STAY ON


For use the toaster without time control, turn the timer knob to position " Stay on" In this case, the toaster will work until the timer knob is set to " off" position.

Note: the bread may catch fire if the toasting time is setting too long.


Close supervision is necessary during toasting and the timer do not being set too long.


▲ FUNCTION SETTING

This oven offer five different functions for versatile cooking all in one appliance.

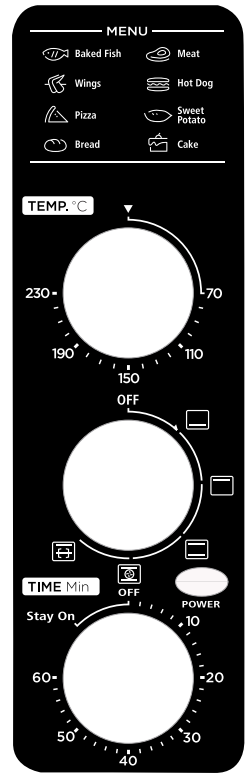
Bake:  The lower heating elements are working during this function.

Broil:  The upper heating elements are working during this cycle.

Toast:  The upper and lower heating elements are working during this function. It is perfect for baking pizza, bread and cookies and Toasting pork, steaks and Toasts.

Convection:  The upper and lower heating elements, along with the motor fan are working.

Rotisserie:  The upper straight electric heating elements, along with the Rotisserie Motor is working. Follow Rotisserie instruction for proper use.




CAUTION: THE OVEN SURFACES ARE HOT DURING AND AFTER USE
GENERAL INSTRUCTIONS

1. Place the Baking Rack in position that will accommodate the height of the food to be cooked.
2. Set the food on the Rack. Make sure that you always use an ovenproof container in the oven, never use plastic or cardboard containers in the Oven.
3. Never use glass or ceramic pans or lids.
4. DO NOT let juices run to the bottom of the oven. Use the Drip Tray and Crumb Tray when cooking.
5. Set the temperature as suggested by the recipe or as desired.
6. Securely shut the door and set the cooking time to begin operating the oven.


▲ CONVECTION FUNCTION:

Use the convection function for toasts, steaks, baking pizza and bread.

1. Place the baking rack to the desired height.
2. Set the function knob to "  ".
3. Select the length of time you want to toast the food.
4. Rotate the temperature knob clockwise to desired temperature.
5. Continuing cooking for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.


▲ TOAST FUNCTION:

Use the toast function for foods such as corn, bread, cookies and heating food

1. Place the baking rack to the desired height.
2. Set the function knob to "  ".
3. The most length of time you want to toast for 7 mins.
4. Rotate the Temperature knob clockwise to desired temperature
5. Continuing toasting for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.


▲ BROIL FUNCTION:

The Broil Function is ideal for fish, beef, steak, vegetables, etc.


1. Place the baking rack to the desired height.
2. Set the Function Knob to "  ".
3. Select the length of time you want to broil the food.
4. Rotate the Temperature knob clockwise to desired temperature.
5. Continuing broiling for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.

▲ BAKE FUNCTION:

Use the bake function for foods such as less tender cuts of meat, soups and stews

1. Place the baking rack to the desired height.
2. Set the function knob to "  ".
3. Select the length of time you want to Bake the food.
4. Rotate the temperature knob clockwise to desired temperature.
5. Continuing baking for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.

▲ ROTISSERIE FUNCTION:

1. Remove the baking rack from the oven and set aside.
2. Place the baking pan in the lowest level of the oven. This will catch all the drippings from the food that is on the Rotisserie Forks as it cooks. Do Not attempt to use the rotisserie function without placing the baking pan in the correct position of the oven.
3. Set the function knob to "  ".
4. Select the length of time you want to rotisserie the food.
5. Rotate the temperature knob clockwise to desired temperature.

▲ ROTISSERIE FUNCTION USING THE ROTISSERIE FORKS:

1. Secure the food with weight centered on the forks.
2. Slide the Holding Forks onto each of the forks and press firmly into the food, piercing the food to hold in place on the forks. Insert the Holding Forks at different angles to hold the food more firmly. Tighten the screws, turning clockwise so that the holding forks will stay in place during the Rotisserie cooking session.
3. Insert the pointed end of the Rotisserie forks into the Rotisserie Socket on the inside right side of the oven.
4. Lift the Rotisserie Forks on the left side just a bit to allow the notch to fit into the Rotisserie Bracket on the left side of the oven.
5. Set the Temperature knob and the Time knob to begin operating the oven.
6. Once the cooking time has been complete and you have checked the internal temperature of the food to ensure that it has cooked properly, you can remove the Rotisserie Forks with the Rotisserie Helper Handle.
7. Hold the handle in your right hand and support handle in your left hand.
8. Place the hooks on the Helper Hander underneath the Rotisserie Forks.
9. Lift the left side of the Rotisserie Forks out of the Bracket first and pull slightly toward you.
10. Gently remove the right pointed side of the Rotisserie Forks from the Rotisserie Socket and remove the food on the forks out of the oven.
11. Place the food on a heat safe plate or dish when you have removed from the oven.
Let it cool slightly before attempting to remove the holding forks and Rotisserie Forks from the food
12. To remove the Holding Forks, turn the screws counterclockwise and pull the Holding.
Forks out of the food and off of the Rotisserie Forks
13. Gently slide the food off of one side of the forks back onto the heat safe plate or dish.

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CARE AND CLEANING

1. Before cleaning unplug the toaster oven and allow it to cool completely.
2. Wash all the attachments with mild, soaped water including the rack and the baking Tray.
3. Do not use abrasive cleansers, scrubbing brushes and chemical cleaner as this will cause damage to the non-stick coating of baking Tray.
4. Using a wet cloth to wipe the inner of the oven.
5. To clean the door by using a wet cloth saturated with detergent or soap.
6. Never immerse the unit in water or other liquid.
7. Any other servicing should be performed by an authorized service representative.

NOTE :

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimize the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.





make yourself at home