

IMPORTANT SAFEGUARDS

When using electric appliances, basic safety precautions should always be observed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plug or oven 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 cleaning appliance and putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair or adjustment.
7. The use of accessory attachments not recommended by the manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
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 oil or other hot liquids. Be sure to allow hot oil or liquids to cool before moving appliance.
12. To disconnect, turn any control to Off, then remove plug from wall outlet.
13. Use extreme caution when removing tray or disposing of hot grease.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
15. Oversize foods or metal utensils must not be inserted in a oven as they may create a fire or risk of electric shock.
16. A fire may occur if the oven is covered by, touching or near flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation, or before the appliance cools down.
17. Extreme caution should be exercised when using containers constructed of metal or glass.
18. Do not store any materials, other than manufacturer-recommended accessories, in this oven.
19. Do not place any of the following materials in the oven: paper, cardboard, plastic and the like.
20. Do not cover crumb tray or any part of oven with metal foil. This will cause overheating of oven.
21. To turn oven off, turn Timer to OFF (0) position.
22. Do not place eyes or face in close proximity with tempered safety glass door, in the event that the safety glass breaks.
23. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

WARNING

Fire Hazard

- Do not use with oven cooking bags.
- Do not store any materials, other than recommended accessories, in this oven when not in use.
- Always allow at least one inch between food and heating element.
- Do not cover or use near curtains, walls, cabinets, paper or plastic products, cloth towels, etc. Keep 2 to 4 inches away from wall or any objects on countertop.
- Close supervision is necessary when used by or near children.
- Always unplug toaster oven when not in use.
- Regular cleaning reduces risk of fire hazard.
- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.
- Failure to follow these instructions can result in death or fire.

Shock Hazard

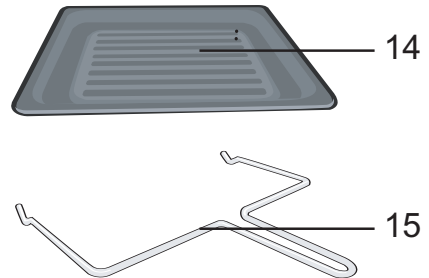
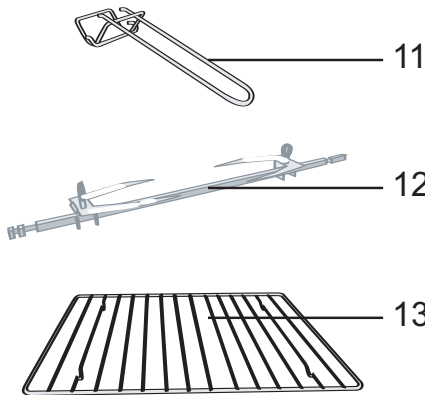
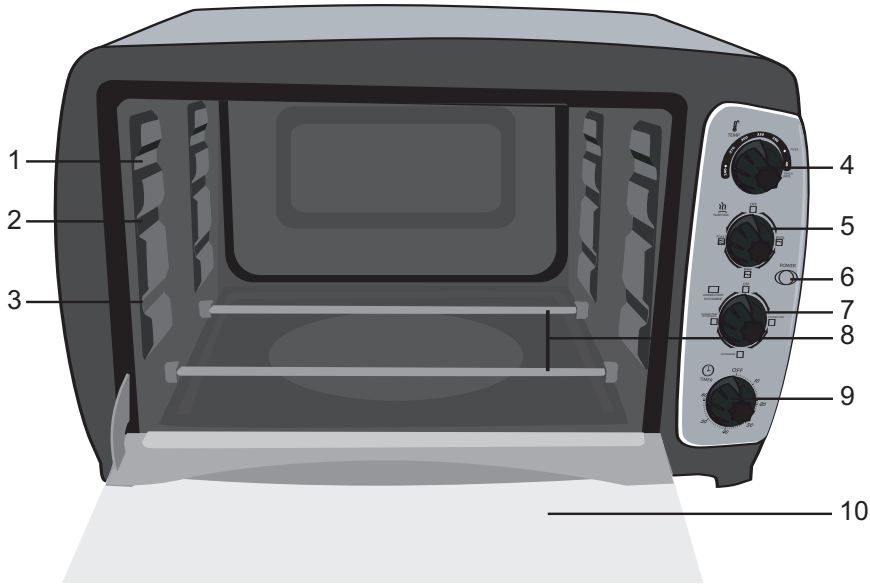
- Do not immerse this appliance in water or other liquid.

CONSUMER SAFETY INFORMATION:

This appliance is intended for household use only.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the oven. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over. This appliance is equipped with a fully-tempered safety glass door. The tempered glass is four times stronger than ordinary glass and more resistant to breakage. Tempered glass can break, however it breaks into pieces with no sharp edges. Care must be taken to avoid scratching door surface or nicking edges. If the door has a scratch or nick, call our toll-free customer service number. Always unplug your oven from the outlet when not in use.

LOCATION OF CONTROLS



1. Top Slot (for Tray/Rack)
2. Middle Slot (for Tray/Rack)
3. Bottom Slot (for Tray/Rack)
4. TEMPERATURE Control
5. FUCNTION Control
6. POWER Indicator
7. CONVECTION/ROTISSERIE Control
8. Elements

9. TIMER Control
10. Door
11. Tray Handle
12. Rotisserie
13. Wire Racks (x2)
14. Tray
15. Rotisserie Handle

OPERATION

USING YOUR OVEN FOR THE FIRST TIME

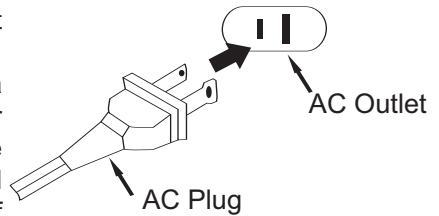
Most heating appliances produce an odor and/or smoke when used for the first time. Plug the oven into an outlet. Turn the Temperature Knob to TOAST/BROIL. Heat at this temperature for 15 minutes. The odor should not be present after this initial preheating.

Wash all accessories before using.

AC CONNECTION

Unwind the AC cord and extend it to its full length. Insert the AC plug into any convenient 120V 60Hz household outlet.

Please note that this unit is equipped with a polarized AC plug which has one blade wider than the other. This is a safety feature to reduce the likelihood of electric shock. This polarized AC plug will only fit in a polarized AC outlet. If you find that you cannot insert this plug into your outlet, you may have an obsolete non-polarized outlet. Please do not try to defeat this safety feature by using a non-polarized adapter or by filing the wider blade to make it fit into your outlet. If this plug does not fit into your outlet, you should contact a qualified licensed electrician to replace your obsolete outlet.

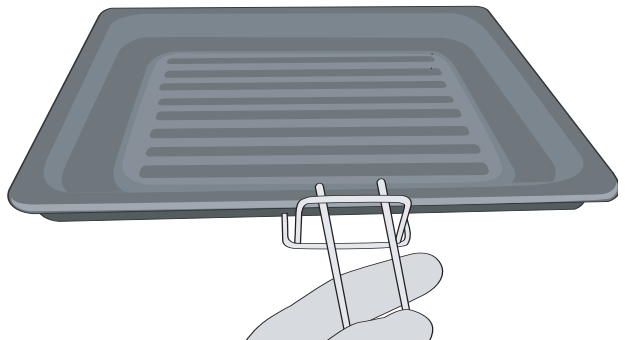


REMOVING THE TRAY USING THE TRAY HANDLE

To remove the tray once it is done cooking, use the Tray Handle as shown and place the Tray on a heat resistant, sturdy surface.

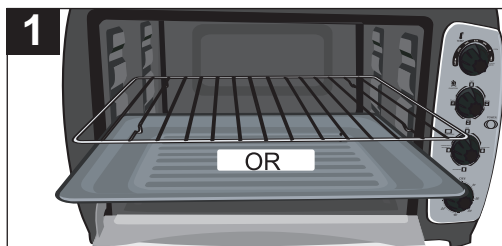
NOTES:

- Only use the Tray Handle on the included Tray.
- Do not use the Tray Handle to remove the Wire Rack or Rotisserie.

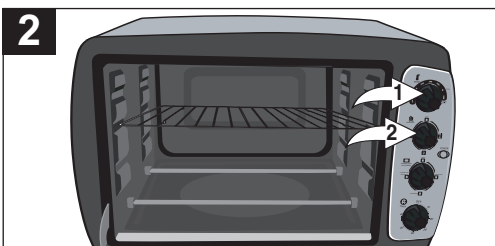


OPERATION (CONTINUED)

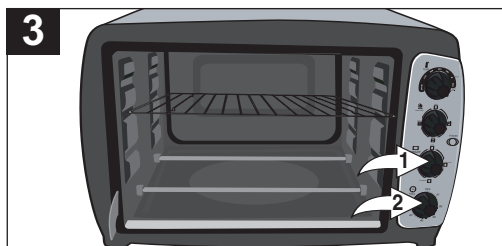
BAKING/COOKING PIZZA



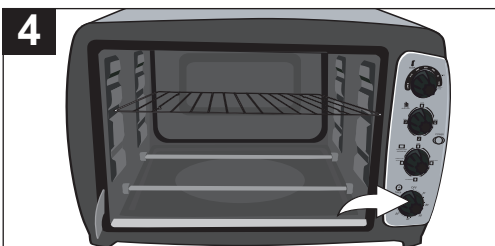
Place the Wire Rack(s) (if using a separate oven-safe container) or the Tray (if baking right on the tray) in the middle or bottom slots depending on the food to be cooked.



Rotate the TEMPERATURE control ❶ to the desired temperature (select PIZZA if cooking/reheating pizza). Rotate the FUNCTION control ❷ to the BAKE position.



Rotate the CONVECTION/ROTISSERIE control ❶ to the CONVECTION position (if convection cooking is desired) - see note below. Rotate the TIMER control ❷ to 10 minutes to preheat the oven. When the oven is done preheating, place the food in the oven and rotate the TIMER control to the desired cooking time.



The oven is done cooking when the TIMER control reaches 0 and a bell rings. You can also rotate the TIMER control to 0 to stop cooking. Remove the included tray using the Tray Handle as shown on page 4.

NOTES:

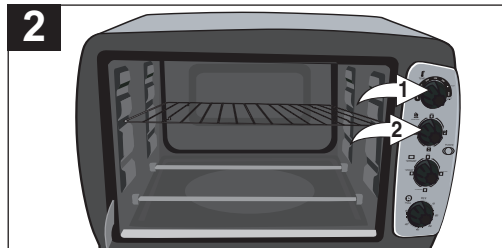
- It is recommended to use convection cooking as convection cooks more evenly and faster than traditional cooking, so check food often.
- Do not place accessories or any other item on top of the oven as oven top will get hot.
- Use the BAKE setting when browning and crisping are not important, such as casseroles, vegetables, fish, lasagna, etc.
- If cooking pizza, it is recommended to place aluminum foil, to make clean up of dripping cheese easier, under the bottom cooking elements and to cook directly on the Wire rack.

OPERATION (CONTINUED)

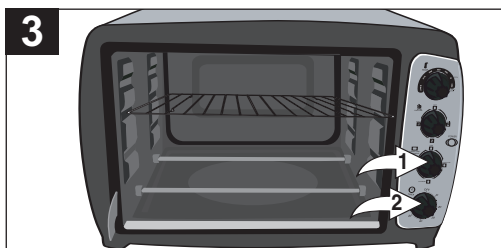
TOASTING



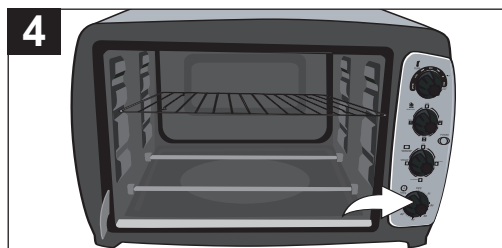
Place the Wire Rack in the middle slot.



Rotate the TEMPERATURE control ❶ to TOAST/BROIL setting. Let unit preheat for two minutes, then rotate the FUNCTION control ❷ to the TOAST position.



Rotate the CONVECTION/ROTISSERIE control ❶ to the OFF position (for traditional toasting) or to CONVECTION for faster toasting. Place the food on the Wire Rack and rotate the TIMER control ❷ to the desired toasting time. See below for approximate toasting times.



The oven is done toasting when the TIMER control reaches 0 and a bell rings. You can also rotate the TIMER control to 0 to stop toasting. Carefully remove the food using a pot handle.

NOTES:

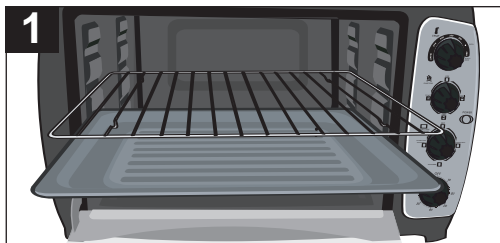
- Do not place accessories or any other item on top of the oven as oven top will get hot.
- Use the TOAST setting when toasting/browning the top and bottom of food.

APPROXIMATE TOASTING TIMES:

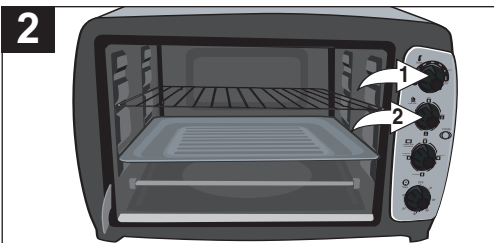
LIGHT: 4 Minutes
MEDIUM: 5.5 Minutes
DARK: 7 Minutes

OPERATION (CONTINUED)

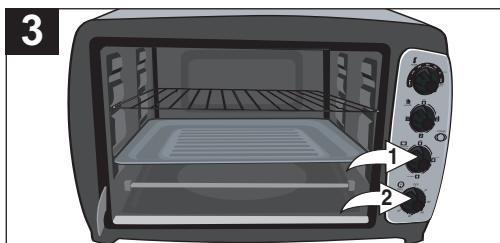
BROILING



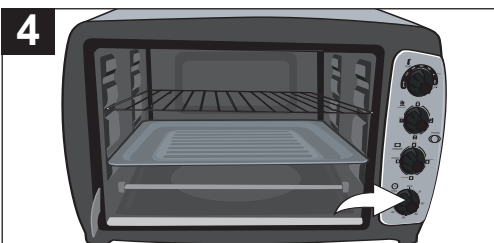
Place the Wire Rack in the desired slot (higher slots brown faster). Place the Tray into the slot under the Wire Rack (if Wire Rack is not in the lowest slot) to collect the fat dropping.



Rotate the TEMPERATURE control ❶ to TOAST/BROIL setting. Rotate the FUNCTION control ❷ to the BROIL position.



Rotate the CONVECTION/ROTISSERIE control ❶ to the OFF position (for traditional broiling) or to CONVECTION for faster broiling - see note below. Place the food on the Wire Rack and rotate the TIMER control ❷ to the desired broiling time.



The oven is done broiling when the TIMER control reaches 0 and a bell rings. You can also rotate the TIMER control to 0 to stop broiling. Carefully remove the food using a pot handle.

NOTES:

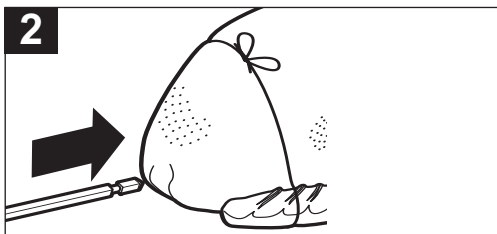
- It is recommended to use convection broiling as convection cooks more evenly and faster than traditional broiling, so check food often.
- Do not place accessories or any other item on top of the oven as oven top will get hot.
- Use the BROIL setting when browning the top of food.
- Do not use Glass Pans when broiling, it is unsafe.
- For best results, do not preheat oven when broiling.
- Allow at least one inch between heating element and food.

OPERATION (CONTINUED)

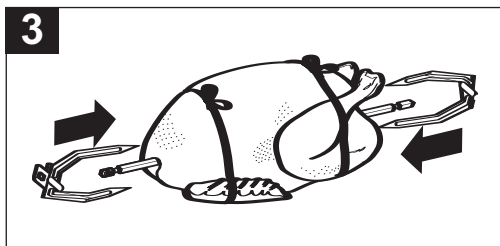
ROTISSERIE COOKING



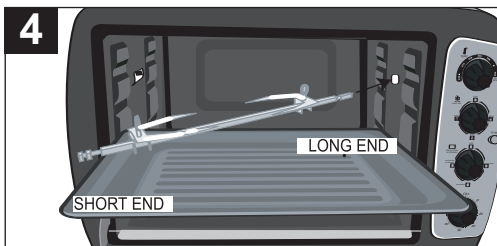
Place the Tray in the lowest slot to collect the fat dropping.



Remove the Rotisserie Forks from the Rod, then insert the Rotisserie Rod into the center of the meat. See note below



Place Rotisserie Forks onto Rotisserie Rod and center the food on the Rod. Tighten the screws on the Rotisserie Forks after the food is centered.



Use the Rotisserie Handle to insert the Rod into the oven with the longer end (shown above) inserted into the right side of the oven. After inserting the right side, lift the Rod above the left bracket in the oven.

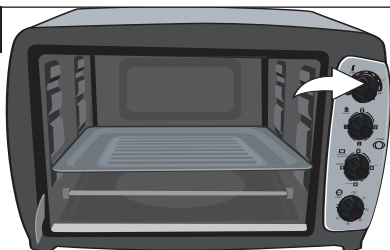
NOTES:

- Chicken and large pieces of meat must be tied with cotton string. Chicken wings and legs must be tied tightly to prevent them from hitting the bake pan. The oven can accommodate up to a 5-pound chicken if centered and tied properly.
- You can preheat the oven, if desired.

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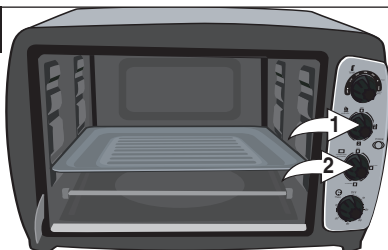
OPERATION (CONTINUED)

5



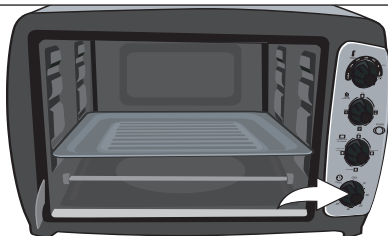
Rotate the TEMPERATURE control to TOAST/BROIL setting.

6



Rotate the FUNCTION control ❶ to the BROIL position. Rotate the CONVECTION/ROTISSERIE control ❷ to the CONVECTION position (if convection cooking is desired) or CONVECTION/ROTISSERIE position for standard rotisserie cooking.

7



The Rotisserie will rotate and the cooking process will begin. The oven is done cooking when the TIMER control reaches 0 and a bell rings. You can also rotate the TIMER control to 0 to stop cooking. To remove the Rotisserie once it is done cooking, use the Rotisserie Handle and place the Rotisserie on a heat resistant, sturdy surface. Use a Pot Holder to unscrew the Rotisserie Forks from the Rotisserie Rod. Slide meat onto a serving tray or cutting surface.

NOTES:

- Do not place accessories or any other item on top of the oven as oven top will get hot.
- Allow at least one inch between heating elements and food.

The oven will not heat.

Check to make sure the AC cord is plugged in, the oven's TEMPERATURE control is set to a temperature and the FUNCTION control is set to one of the cook positions.

An odor and smoke comes from the oven.

Smoke and odor is normal during the first use and should not be present after the initial heating period.

Some foods burn and some are not done.

Use oven rack position to center food in the oven. Adjust oven temperature or cooking time for best results with your recipes.

CARE AND CLEANING

Always unplug the oven and allow it to cool before cleaning. This unit has been designed and engineered with your safety in mind. To assure maximum safe operation, keep unit clean, free of grease and free of build-up of food particles.

The internal cavity of your oven, with self-cleaning feature, is covered with a special coating to which splashes and food particles will be burnt off, thus making cleaning particularly simple. Do not clean interior with metal scouring pads. Pieces can break off and touch electrical parts, creating risk of electrical shock.

To clean the glass door, use a glass cleaner or a damp cloth. Wipe dry with a clean cloth. To clean the exterior finish, use a damp, sudsy cloth. For stubborn stains, a non-abrasive liquid cleaner or spray glass cleaner may be used. Do not use metal scouring pads, as they might mar the finish. Always remove cleaning agents by polishing with a dry cloth.

LIMITED WARRANTY

Emerson Radio Corp. warrants manufacturing defects in original material, including original parts and workmanship, under normal use and conditions, for a period of one year from the date of original purchase in the U.S. With your dated proof of purchase, we will provide repair service at no charge for labor and parts at an authorized Depot Repair Facility, or replace the product in our discretion. For repair or replacement, pack your unit in a padded box, enclose your check or money order payable to Emerson Radio Corp. in the amount of \$10.00 (not required by California residents) to cover shipping and handling costs, and enclose a copy of your proof of purchase. Send your unit to:

Emerson Radio Corp.,
5101 Statesman Drive,
Irving, TX 75063

This warranty does not cover damage from negligence, misuse, abuse, accident, failure to follow operating instructions, commercial use, rental, repairs by an unauthorized facility, or products purchased, used, serviced or damaged outside of the United States.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

AU898N

The serial number can be found on the rear of the unit. We suggest that you record the serial number of your unit in the space below for future reference.

Model Number: TOR35

Serial Number: _____



Emerson®

SERVICE

TO FIND THE LOCATION AND PHONE
NUMBER OF YOUR NEAREST SERVICE
CENTER PERMITTED TO PERFORM
WARRANTY...

CALL TOLL FREE: 1-800-695-0098

FOR ADDITIONAL SET-UP OR OPERATING ASSISTANCE
PLEASE CALL:
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FOR CUSTOMER SERVICE, PLEASE WRITE TO:
Emerson Radio Corp.,
Consumer Affairs Dept.,
5101 Statesman Drive,
Irving, TX 75063.





1.2 CUBIC FT. CONVECTION OVEN

OWNER'S MANUAL TOR35

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