

# LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in the continental United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$8.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on the part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights which may vary from state to state and does not cover areas outside the United States.

AROMA HOUSEWARES COMPANY  
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M-F, 8:30 AM - 5:00 PM, Pacific Time  
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## Toaster & Broiler Oven



## Instruction Manual

ABT-3278S

# BAKING & TOASTING

## BAKING

Bake your favorite cookies, cakes, pies, brownies, etc. We do not recommend the use of roasting bags, plastic or glass containers in the oven.

### NOTE:

- When using a single rack, position the oven rack in the bottom support guide, facing up.
- The bakeware that will fit in the oven are: a bundt pan, 6 cup muffin pan, 9-inch pie pan, 9-inch loaf pan or an Angel Food cake pan.

1. Place the oven rack in the lower rack support guide, depending on the height of the pan or according to recipe directions.
2. Preheat the oven as directed in the recipe.
3. Place item to be baked on the cookie sheet and then place it on the oven rack.
4. Set the "Temperature Control" to the desired temperature.
5. Turn the "Function Control" to the "Bake/Roast" position.
6. Turn the "Time Control" to the specified recipe.

## Positioning the Bake Racks

Cookies can be baked using lower or medium rack support guides with racks facing up. Layer cakes can be baked on the lower position with the oven rack facing down, and on the medium position with the oven rack facing up.

## Baking Guide

Follow the package or recipe instructions for baking times and temperature.

## TOASTING

The large capacity oven allows for toasting 4 to 6 slices of bread, 6 English muffin halves, frozen waffles, or frozen pancakes. When toasting only 1 or 2 items, place the food in the center of the oven.

1. Be sure the crumb tray is in place.
2. Set the "Temperature Control" to "MAX".
3. Turn the "Function Control" to the "Toast" position.
4. Place food to be toasted on the oven rack.
5. The oven rack should be positioned in the medium rack support guide, facing up.
6. Turn the "Time Control" to the desired darkness.
7. The chime will sound at the end of the toast cycle.

# BROILING & ROASTING

## BROILING

For best results, preheat the oven for 5 minutes on MAX. Trim excess fat from meat and pat dry any moisture that may be on the food.

1. Set the "Temperature Control" to "MAX".
2. Turn the "Function Control" to the "Broil" position.
3. Turn the "Time Control" to "ON" to preheat the oven for 5 minutes.
4. Place the oven rack in the upper rack support guide, facing up.
5. Place the food on the baking tray, brush food with sauces or oil as desired. Then slide the baking tray onto the oven rack.
6. Food should be placed as close as possible to the top heating element without touching it.
7. Turn the "Time control" to the "STAY ON" position.
8. Turn food over midway through the recommended cooking time to get a nice golden finish on both sides.
9. Turn the "Time control" to the "OFF" position when broiling is complete.

## ROASTING

Roast your favorite cut of meat to perfection. The oven can cook up to an 8 pound chicken or turkey and up to a 6 pound roast. Periodically check the cooking progress with a thermometer.

1. Place the oven rack in the oven at the lowest position, facing down.
2. Place the food on the baking tray and place it on the oven rack.
3. Set the Temperature Control to the desired temperature.
4. Turn the "Function Control" to the "Bake/Roast" position.
5. Turn the "Time Control" to the "STAY ON" position.
6. Turn the "Time Control" to the "OFF" position when cooking is complete.

## CAUTION:

- Never leave Oven unattended while in use.

Congratulations on your purchase of the COOKS & CHEFS® Toaster & Broiler Oven. It will surely become one of the most versatile and practical appliances in your home.

Please read the following instructions carefully before your first use.



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## IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances including the following:

1. Important: Read all instructions carefully before first use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse appliance, cord or plug in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children. This appliance is not intended for use by children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Prior to plugging appliance into the wall outlet ensure temperature control is set to the "OFF" position. To disconnect, turn the temperature control to the "OFF" position, then remove plug from wall outlet.
7. 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 the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving the appliance containing hot oil or other hot liquids.
13. Do not use the appliance for other than intended use.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, causing a risk of shock.
15. While in use, keep oven at least 4 inches away from walls. Place on a stable, heat-resistant surface and in a well-ventilated area.
16. A fire may occur if the oven is covered or touching flammable material, such as curtains, draperies, walls, and the like, when in operation. Do not store any items on top of the appliance when in operation.
17. Do not put any of the following or similar materials in or on the oven: paper, cardboard, plastic and the like.
18. Extreme caution should be used when using container constructed of other than metal or glass.
19. This appliance is "OFF" only when both the "Time" and "Temperature" controls are in the "OFF" position.
20. Always wear protective, insulated oven mitts when placing or removing anything from the oven.
21. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Avoid scratching the glass door or nicking edges. If the glass door has a scratch or nick, stop using the oven and contact Aroma Customer Service.
22. Do not cover the crumb tray or any part of the oven with metal foil. This may cause overheating.
23. Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or a risk of electric shock.

## SAVE THESE INSTRUCTIONS

## HOW TO CLEAN

**Always unplug toaster/broiling oven and allow to cool completely before cleaning.**

### To Clean Oven:

1. Wipe the body of the toaster/broiler oven clean with a soft, damp cloth.
2. Clean the interior with a soft, damp dishcloth. Remove any food residue by using a non-abrasive cleaning pad.
3. After each use, wash the oven rack, bake tray and/or cookie sheets in warm soapy water and non-abrasive detergent by using a soft dishcloth. Dry thoroughly before using again.
4. Clean the glass oven door with a soapy sponge or dishcloth. Wipe dry with a paper towel.

### To Clean Crumb Tray:

*This appliance contains a quick release crumb tray on the bottom of the baking chamber. It is recommended that the crumb tray be cleaned out at least every 3-5 uses to reduce the risk of fire.*

1. Tilt the oven backwards and pull open the handle of the crumb tray.
2. The crumb tray only opens approximately 70 degrees. To prevent possible damage, do not try to force it any further.
3. Wipe out crumbs with a damp cloth or sponge.
4. After cleaning, close crumb tray and push firmly back into position.

### CAUTION:

- Do not immerse the toaster oven in water or any liquid.
- Do not use abrasive cleaners or scouring pads for cleaning.
- Never use wet or damp accessories.
- Do not clean the heating elements.
- Never place toaster or accessories in dishwasher.
- Clean the crumb tray often to reduce the risk of fire caused by built up crumbs.

# HOW TO USE

## Before first use:

1. Read all the instructions and important safeguards.
2. Remove all packaging materials and make sure items are received in good condition.
3. Place toaster/broiler oven on a flat, heat-resistant and non-flammable surface.
4. Remove any stickers from the surface of the toaster/broiler oven and wipe the surface clean with a damp dishcloth.
5. Wash all the accessories with warm soapy water using a sponge or dishcloth.
6. Rinse well to remove soapy residue, then dry thoroughly.

- **Do not use abrasive cleaners or scouring pads.**  
➤ **Do not immerse the appliance, cord or plug in water at any time.**

## Keep Warm:

Keeps cooked food warm for up to 60 minutes. Longer periods of time are not recommended as food will become dry or spoiled.

1. Set the "Temperature Control" to 175°F.
2. Turn the "Function Control" to "Keep Warm".
3. Turn The "Time Control" to the "STAY ON" position.
4. Turn the "Time Control" to the "OFF" position when finished.

## CAUTION:

- Appliance surfaces are hot during and after use. Always wear protective, insulated oven mitts when touching hot Oven or hot dishes and food, or when inserting or removing Bake Rack, Broil Rack, or other baking dishes.

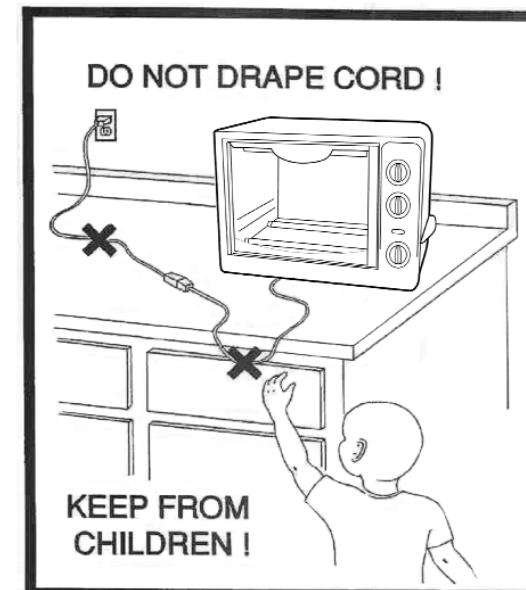
# SHORT CORD INSTRUCTION

1. A short power-supply cord is provided to reduce risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
  - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - b. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.

# POLARIZED PLUG

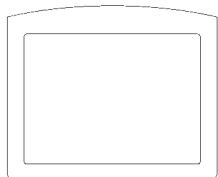
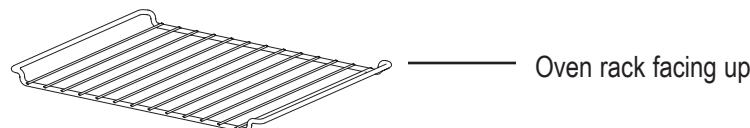
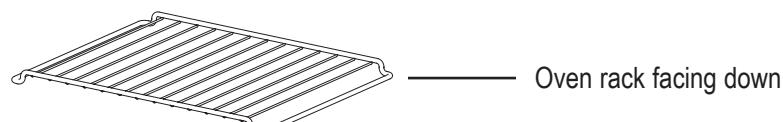
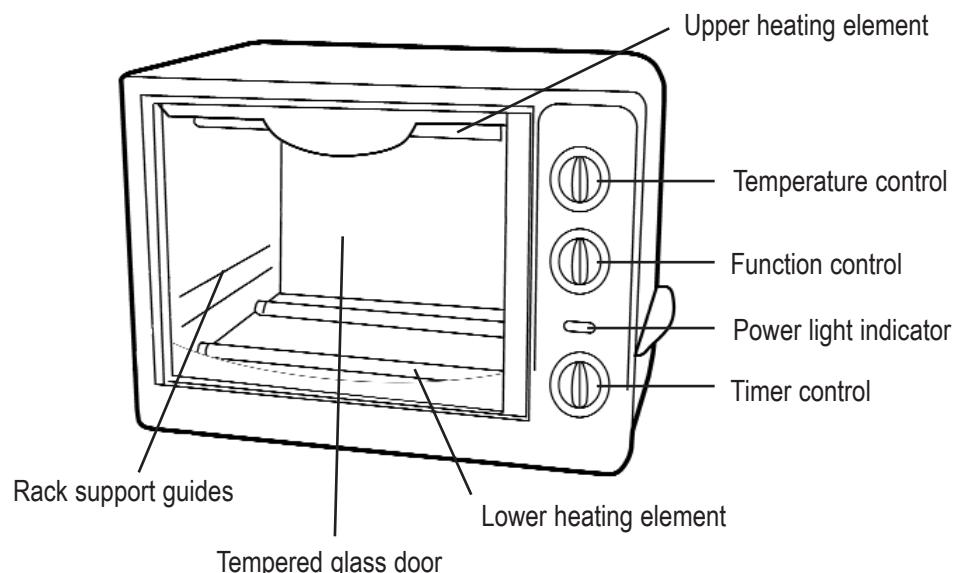
This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.



**This appliance is for household use only.**

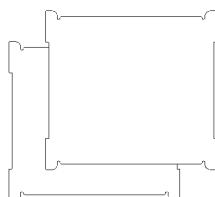
## PARTS IDENTIFICATION



Crumb tray

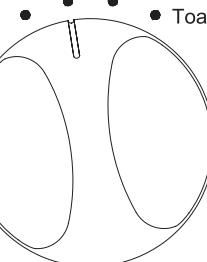
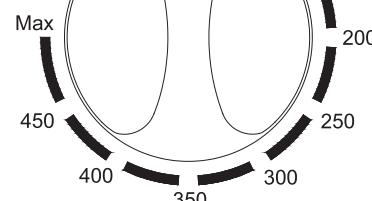
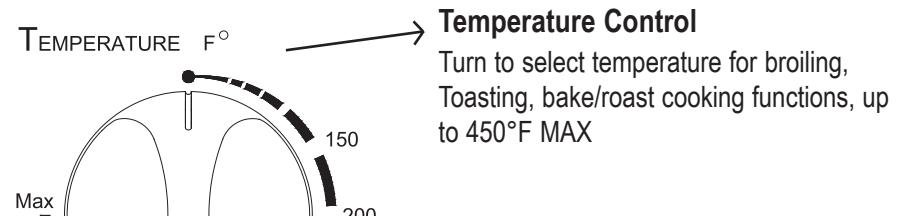


Enamel bake tray



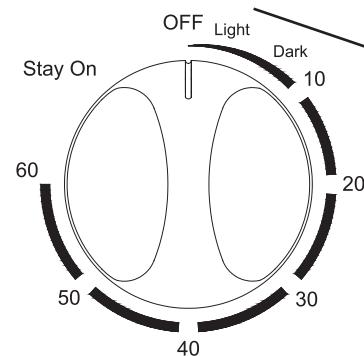
Cookie sheets

## PARTS IDENTIFICATION



POWER

TIMER MIN.



### Temperature Control

Turn to select temperature for broiling, Toasting, bake/roast cooking functions, up to 450°F MAX

### Function Control

1. Off - Turn power off.
2. Keep Warm - Keep foods warm for up to 60 minutes.
3. Broil - for broiling fish, steak, poultry, pork chops, etc.
4. Bake/Roast - For baking/roasting cakes, pies, cookies, poultry, beef, pork, etc.
5. Toast - For toasting bread, muffins, frozen waffles, etc.

### Power Indicator Light

The "Power On" light will illuminate whenever the oven is turned on.

### Time Control

To activate the timer or to toast, turn the dial to the right (clockwise). A bell will sound at the end of the selected time (0-60 minutes). To select the "Stay On" feature, turn the selector to the left (counterclockwise). The oven will stay on until it is manually shut off.