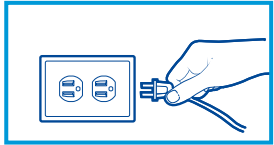


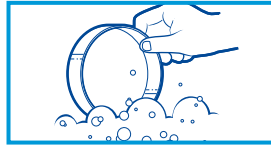
WHEN YOU'RE FINISHED USING THE OVEN...



- Unplug the oven.



- Wipe oven with a damp cloth to clean. Do not immerse in water.



- Hand wash all parts in warm, soapy water. Rinse and towel dry thoroughly.

FCC STATEMENT

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy, and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

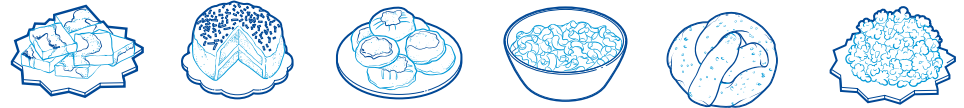
- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and the receiver.
- Consult the dealer or an experienced radio/TV technician for help.

Look for other REAL MEAL food mixes!

Food items manufactured for Hasbro, Inc.
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 All Rights Reserved.
 ® denotes Reg. U.S. Pat. & TM Office.
**FOOD PACKETS MADE IN THE USA. ALL
 OTHER COMPONENTS MADE IN CHINA.**
 65759 P/N 6209310100



Questions? Call: 1-800-327-8264



⚠ CAUTION: ELECTRIC TOY

This toy has a heating element which can result in burns. Not recommended for children under 8 years of age. As with all electric products, precautions should be observed during handling and use to prevent electric shock.



AGES 8+
65759

Easy-Bake[®]

REAL MEAL[™]

OVEN

Recipe Book & Instructions

Thank you for purchasing the REAL MEAL Oven!

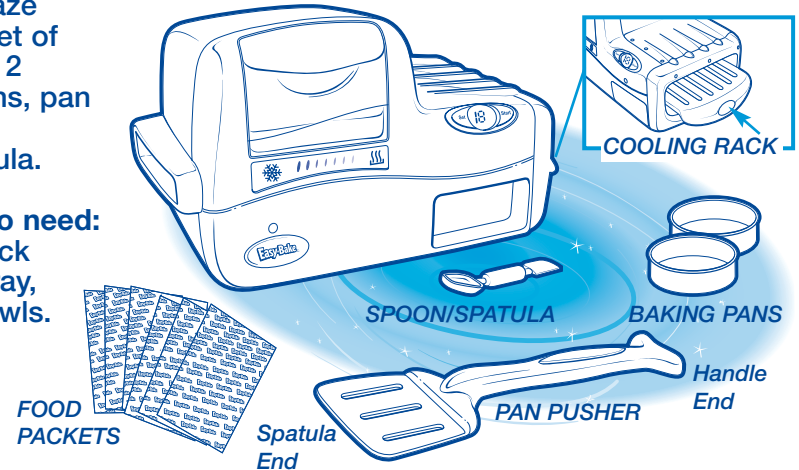
ADULT SUPERVISION REQUIRED.

Requires 2 "AA" alkaline batteries for timer. Phillips screwdriver (not included) required for battery installation.

For maximum enjoyment of this product, be sure to follow all instructions carefully. If you have any questions, comments, or need additional information concerning this product or its parts, please call our Hasbro Consumer Affairs hotline at 1-800-327-8264, Monday through Friday during business hours (Eastern time).

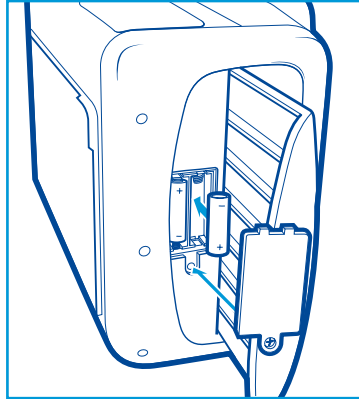
This Set Includes: REAL MEAL Oven, 1 packet of macaroni, 1 cheese powder mix, 1 chocolate chip cookie mix, 1 pretzel mix, 1 pretzel glaze mix, 1 packet of coarse salt, 2 cooking pans, pan pusher, spoon/spatula.

You will also need: flour, nonstick cooking spray, 2 mixing bowls.



OVEN TIMER BATTERY INSTALLATION

Locate battery compartment cover on side of oven. Slide out cooling tray. Using Phillips head screwdriver, loosen screw in battery compartment cover (screw stays attached to cover). Remove cover. Insert 2 fresh "AA" alkaline batteries. Replace cover and tighten screw.



CAUTION: TO AVOID BATTERY LEAKAGE

- 1) Be sure to insert the batteries correctly and always follow the toy and battery manufacturers' instructions;
- 2) Do not mix old and new batteries or alkaline, standard (carbon-zinc) or rechargeable (nickel-cadmium) batteries;
- 3) Always remove weak or dead batteries from the product.

Hand wash all REAL MEAL Oven cooking accessories with soap and water and towel dry thoroughly before first use.

ADULT SUPERVISION REQUIRED

HOT pans and food. Handle carefully.

HOT oven interior, oven top and oven back. Do not touch.

ALWAYS: Unplug oven when not cooking. Use pan pusher to move pans through cooking chamber. Allow oven, pans and food to cool before handling. Wash all pans and utensils before using for the first time.

NEVER: Use plugged-in oven around water at any time. Never leave plugged-in oven unattended. Never push pans through oven with your fingers. Do not leave empty pans or pan pusher in oven.

DANGER: To prevent electric shock, do not immerse oven in water. Wipe clean with damp cloth. We recommend that you periodically examine the toy for potential hazards and that any potentially hazardous parts be repaired or replaced.

120 Volts AC only - 60 Hz

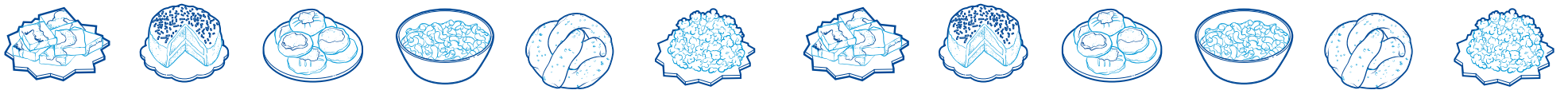
 **CAUTION:** Adult supervision recommended. Internal metal edges become hot during use.

PROTECTIVE COATING:

- The pans and metal parts in your oven are coated with a food-grade oil for protection during transit.
- Wash pans with soap and water and dry thoroughly before first cooking. Coating is nontoxic, but for the first few times you cook, it may detract from the taste of the food if not washed.
- The "new" smell the oven gives off the first few minutes is the protective oil evaporating from the metal parts in the oven. You may also see a vapor. It is nontoxic and evaporates quickly.

HELPFUL HINTS

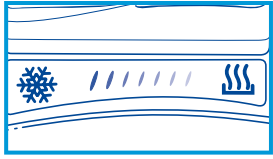
- If food is not cooking evenly, look inside the oven to make sure metal doors inside are closed when cooking or cooling.
- Before sliding pans from cooking chamber into cooling chamber, be sure cooling rack is fully inserted into oven. After cooling time is up, use spatula end of pan pusher to remove pan from cooling rack.
- Do not reach into the oven with fingers or touch hot pan. Do not tilt or lift oven during use.



HOW TO USE YOUR REAL MEAL OVEN

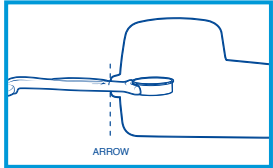
For best results, oven must be level. Do not lift or tilt oven during use. **Note:** Oven timer requires batteries. (See "OVEN TIMER BATTERY INSTALLATION.")

Preheating Oven



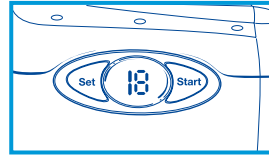
- First, plug in the cord to preheat the oven. Press "SET" button to turn on oven timer, then press 15 times for a preheat time of 15 minutes, then press "START." When preheat (or cooking) time is complete, you'll hear 4 short beeps and 1 long beep.
- At this point, the snowflake image on the thermal indicator will disappear and the "hot" image will be fully illuminated, indicating the oven is ready to use. **Note:** Indicator light will illuminate whenever oven cord is plugged in.

Inserting Pan



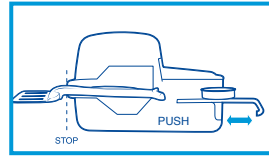
- Place pan in cooking chamber chute. Using handle end of pan pusher, push pan into cooking chamber until tip of the arrow on pan pusher lines up with edge of chute. If you are inserting a second pan into oven, use the pan pusher to place pans side-by-side in the cooking chamber. **BEFORE COOKING, LOOK INSIDE OVEN TO MAKE SURE THAT BOTH METAL DOORS INSIDE OVEN ARE CLOSED.**

Setting/Resetting Timer

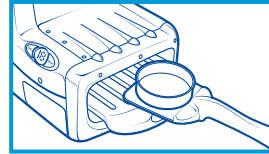


- Press the "SET" button to advance in one-minute increments to desired cooking time. Then, press the "START" button to begin timed cooking. **Note:** If you decide to change the time while the oven timer is on, press and hold "SET" and "START" buttons at the same time to reset the timer.

Cooling and Removing Pan



- First, be sure cooling rack is fully inserted into oven. Then, push pan all the way into the cooling chamber with the handle end of the pan pusher, until pan pusher can go no further. **BE CAREFUL:** oven is hot! **Do not** reach into the oven with fingers or touch hot pan.



- Use the timer to set cooling chamber time to desired minutes (as noted in recipes). When time is up, pull out the cooling rack and use spatula end of pan pusher to remove pan from rack. **Note:** The timer will not shut the oven off when the cooking and cooling time has elapsed. The oven must be unplugged to stop heating.

RECIPES

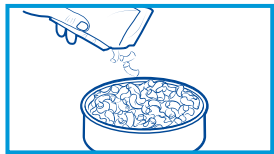
Before making any of these recipes...

1. Wash all utensils, pans - and your hands.
2. Spray the cooking pan with nonstick cooking spray.
3. Preheat REAL MEAL Oven for 15 minutes.
4. Be sure cooling rack is fully inserted into oven.
5. REAL MEAL Oven mixes are for use in REAL MEAL Oven only.

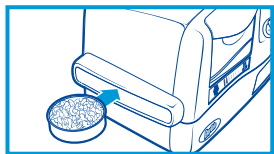
NOTE: REAL MEAL Oven not for use with uncooked dairy or meat products.

Macaroni and Cheese

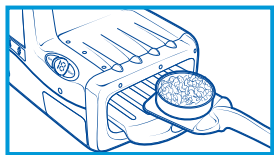
• Makes 1 serving



1. Pour macaroni into cooking pan. Add 9 teaspoons (or 3 tablespoons) of warm water.



2. Place pan in chamber chute, then use pan pusher to insert pan into cooking chamber. (Be sure both metal doors inside oven are closed.)

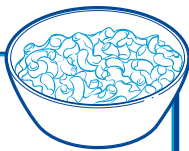


3. Set oven timer for 10 minutes. Press "START" button to begin cooking.



4. When cooking time is complete, use pan pusher to push cooking pan all the way through to cooling chamber. Allow to cool for 10 minutes. Pull out cooling rack, then use pan pusher to remove pan from rack. (Do not drain macaroni.)

5. Add contents of cheese powder mix packet. Stir well with spoon. Let stand one minute, then enjoy!

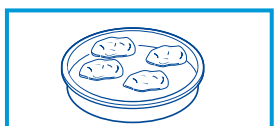


Chocolate Chip Cookies

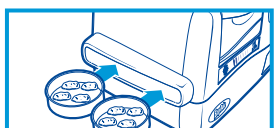
• Makes 8 cookies



1. Pour the contents of cookie mix envelope into a mixing bowl. Add 1/2 teaspoon of water, and mix with a spoon. Press dough against side of mixing bowl until it clings together.

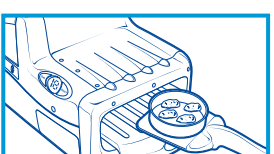


2. Drop dough in small amounts into each of the 2 cooking pans, enough to make 4 cookies per pan.



3. Place pan in chamber chute, then use pan pusher to insert pan into cooking chamber. Repeat for second pan so that they are side-by-side in the cooking chamber. (Be sure both metal doors inside oven are closed.)

4. Set oven timer for 15 minutes. Press "START" button to begin cooking.



5. When cooking time is complete, use pan pusher to push cooking pans all the way through to the cooling chamber. Allow to cool for 10 minutes. Pull out cooling rack, then use pan pusher to remove pans from rack.

When cool remove cookies from pans and share them with friends!

Soft Pretzels

• Makes 2 pretzels



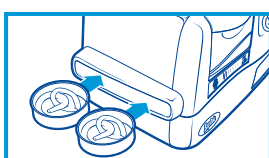
1. Pour contents of pretzel mix packet into mixing bowl. Add 5 teaspoons of warm water and stir.
2. Divide dough in half.



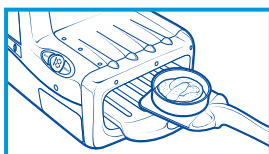
3. Prepare a clean surface and sprinkle it with flour. Also sprinkle your hands with flour. Roll out 2 strips of dough, each about 10 inches long. Fold each strip into a pretzel shape as shown in the picture. Gently place pretzel shapes into cooking pans.



4. Pour contents of pretzel glaze mix into mixing bowl. Add 2 teaspoons of water. Stir well.
5. Apply a small amount of the pretzel glaze mixture over the top and sides of the pretzels with a spoon.
6. Lightly sprinkle coarse salt over the top of the pretzels.



7. Place pan in chamber chute, then use handle end of pan pusher to insert pan into cooking chamber. Repeat for second pan so that they are side-by-side in the cooking chamber. (Be sure both metal doors inside oven are closed.)



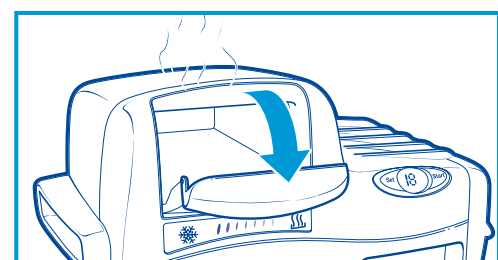
8. Set oven timer for 18 minutes. Press "START" button to begin cooking.

9. When cooking time is complete, use pan pusher to push cooking pans all the way through to the cooling chamber. Allow to cool for 10 minutes. Pull out cooling rack, then use pan pusher to remove pans from rack.

Eat and enjoy! (Pretzels taste best when warm.)

WARMING CHAMBER

Use warming chamber to keep food items warm.



NOTE: Be sure to REMOVE FOOD FROM PAN before placing food in warming chamber.

DO NOT use warming chamber to cook food.